



Home is where the heart is

Danna Stewart

Home is where the heart is, but what if you don't have a home? What if you don't have a house? Unfortunately, many of our children are faced with this misery. Some kids have houses, but no love, others live in shelters with their families, and others are orphaned. How often have we heard "It takes a village to raise a child?" Let's take heed of this phrase and do SOMETHING, anything to help out the generation that will be taking care of us in the end. You can do so many things to touch the life of a child. Simple things such as toy (you could donate a toy through Pi of Texas), clothes, and food donations, gift cards, spending time with them, showing interest in them, fostering, mentoring, tutoring, the options are limitless. Spend some time with your church youth group, participate in your children's social lives, call your niece or nephew out of the blue, or go to the YMCA. There are several web pages if you search for chil-

dren's charities. In Dallas, there's Bryan's House, Texas Stampede, YMCA, Jonathan's Place and the National Drug and Safety League, just to name a few. It is up to us to take action and show our youth that we care and that they ARE important individually and to society!

Butternut Kisses

Alexandra Krietzsch

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INGREDIENTS

- 1 cup butter, softened
- 1 cup white sugar
- 2 eggs, beaten
- 2 tablespoons vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda



1/4 teaspoon salt

1 cup ground 60 milk chocolate candy kisses, unwrapped

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C).

Cream together the butter, sugar, eggs and vanilla.

Add the flour, baking soda and salt; mix well. Shape into 1 inch balls and roll in ground nuts.

Place on ungreased baking sheet and bake for 10 minutes or until set. Press kiss in center of each cookie. Cool on wire rack.

Staying Sane when Insanity hits

John R. Lynch

We all start off the semester hoping that everything will go smoothly. Unfortunately, there are times when something drastic happens that has the potential to completely ruin our life as we know it, and it seems like there will be no way of finishing out the semester with a decent GPA, or even passing. I just had a recent event that completely caught me by surprise, and still has me wondering if I will ever recover from the effects. In the middle of September, my landlord told me he sold the building I was living in, and I had to move out by the end of October, right in the middle of the semester. Here are some things I did to help me make the best of a bad situation.

First, and probably most important, I let everyone around me know what happened. Not just because I wanted to blow off steam, which actually helped a little, but to warn them of some potential problems I may be facing in making meetings, deadline, classes, etc. Let everyone know from your fellow classmates to the bill collectors that will undoubtedly be calling you to ask for money. You hear it at every orientation; make people aware of things that may hinder your scholarship requirements. Believe it or not, most of the officer crew will help you in your time of need.

Hallmark Awards Program

Vargha Manshadi

If you want to be a Hallmark award winner, make sure to mark your calendar. The deadline for Hallmark awards is February 1, 2008. As a Hallmark awards winner, you will have the scholarly ideals of Phi Theta Kappa, and recognition of superior individual and chapter achievement in Society programs. In this program, chapters compete against one another. Participation encourages excellence, reflects fairness, recognizes quality, and leads to superior student, advisor, and chapter development. This program is one of Phi Theta Kappa's most competitive awards programs that recognizes individuals, chapters and regions for excellence in the Society's Hallmarks of Scholarship, Leadership, Service and Fellowship. For the 2008 Hallmark Awards Program, chapters may report their

Second, almost as equally important, ask for help. There are probably only a handful of people in our organization that are as hardheaded as myself, and I am the last one to want to ask for help, but it is essential when things are going south. I found that there were plenty of people willing to help me make my requirements, give me an option for making up a test, and I even had a co-worker find me an almost new lawn mower for my newly acquired yard; and it was free. People are willing to help as long as they know you need it. Don't be shy. Asking for help after you blew your scholarship requirements away may be too late.

Finally, remind people what is going on. We all have five or six instructors to keep track of; they have several hundred students each semester. For them to remember everyone's problem is something that is impossible and improbable. Keep them posted about your struggles, and more times than not, they will be willing to assist you. Even if they have the "no exceptions" statements in the syllabus, they generally are empathetic to things beyond our control. Sudden misfortunes are never easy, but they can be overcome with a little help from our friends.

activities completed from January to December 2007. Entries for chapter and individual award categories must be received at Headquarters by February 1, 2008. The 2008 Hallmark Awards will be presented at Phi Theta Kappa's International Convention in Philadelphia, Pennsylvania, April 3-5, 2008. So, get ready and report your activities to your committee chair or chapter no later than January. For more information you can visit <http://www.ptk.org> or email chapter.programs@ptk.org.

Dallas Margarita Charity Ball

Alexandra Krietzsch

On November 10, 2007, the Dallas Margarita Charity Ball celebrated its 31st anniversary. This Charity Ball is the largest annual invitation only gala in the World, and took place at the Adam's Mark Hotel. Guests must have an invitation to enter and are requested to donate one toy (valued at \$25 or more) or a \$25 cash contribution per person. The Ball generates truckloads of toys that are used to delight thousands of underprivileged children in the Dallas/Fort Worth region during the holiday season. Each guest is requested to bring an unwrapped toy valued at \$25 or more, knowing that their gifts may be the only presents these kids will receive for Christmas. The toys are distributed through Love For Kids, Inc., a non-profit organization that directly supports underprivileged children in the DFW region. Love for Kids, Inc. along with members of the Dallas Margarita Society, Inc. will distribute the toys on Saturday, December 8th at the annual Love for Kids Christmas Party. Approximately 3,500 children are brought to the party in buses and vans and the toys are loaded into their vehicles while the kids enjoy the games, hayrides, food, and prizes at their holiday party. For more information check out www.dallasmargaritasociety.org.

Cranberry Nut Pie

Vargha Manshadi

1 1/4 cups Fresh or Frozen Cranberries

1/4 cup packed brown sugar

1/4 cup chopped walnuts

1 large egg

1/2 cup granulated sugar

1/2 cup all-purpose flour

1/3 cup butter or margarine, melted

Vanilla ice cream, optional

Mashed Potatoes

Sara Ragsdale

For the holiday season who doesn't love to have their favorite side dish: Mashed potatoes. Mashed potatoes make a wonderful accompaniment to most any meal. To make delicious mashed potatoes you will need these ingredients: 6 medium russet potatoes, peeled and cubed, 1/2 cup warm milk, 1/4 cup butter or margarine, 3/4 teaspoon salt, and just a dash of pepper. First you will place the potatoes in a saucepan and cover with water. Next you should cover the potatoes and bring the water to a boil. Let them cook for 20-25 minutes or until very tender. Once they have finished boiling, make sure you drain the water out very well. Then add the milk, butter, salt and pepper that you have ready. Once you have added all of that you simply mash until the potatoes are light and fluffy, and then serve. This recipe contains about 6 servings. With a prep time of 15 minutes, cook time of 20 minutes, they should be ready to eat in 35 minutes. I hope you enjoy and happy holidays.

Preheat the oven to 325°F. Grease a 9-inch pie plate. Then Layer cranberries on bottom of pie plate. Sprinkle with brown sugar and nuts. Beat egg in a medium-mixing bowl until becomes thick. Gradually add sugar, beating until thoroughly blended. Stir in flour and melted butter; blend well. Pour over cranberries. Bake it for 45 minutes then cut into wedges. Serve with ice cream, if desired.