

A MESSAGE FROM DEE

Hi and Hugs Girlfriends!

I'd always joked with Greg that someday I was going to fall working around our ranch when he was gone and the buzzards would find me before he did. The night before I came back to Chico I DID take a bad fall 😞 I was sweeping the driveway and klutz that I am I stepped on a dustpan, my foot slid and I did the splits and hit my head. I thought for sure I'd ripped every muscle in my private parts, but I "only" hurt my knee and bruised my cheek. Thank God it was the left knee so I could drive to Chico. Greg took me to urgent care for x-rays and I'm in a huge, long brace for the next 3 weeks. But at least it doesn't hurt now that it's supported!! The rest of the body does though – the hobbling around is throwing my whole body out of whack 😞 I was crying after the x-rays - I'm SOOOO tired of being in pain. But maybe this is God's way of making me take it easy for awhile... kind of limits what you can do when you can't bend your leg 😞 **so I won't be coming back to San Jose until the end of April.**

The gardeners have already ripped out all the old shrubs and planted tons of flowers and put in lots of yard lights. Looking be-au-tiful !!! Can't wait for you to come up and see it 🌈 We had Easter dinner here for 13 family members – that was so much fun.

I LOVE our new home and Chico.

Dee Castagnoli



O' TASTE AND SEE CUISINE FOR THE CURIOUS PALLET

Grandma Betty's Chili/Salsa
Courtesy of Dee Molina

Ingredients

10 jalapeño -fresh
1 can of stewed tomatoes
1 beef bouillon cube
1 garlic clove
1/2 bunch of cilantro, cut off stems and use mostly leaves

Directions

Boil all the jalapeño. Let them cool and depending how tough you are or how macho your man is you can place them in the blender as is or cut the jalapeño in 1/2 and with a spoon scoop the seeds out. That is what takes the chili from tasty to too hot to handle!

Place the jalapeños along with all other ingredients and just "pulse" them in a blender a few times, serve and enjoy.