

Association 51 Newsletter

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Issue #5

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Tips and Suggestions

- Hand out camp brochures as soon as possible! You don't want to be responsible for one of your girls not going to camp because her parents didn't have the brochure in time to meet the registration deadlines!
- Go over cookie-selling safety! The world loves Girl Scout cookies, but not everyone who loves Girl Scout cookies is necessarily a friendly and safe person. Have your girls role play cookie-selling scenarios so they know what to do.
- Start thinking about what your troop might want to do at the end of the Girl Scout year, only 5 or 6 months left!
- How is your troop's financial situation? January is a good time to get caught up with your money report so June won't be a huge surprise!

Fun Cookie Facts From Little Brownie Bakers

- We make our own caramel for Samoas®. It's cooked the old fashion way in copper kettles to 234 degrees.
- Do-si-dos® and Tagalongs® take 230,000 lbs. of peanut butter per week
- Peanut butter crème is deposited onto Do-si-do® cookies at the rate of 2800 per minute.
- After exiting the oven, Thin Mints travel 300 feet on a conveyer belt to cool before being coated in the chocolate.
- A rotary die shapes Trefoils. There are 300 identical Trefoil shapes engraved in one rotary die. The die rotates 17 times a minute equaling 5100 cookies a minute.
- Samoas® go through a cooling tunnel at 40-50 degrees before chocolate is applied.
- Do-si-dos® crème goes onto the cookies at 2800 per minute and are wrapped at 64 packages per minute!

WEEKLY INGREDIENTS (during peak production):

- Flour: 21 truckloads, 1,050,000 lbs.
- Shortening: 7 truckloads, 300,000 lbs.
- Cocoa: 50,000 lbs.
- Chocolate coating: 500,000 lbs.
- Sugar: 14.5 truckloads, 650,000 lbs.
- Peanut butter: 230,000 lbs.
- Toasted coconut: 75,000 lbs.

MIXING INSTRUCTIONS:

- Mixers are machine operated. Ingredients are weighed and released with the push of a button.
- Each batch is 1200-1500 lbs... It takes 10 minutes to mix the dough, which lasts 20-30 minutes and takes 5-7 minutes to bake.
- There are 7 ovens approximately 100'-280' long.

BAKING INFORMATION:

- Each oven approximately 100-280 feet long and has 4 baking zones with very specific jobs...
 - 1st: prepares the cookies to be baked by softening them.
 - 2nd: bakes cookies from the bottom up
 - 3rd: brings the cookies to a flat shape
 - 4th: gives the cookies their color

SU Goals to-date

SU	Last Year	Current	Goal	Needed
1	373	409	380	(29)
5	390	388	403	15
7	468	453	477	24
9	302	259	309	50
11	305	328	332	4

Letter from the Chairs

The holiday season is over and we're starting a new year! Before you know it, it will be summer and the scout year will be over! But before we get there, we have more to do. I first want to thank in a big way, Chelle Youmans and Jennie Klare for their tireless work to make our Association Day at the Movies a HUGE success. We had over 325 Girl Scouts, family and friends attend one of our biggest Association events ever. We would like to have at least one large Association event every year so please think about what type of events you would like and propose them at the Spring Meeting so we can get working on them for next year.

With the start of the New Year, we will be working towards the Annual Meeting, which is April 8, 2006 from 8AM to 1PM at University of Maryland. Please put it on your calendars and come see how our council operates and meet many new friends. As you may know, each Association is responsible for responding to a question asked by council, called the two-minute statement. This year's question is very important to the operation of the Association and council. The question is: "What bold ideas do you have for redesigning our Council-Wide Association Structure so that it fulfills its corporate responsibility and provides added value to girls and volunteers?" More details on this question will be forthcoming in the February Newsletter but please think on this question and provide any feedback you may have to one of the Association Delegates. If you are not sure who the Association Delegates are, please go to the Association web site (www.gsassociation51.org) and go to the "Officers and Committees" page. You will find the delegates and alternate delegates listed at the bottom of the page.

What's Going On?

Over 356 girls, friends, and family members attended the Girl Scouts only showing of The Chronicles of Narnia: The Lion, The Witch, and The Wardrobe on December 17, 2005 at the Reston Multiplex. Everyone had a great time!

Carol Burns's Troop 4106 coordinated 51-7's first annual SHARE Bingo evening. It was a HUGE success! Over \$500 was collected at the event that was attended by more than 100 Girl Scouts and adults.

Service Unit 51-7, for their December Service Unit Meeting, put together 30 badge kits, as well as training materials for several areas, including Camping and Cookout training Course 214 for troops in the Beaumont area as well as the Alabama-Koushata Indian Reservation in Girl Scout Councils of the Gulf Coast. They also collected uniform pieces (not many, but some) for adults, Juniors and Brownies, as well as several badge books and Girl Scout Pins.

Skate night, hosted by Service Unit 51-1 for the entire Association, was a big success. We had 306 girls/adults on the ice!

In addition to the SHARE bingo event in 51-7, troops attending also participated in a coat drive. They donated winter coats and jackets for the Reston Interfaith Coat Collection Drive, supported as part of Junior Troop 4102's Bronze Award project. This was a huge success and will greatly benefit underprivileged families in our community.

Cadette Troop 594 made Turkey Cookies to share with residents at Tall Oaks Assisted Living and had a marvelous time playing Thanksgiving Bingo with them. The girls will be making ornaments and singing holiday songs with their new friends for their December visit to Tall Oaks.

Brownie Troop 2648 made sack lunches for residents of the Embry Rucker Shelter and visited the shelter to learn about the causes of homelessness and how they could help people in need.

Daisy Troop 2604 and Brownie Troop 2648 decorated and labeled tags for holiday "Angel Trees" in the area. People choose a tag off of a tree and buy a gift to match the child's age.

Cadette Troop 594 shipped more than 120 pounds of candy, coloring books and crayons to Marines in Tikrit, Iraq, who will distribute them to children in the area. A Big Thank You to all who contributed!

Meet Somebody Special

Association 51 Money Managers

Each Association is divided into Service Units and each Service Unit is run by a team that works closely, together, with the association, and the Field Director to make life easier for the leaders and volunteers in their area. Important members of this team are the Money Managers. They are the wonderful women that keep the Service Unit Money under control, offer financial administrative support leaders, and patiently collect and maintain the money records of our service units. A Money Manager's job is a thankless one, but very necessary! Hug your money manager when you get a chance, thank her for all her hard work, and **PLEASE, GET YOUR MONEY REPORT IN ON TIME!**

Caroline Boone 51-1 Money Manager

I became Girl Scout Leader of Troop 1277 almost 12 years ago when my daughter was in kindergarten. Many of the girls who were Daisy Scouts in Troop 1277 are still together as Senior Scouts. How much fun it's been to watch the girls grow up and also to meet such a great group of adult Girl Scout volunteers.

I became Service Unit 51-1 Money Manager in 2000. I have also served as Service Unit 51-1 Cookie Booth Coordinator since 2001. When I'm not busy with Girl Scouts, I act as Fundraising Chair of the South Lakes High School Band Boosters. (My dining room shifts from selling citrus, White House ornaments and Virginia Diner nuts for the Band to Girl Scout cookies.) Occasionally I help with my son's Boy Scout troop and substitute teach for Fairfax County Public Schools. Our Golden Retriever puppy, Margaret Thatcher ("Maggie"), takes up my remaining free time!

Christine Kirk 51-5 Money Manager

I'm one of your money managers for Unit 51-5. My name is Christine Kirk and I was just accepted to be a co-leader for the Laurel Learning Center in Reston. I am married and a mother of 2-year-old twins (1 of each). I work a full time job as an Executive Assistant at a mortgage company that has a branch in Reston.

Becky Cruley 51-7 Money Manager

I was a Scout briefly as a girl, but rejoined scouts when my daughter was a Daisy at the encouragement of my co-leader. We started with 10 kindergarteners and now have 14 4th graders. Both of us have really enjoyed our experiences in Scouts, especially the camping and field trips!

In my previous life I worked for AMS (now CGI-AMS) as a consultant, during which time I lived for brief periods in Mississippi and Vermont.

Recipes Using Girl Scout Cookies

Samoas® Dream Cake

Cake:

- 1 box yellow cake mix
- 1 can store-bought caramel frosting

Coconut Caramel Filling

- 1 cup heavy cream
- 1 cup brown sugar
- 1 egg yolk, slightly beaten
- 1 stick butter
- 1 teaspoon vanilla
- 2 cups sweetened coconut flakes
- 1 box Samoas® Girl Scout Cookies

Chocolate Ganache

- 1 cup heavy cream
- 2 tablespoons butter
- 2 tablespoons sugar
- 10oz. chocolate chips
- 6 ½ tablespoons milk

Bottom and Sides

- 2 boxes of Samoas® Girl Scout Cookies

Directions

1. Mix and bake yellow cake according to manufacturer's instructions using three 8-inch pans.
2. Prepare the coconut caramel filling by combining brown sugar, egg yolk, cream and vanilla in a mixing bowl then adding to butter in a sauce pan. Cook on medium heat until mixture boils for one minute, stirring often. Remove from heat and stir in 2 cups sweetened flake coconut. Chill mixture in refrigerator.
3. Line a spring form cake pan with parchment paper. Chop one box of Samoas® and press into bottom of the spring form pan. Sprinkle 2 oz. of chocolate chips over chopped cookies, place in oven until chocolate chips melt. Using the back of a spoon spread chocolate over cookie crumbs as evenly as possible.
4. Place first layer of cake on top of melted chocolate and crumbs. Spread half of coconut caramel filling over cake. Place second layer of cake in pan and top with remaining filling. Place third layer of cake in pan. Remove sides of pan and spread caramel icing over top and sides of cake. Chill cake while preparing chocolate ganache.

5. Prepare the chocolate ganache by melting butter and cream in the top of a double boiler until it is about the consistency of bottled creamy salad dressing -- thin enough to pour but thick enough to coat the top of the cake without running off.

6. Place cake on cooling rack with a cookie sheet (preferably with sides) underneath. Pour chocolate ganache into the middle of the cake. Encourage it to roll over the sides of the cake with a palette knife, spatula or the back of a spoon. Cover the cake as evenly as possible while trying to minimize the strokes used -- the fewer strokes you use, the smoother the finish will be.

7. Chop the second box of cookies and press onto the sides of the cake. Chill cake and remaining ganache in refrigerator. If desired slide cake off parchment paper and spring form pan bottom using a long spatula.

8. Finish the cake with piped rosettes of ganache and cut cookies or other fanciful decorations such as butterflies, honeybees, birds, etc. using tinted icing. Dream big!

Mint Delight

- 1 pkg. of Thin Mint cookies (crushed)
- 3 tbsp. butter or margarine (melted)
- 1 pkg. (8 oz.) softened cream cheese
- 2 pkgs. (8 oz. size) instant chocolate pudding
- 3 cups milk
- 4 cups whipped topping

Adult supervision needed

- Combine cookies with melted butter or margarine, (save ¼ cup of cookies for topping).
- Press cookie mixture on bottom of 13" x 9" pan.
- Chill. Combine cream cheese with 1 cup whipped topping.
- Spread over cookie mixture. Chill for 15 to 20 minutes.
- Prepare pudding with 3 cups of milk and pour over cream cheese mixture.
- Chill for 1 hour or until ready to serve.
- Top with remaining whipped topping and Thin Mint cookie crumbs.

Double Dutch®-Mint Raspberry Roll

- 1 box Thin Mint cookies, crushed
- 1 cup Double Dutch® cookies, crushed
- 3½ ounces roasted hazelnuts
- 5 eggs, separated
- ¾ cup sugar
- 1 teaspoon vanilla extract
- 1/3 cup self-rising flour
- 1 tablespoon all-purpose flour
- Use cream, raspberries, and chocolate curls for decoration

Raspberry Cream:

- 2/3 cup cream
- 6½ ounces raspberries, lightly mashed
- 1 tablespoon castor sugar
- 1 tablespoon brandy

Adult supervision needed

Preheat oven to 350 degrees.

Method:

In a food processor, grind the Double Dutch® cookies into fine crumbs, remove them and then do the same thing to the Thin Mint. Grind the hazelnuts 15 seconds. Set aside.

Brush a 12" x 10" Swiss roll tin with oil. Line the pan with paper and grease the paper. Sprinkle pan with castor sugar and the crushed Double Dutch® cookies. Beat the egg yolks and sugar with an electric mixer until thick and pale. Add the vanilla.

In a clean, dry bowl beat the egg whites until peaks form. Using a metal spoon, add sifted flours into the egg yolks, one-third at a time. Fold in the hazelnuts with the last third.

Spoon the mixture into the pan and smooth the surface. Bake for 15 minutes or until lightly golden and spongy to the touch. Turn onto a dry tea towel covered with greaseproof paper and sprinkle with sugar and let stand for one minute. Using the tea towel as a guide, roll the cake up and let it stand for 5 minutes. Then gently unroll. Discard the paper.

For the raspberry cream, beat the cream until stiff peaks form. Fold in the raspberries, sugar and brandy. Spread the cream over the cake. Sprinkle the Thin Mint crumbs in one straight line down the center, lengthwise. Gently roll the cake up and decorate with whipped cream, raspberries, and chocolate curls.