



# You're the Leader

WRITTEN BY ANDREA SMITH

I hope you have had the privilege to watch Disney's Aristocats at some point in your life because it:

1. is a fabulous film
2. holds one of my favorite lines in a movie.

If you haven't, I could say Dishonor! Dishonor on you, dishonor on your cow.... 😊 or feel free to watch the best scene [HERE](#).

In it Napoleon holds Lafayette back and with a voice that will forever ring in my head says, "Wait a minute. I'm the leader; I'm the one that says when we go... Here we go."

I adore using this line; and use it with the southern twang in which it was intended. Today's version is **YOU'RE THE LEADER. YOU'RE THE ONE THAT SAYS WHEN YOU GO.**

What are you a leader in you ask? Your Office! Tis the season to be jolly! So, can your office be considered jolly? Now, I'm not asking you to dress up as Mrs. Clause and bake cookies for your building, unless you just want to; but have you smiled at a co-worker today or maybe given a sincere compliment? It can make someone's day brighter. Is your office planning a party or exchanging gifts? Does your office have a celebration initiator? Could you be the right person for the job?

If no one has claimed this amazing space, claim it for yourself and find some helpful tips to crush your holiday office planning.

*'tis the season*

TO BE JOLLY

*Work*



Office Holiday Ideas:

Gift ideas

- Hold a Secret Santa with a gift cost limit
- Have an ornament exchange

Food Fun

- Cookie swap
- Schedule an in-office lunch
- Have lunch outside the office
- Share happy hour at a favorite location
- Celebrate together with family invited

Volunteer as an office

- Angel Tree
- Special Kids

Play games

- Name that tune
- Guess who with baby pictures
- Holiday ABC game
- Relay race

Time together

- Build a gingerbread house
- Set up a tree or decorate office space
- Makeshift a photo booth and take pictures
- Craft DIY ornaments

Clothing

- Have dress up days
- Ugly sweater contest



# Instant Pot Chicken & Dumplings

RECIPE FROM ANDREA SMITH

This recipe is super easy and has been modified from a few different recipes. It is made in the instant pot, so time to dig it out for some comfort food! One thing I love about cooking is that the science does not have to be perfect, like it does in baking. Mix it up, change, and modify to your heart's content. Make this dish your own!

## Ingredients:

1 LB Chicken  
 3 cups Chicken Bone Broth  
 1 cup Carrots  
 1 cup Peas  
 1 can Refrigerator Biscuits  
 2 TBSP Italian seasoning  
 1 TSP Garlic  
 ----- Pepper to taste  
 1 cup Heavy Cream

*Life*

## Instructions:

1. Cook your chicken however you'd like. I did cut pieces and cooked it in the instant pot with some extra seasoning, but you could also cook whole pieces then shred it. You may also use any kind of chicken you'd like; I used thin sliced chicken breast pieces, but some may want chicken thighs as they hold on to moisture better.

2. While your chicken is cooking, open your refrigerator biscuits. These can be any biscuits, as long as you can cut them (not frozen). You can also make them from scratch; I just like easy. Separate your biscuits out of the can, you should have between 8 and 10 pieces. With clean hands, smoosh each biscuit piece flat beginning in the center. It will spread slightly. Slice the biscuit in half horizontally and then in 4-5 pieces vertically. Remember that the cooked pieces will expand a bit, but not as much as they would if you left them as risen biscuits. Repeat with all your biscuit dough.

3. Once the chicken is cooked and prepped however you wish, place it along with the bone broth, carrots, garlic, and seasoning into the instant pot. Stir everything together. I use the Sam's Choice brand organic bone broth with reduced sodium from Walmart.

4. You may add peas before stirring or at the end if you like a more blanched pea. The veggies are your preference. You may leave one out, add extra not included in the list, or double a current one. We chose to use 2 cups of frozen peas and no carrots, but this is your dinner. Note, if you choose to add extra veggies, you might have to increase your liquid.

5. Add the cut biscuit pieces to your instant pot. I have not determined if stirring everything or leaving the biscuit pieces on top makes any difference. Feel free to try it both ways and let me know.

6. Put the lid on your instant pot and turn the knob to sealing, not venting.

7. Manual cook for 7 minutes and let the instant pot naturally release for 10 minutes before turning the knob to venting. This will release the rest of the pressure. Do not open the instant pot before all pressure has been released.

8. Now it is time to add peas, if you have not already, and 1 cup of heavy cream. You may use milk if you'd like, but you may need to use a cornstarch slurry to thicken the liquid if you go that route. You may use the sauté button on your instant pot to help increase the swiftness of the thickness. 😊

9. Once your peas are as cooked as you prefer them, dinner is complete, and you are ready to enjoy the delicious southern comfort food goodness that is chicken and dumplings.

*May your days be*

**MERRY  
& BRIGHT**

# Winter Wonderland

ASCE EVENT DECEMBER 15

[RSVP HERE](#)

It's the most Wonderful Time of the Year! Food fun and fellowship is almost here!

This FREE event for ASCE members is coming up quickly! If you have not yet claimed your spot, please do so as soon as possible so we can have enough "fixins" for you to have your share.

We also have a couple spots available for you to show off your cooking skills this season. Sign ups to bring a dish are attached through the RSVP link at the top of this article.

# ASCE NEWS

## Upcoming Events

Winter Wonderland - Dec. 15

**There are several positions available.**

Join a committee!

- FUNDRAISING COMMITTEE
- DEVELOPMENT COMMITTEE
- THE ASCE MONTHLY NEWSLETTER
- PRIZE PATROL

*Balance*



# Happy Holidays!

WITH LOVE FROM THE ASCE BOARD

# A Note from the President

WRITTEN BY SHERRY FULLER

With each birthday I celebrate; and the closer I get to 60 than to 50, the more I realize what matters.

What matters most is how you treat people along the way in life. In the end, it doesn't matter if you have a big fine home, a nice fancy car, or a doctorate degree. Sure, you can have all of those things, yet what matters is how well you treat people.

Did you use your fine home, your fancy car and your doctorate to cultivate relationships? Relationships made during a lifetime are what really matters. Time spent with family and friends is time well spent.

It is important to make memories and memories can be made anywhere! They are not only made on vacations, in a foreign countries or places such as Disney World. Don't get me wrong, they certainly can be, but they can be made whenever you make yourself available. Often it can be with little planning, and time being the only required element.

This weekend my husband and I went to the drive-in movie with our 29 year old daughter because she invited us! She learned they were showing her favorite Christmas movie for free with registration and included a 10 dollar concession stand voucher per car.

Yes, we do have the DVD at home, and yes, we have watched it many times; but when your 29 year old child, who has a career and a home of their own, asks her parents to share the experience, the answer is yes!

She was so confident I would say yes, she registered us as going with her and then sent a text telling me to check my inbox.

My heart was so happy! At 29 years old, my grown child wanted to share, relive, and experience what she shared while growing up.

The statement etched in my heart is that we had so many fun memories while she was growing up, she wanted to relive them once again with me.

That night will remain a treasure to me on top of the many years watching at home in our living room.

With age does come wisdom. With age, you begin to understand the little things are actually big things; and you realize those moments that mattered turn into treasured memories.

Make yourself available. Don't miss an opportunity. Make some memories, and wherever you are, be fully present.

## Here It Comes!

WRITTEN BY ANDREA SMITH

While Santa Clause may or may not be coming your direction soon, what is coming is 2022.

No matter your thoughts on the last couple of years, let's make 2022 bright!

Now, I know this is the time for New Year's resolutions; and what I know about them is they usually don't stick around very long.

So let's just not make them this year. Instead, let's create habits. What is one habit you want to instill in yourself in the month of January?

Remember, defined, timed, attainable goals are what gets us to success!

*Cheers*

TO THE NEW YEAR