



Happy Thanksgiving!

MILLER NEIGHBORHOOD ASSOCIATION

NW 10th Street to NW 16th, N May Ave to Villa



# The Miller Messenger

[www.neighborhoodlink.com/okc/miller](http://www.neighborhoodlink.com/okc/miller)

[www.millerneighborhood.org](http://www.millerneighborhood.org)

Miller Mission: To make Miller a safe and pleasant place to live

## 2008 MNA OFFICERS

### President

Bruce Hall..... 948-8747

### Vice-President

Eric Hilburn..... 326-0607

### Secretary

Jay Tracy.....250-8658

### Treasurer

Mike Stuart..... 949-9809

### Past President

Tracy Blair..... 702-0047

### Board Members

#### SE Quadrant

NW 10 to NW 12, Miller to Villa

Jamey Zaragoza.....528-0016

#### NE Quadrant

NW 12th to NW 16, Miller to Villa

Lori Spriestersbach.....528-3908

#### SW Quadrant

NW 10th to NW 12th, Miller to May

Steve Reid.....602-5420

#### NW Quadrant

NW 12th to NW 16th, Miller to May

Jim Ramay.....945-8317

### V.P. Membership

Jimmy Vaughn.....524-0305

## CALENDAR

### October:

**30 New Trash Pick-up  
Day Starts- Thurs.**

### November:

**03 MNA Meeting**

**04 Election Day**

**11 Veteran's Day**

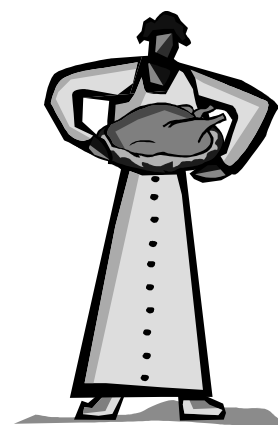
**12 Big Junk Day**

**27 Thanksgiving**

**The Miller Neighborhood Meeting is November 3rd at 7 pm at the World Organization of China Painters Museum at 2641 N.W. 10th.**

Enjoy this month's Miller Messenger! It is stock full of yummy recipes enjoyed by neighborhood families, some for generations. I appreciate everyone who sent something in to tantalize Miller's taste buds. Get cooking and enjoy this special time with family and friends.

See page 8 for a fun Thanksgiving-themed activity.



## **Upcoming Events in Miller:**

The annual Miller Neighborhood Holiday Light Competition will begin in December. Winners (one East of Miller and one West of Miller) will be announced in the January Miller Messenger. Start planning your festive and beautiful yard decorations today (and maybe pick up some great bargains at the after-Thanksgiving sales).

Miller Neighborhood is once again accepting donations for Coats for Kids. Coats will be purchased at discount prices to get the most bang for your buck. Coats go to children in need who live in Miller Neighborhood or surrounding neighborhoods and attend Hawthorne Elementary School. You can bring your donations to the MNA meetings or mail/bring them to 1221 N. Miller.

## IMPORTANT NUMBERS

**Non Emergency Police: 231-2121**

**Police Liaison:**

MSgt. Michael Loruse.....**316-4525**

**Gang Unit.....297-1196**

**Street Level Drugs Info:297-1171**

**Action Center..... .297-2535**

***okc.gov/action/complaint***

**Animal Control.....297-2255**

**Animal Welfare.....297-3100**

**Trash/Recycle.....297-1950**

**Crime Stoppers.....297-7300**

**Councilperson**

Vacant.....**297-2402**



## MNA Committees

### Website Coordinators

[www.neighborhoodlink.com/okc/miller](http://www.neighborhoodlink.com/okc/miller)

Delaney Sheffield .....524-2995

[www.millerneighborhood.org](http://www.millerneighborhood.org)

Eric Hilburn.....326-0607

### Membership

Jimmy Vaughn.....948-0308

### Grant Writing

Melissa Freeling.....370-2143

### Block Captains

Lisa Tompkins.....528-3114

### Welcome Committee

Melissa Hawley.....306-5348

[gardengirlforever@yahoo.com](mailto:gardengirlforever@yahoo.com)

### Neighborhood Watch

Steve Reid.....602-5420

### Newsletter Editor

Alicia Lincoln.....945-2230

[sciguy35@yahoo.com](mailto:sciguy35@yahoo.com)

## Miller in May Home Tour 2009

We have started preparations for our 2009 home tour. We need your help! If you or someone you know is interested in helping with the tour in same way, or, if you or someone you know wants to be on the tour, please let us know.

Remember, this is Miller's biggest fund raiser for the year. So, let's make 2009 the best year for Miller yet! Please contact Kellie Zaragoza at 863-3007, if you are interested in being on the tour.

## UPDATES AND REMINDERS

- The **Miller Neighborhood Association Meeting is November 3rd, 7 pm** at the World Organization of China Painters Museum.
- **NOT** a member? Please call Jimmy Vaughn at 2632 NW 12th - 948-0308. We'd love to have you.
- **Miller Neighborhood will begin security patrol** several hours per week. To volunteer please call Steve Reid at 602-5420.
- **Want to join the Miller playgroup?** Call Barb Reid at 602-5420. Playgroup meets every other Saturday.
- **New neighbors?** Call Melissa with the Welcome Committee so she can extend a Miller welcome, 306-5348.
- **Beginning the last week of October, Miller Neighborhood's regular trash day will be Thursday NOT Monday.**



## Holiday Favorites from Miller Neighborhood Families to Yours



### **Praline Pumpkin Dessert**

*Submitted by Toni Kitchell*

Prep: 10 MIN BAKE 1 HR



1 can (15 ounces) pumpkin (not pumpkin pie mix)  
1 can (12 ounces) evaporated milk  
3 eggs  
1 cup sugar  
4 teaspoons pumpkin pie spice  
1 package Betty Crocker SuperMoist white cake mix  
1 1/2 cups chopped pecans or walnuts  
3/4 cup butter or margarine, melted

1. Heat over to 350 degrees. Grease rectangular pan, 13x9x2 inches. Mix pumpkin, milk, eggs, sugar and pumpkin pie spice until smooth. Pour into pan.
2. Sprinkle cake mix (dry) over pumpkin mixture. Sprinkle with pecans. Pour melted margarine over top.
3. Bake uncovered 50 to 60 minutes or until knife inserted in center of dessert comes out clean.  
12 servings.

**Serve with:**

a scoop of cinnamon ice cream or whipped cream.

### **Butterscotch Pull-Apart Bubble Bread- Tillman County Fare Cookbook**

*Submitted by Kelli Mahanay*

1 pkg. frozen hot rolls  
1 small package butterscotch pudding mix  
1 cup dark brown sugar  
1/4 cup granulated sugar  
1 tsp. cinnamon  
1 stick butter, melted  
1/2 cup chopped nuts (pecans or walnuts)

These are prepared the night before baking and serving. Grease bun pan. Place individual rolls in well-greased bundt pan. Mix sugars, pudding mix and cinnamon together. Sprinkle over rolls. Sprinkle nuts over rolls. Pour melted butter over rolls. Cover loosely with a clean towel and let stand at room temperature overnight. Canned biscuits can be substituted if you want to prepare and bake the bread the same day.

Bake approximately 30 minutes at 350 degrees. Let stand in pan about four minutes. Invert onto platter and serve warm.

### **Chili Cheese Log (\*Important: Make 3-4 days ahead and store in fridge so flavors can blend together.)**

*Submitted by Jim Ramay*

3/4 lb American cheese, grated.  
One 3 oz. package soft cream cheese.  
1/4 teaspoon salt.  
1/8 teaspoon pepper.  
1/8 teaspoon garlic salt.  
One and one-half teaspoons Worcestershire.  
Chili powder.  
Optional: 1/2 cup finely chopped pecans.

1. Thoroughly combine the cheeses, salt, pepper, garlic salt, Worcestershire, and nuts if you want 'em (to mix easily use electric hand mixer).
  2. Shape into 2 logs that are smaller in width than a cracker. Sprinkle chili powder onto wax paper and roll each log in the chili powder until thoroughly coated.
  3. Individually wrap each log in wax paper/aluminum foil and let ripen in refrigerator for 3-4 days.
- To serve:* Slice and serve with assorted crackers. Leftovers keep well.

## NOVEMBER MEMBERSHIP COMMITTEE REPORT

The Membership goal for 2008 has not been met, but there is still hope. Twenty-seven residents living in MNA that were members in 2007 still have not sent in their 2008 membership dues. Currently there are 208 individuals plus 48 commercial members for a **total of 256 members, only 7 short of our goal**. The good news is that there are 52 new members in 2008. **If you are not receiving a newsletter at your door or through the mail every month, please advise.** All those members living outside MNA or those who do not have a Block Captain will receive the Miller Messenger through the postal service. This includes the non-member commercial businesses on either side of NW 10 and N May Avenue.

The 2009 Membership Application Form and the 2009 Survey Form are ready and will be placed in December's Miller Messenger. Renewals will be mailed in early January. If you have never been a member, any applications received after Oct 15 will be considered 2009 Memberships. Your membership dues are the most valuable financial investment you can make in our Miller community!

**Contact me at [jimmy4nonprofit@sbcglobal.net](mailto:jimmy4nonprofit@sbcglobal.net) or 405-948-0308 to join today!**

**Jimmy Vaughn, Membership Chair, MNA**

### Miller Neighborhood Association Security Patrol Report

These crime statistics are from the OKC Police Department from 9/5/08 to 10/2/08. Incidents on NW 10th and on N. May are generally related to the businesses housed there. Traffic offenses are generally not reported.

Location:	Date:	Time:	Offense:
28XX NW 10th	09-05	1500	Found Property
28XX NW 10th	09-11	2330	A + B Domestic Violence
28XX NW 13th	09-09	0645	Burglary 2
12XX NW 12th	09-08	2200	Inj/Destruction of Property
25XX NW 10th	09-15	0018	Robbery w/Dangerous Weap
28XX NW 10th	09-16	0130	Larceny Vehicle
28XX NW 10th	09-13	0409	Larceny Vehicle
28XX NW 10th	09-16	1830	Burglary 2
27XX NW 12th	09-17	0900	Burglary 2
26XX NW 14th	09-14	1300	Burglary 2
11XX N May	09-17	2100	Domestic Violence
28XX NW 10th	09-20	2000	Burglary 2
28XX NW 12th	09-19	1630	Burglary 2
26XX NW 16th	09-25	1726	Injured Child
28XX NW 10th	09-26	1215	Trespass Private Property
26XX NW 14th	09-27	1650	Destroying Property
28XX NW 16th	09-29	0740	Larceny Vehicle

## Mashed Idaho and Sweet Potatoes

*Submitted by Alicia Lincoln* (We've made this or a variation of this for a few Thanksgiving dinners and it is YUMMY!)

- 4 medium red-skinned potatoes scrubbed clean, cut in large chunks
- 4 medium sweet potatoes, peeled, cut in chunks
- 1 teaspoon sea salt
- 1/2 cup heavy cream
- 1/2 cup milk
- 6 tablespoons butter
- Salt and fresh ground black pepper, to taste

Combine the potatoes and sweet potatoes in a large pan. Note: Equal-size chunks are important so they cook at the same rate.) Cover with cold water and add the sea salt. Bring to a boil and cook until tender when poked with a fork, about 15 to 20 minutes. Drain the water from the pan.

Heat the cream, milk and butter over low heat; do not boil. With a potato masher or large fork crush the potatoes in their pan, adding the cream mixture a little at a time. Season lightly with salt and freshly ground black pepper. Continue mashing until the potatoes are blended well. There should still be some chunks left, with the red potato skins dispersed throughout.

Add more cream, milk or butter if necessary. Taste and adjust seasoning, and transfer to a serving bowl.

Recipe as adapted from The Washington Post, approx. 1995, from  
<http://www.dianaskitchen.com/page/veggies/bistro.htm>



## Letter from the President:

Hello Neighbors!



I believe fall has officially arrived. A few things to think about concerning our neighborhood is the annual Coats for Kids project, and its not too early to think about decorating your home for the holiday decorating contest.

If you are not aware of Coats for Kids, I will briefly explain. We (MNA) collect money and then purchase new hats, coats, gloves, etc. and deliver them to Hawthorne Elementary School. It is shocking how many children do not have a winter coat to wear.

Hawthorne has always been appreciative to Miller for the school supplies and coats we provide for them. If you would like to make a donation to Coats for Kids please send a check (with a note on the check stating it's a donation for Coats for Kids) to:

Miller Neighborhood  
1221 N Miller  
OKC, OK 73107

Christmas will be here very soon and as usual the committee will be out looking for decorated and festive homes. If your home is selected as a winner you will receive a beautiful Christmas ornament. So start planning today!

Happy Holidays!

Sincerely,

Bruce Hall, President  
Miller Neighborhood Association

## MILLER RESPONDS:

### THIS THANKSGIVING I AM THANKFUL FOR:

#### Toni and Dale Kitchell:

We are thankful for the love of our families, our friends and even those we don't see as often as we would like, but who have been an important part of our lives. This is, in the end, what life is really about.

#### Jimmy Vaughn:

I am so thankful to GOD for my relatives, neighbors, friends, and volunteer partners. I praise HIM for the vision and courage he gave to George Miller to make his farmland a residential area that I have come to appreciate so very much.

#### Alicia Lincoln and Dan and Colin Ruhl:

We are thankful that we are healthy, have friends and family to love and that we have jobs we enjoy and learn from everyday.

### What are you thankful for?

### Thanksgiving Safety Tips

Never thaw a turkey at room temperature because this promotes the growth of dangerous bacteria. To safely thaw a turkey, use the refrigerator. You need 1 day of refrigerator thawing for every 4 pounds of turkey.

When cooking, don't wear loose sleeves or dangling jewelry.

Cook on the back burners when possible and turn pot handles in to reduce risk of scalding and burns.

Never leave cooking unattended.

Keep Thanksgiving decorations and kitchen clutter away from direct heat sources like stoves or candles.

## Turkey Leftovers?

### Turkey Pasta Casserole With Asparagus and Cheddar Cheese

#### Ingredients:

- 8 ounces mini penne pasta or similar shape
- 6 tablespoons butter
- 6 tablespoons flour
- 1/2 red bell pepper, chopped
- 1 clove garlic, minced
- 1 bunch green onions, thinly sliced
- 1 1/2 cups chicken broth
- 2 cups milk
- 1/2 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1/4 to 1/2 teaspoon poultry seasoning blend, or to taste
- cooked asparagus, cut in 1-inch pieces, about 2 cups
- 3 cups diced cooked turkey
- 8 ounces shredded Sharp Cheddar cheese
- 1 cup soft bread crumbs
- 1 tablespoon melted butter

#### Preparation:

Grease a 9x13-inch baking dish. Heat oven to 350°. Cook pasta in boiling water following package directions.

In a large saucepan over medium-low heat, melt butter; add bell pepper and sauté until tender. Add garlic and green onion; sauté for 1 minute longer. Stir in flour until well blended. Stir in chicken broth, cooking until thickened. Stir in milk; continue cooking, stirring frequently, until thickened and hot. Add seasonings, asparagus, and turkey; heat through. Stir in cheese and cook until melted. Stir in the cooked drained pasta and pour into the prepared baking dish. Toss bread crumbs with 1 tablespoon melted butter and sprinkle over top. Bake for 30 to 35 minutes, or until hot and bubbly.

Serves 6 to 8.

Obtained from:  
<http://southernfood.about.com/od/turkeycasserole/r/bl61220a.htm?p=1>

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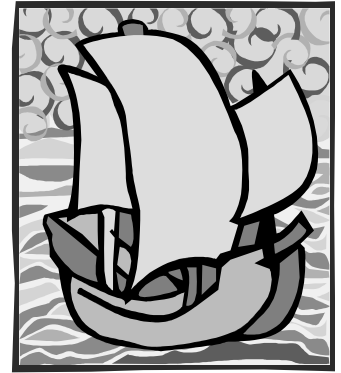
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**WORD SEARCH: THANKSGIVING IN MILLER**



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DRESSING	PUMPKIN	FAMILY

**Frozen Cranberry Salad - Tillman County Fare Cookbook**

*Submitted by Kelli Mahanay (Kelli says: My maternal grandmother prepared this every year for Thanksgiving. We enjoyed it as a side dish with Thanksgiving dinner.)*

1 lb. fresh cranberries, chopped fine  
 1 cup sugar  
 1 pint heavy whipping cream, whipped  
 1 cup chopped pecans  
 1 16 ounce can crushed pineapple  
 1 16 ounce package miniature marshmallows

Combine cranberries and sugar; cover and refrigerate for 1 hour. Combine pineapple and marshmallows; cover and refrigerate for 1 hour. Combine cranberry mixture with pineapple mixture. Fold in whipped cream and nuts. Freeze. Remove from freezer 15-20 minutes prior to serving.