

Dan's Letter™

"Please...let me introduce you to my mind...one article at a time."



FROM THE DESK OF DAN ANDERSON

Treasuring the Ordinary

In *For One More Day*, Mitch Albom examines a profound question: if people could spend one more day with a departed loved one, how would they spend it?

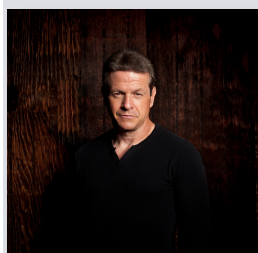
Through his research, Albom discovered that most people yearned for a simple, ordinary day filled with familiar activities, as he shared in *Parade*. The predominant wish was to express love one more time.

Many people wanted to engage in routine moments, such as visiting the racetrack or dining at a favorite spot, reminiscing about shared memories. One touching story involved a son wishing to relieve his father's guilt over an incident where a snowball thrown by the father accidentally blinded another son. The family later discovered the son had a predisposing condition of blindness, and the son wanted to lift his father's burden of guilt.

Albom's exploration revealed a deep understanding of human longing for connection. He realized that people often yearn not for grand experiences, but for the simple, everyday moments that embody genuine connection and love.

Albom emphasizes that these desires

remind us to value and treasure a normal day filled with shared moments and love, making the ordinary truly extraordinary.



- Dan A.

9 Helpful Mealtime Hacks

FROM ICONIC TV HOST AND ACTOR



(BPT) - When it comes to getting meals on the table that your whole family will love, iconic actor, television host and father of four Alfonso Ribeiro has a few go-to tips and tricks to ensure mealtime is a success.

"Juggling our family's hectic schedule and my career means we're constantly seeking ways to get meals on the table quickly and without too much prep time," said Ribeiro, who has been a longtime spokesperson for the Bob Evans brand. "Along with many tips I've learned along the way, I discovered that Bob Evans is a great mealtime solution for busy families like mine."

Here are some of Ribeiro's best tips for managing a busy family kitchen and coming up with delicious, satisfying and convenient meals.

1. Prep meals ahead. To help your family get through the busy work and school week, brown up a batch of Bob Evans Sausage over the weekend so you'll have plenty to add to dishes throughout the week - like breakfast tacos, biscuits and gravy, pasta dishes and shepherd's pie, just to name a few. Get creative and combine the sausage with buttered veggies and potatoes for a quick and easy weeknight meal or swap out the protein source in some of your favorite recipes. You can even use the sausage to make delicious, hearty soups and casseroles that are perfect for meal prepping.

Continued on page 2...

2. Spice it up. You can put your own personal tastes into family favorites like Bob Evans ready-to-heat Original Mashed Potatoes or Macaroni & Cheese by sprucing them up with a variety of toppings and mix-ins that you love, like garlic, jalapenos or bacon bits.

3. Easy microwave cleaning. Need a quick fix to help you clean out your microwave? Put a cup of water and half a cup of vinegar into a microwave-safe bowl and place it in your microwave, then microwave on high until the mixture comes to a boil and the window steams up. Allow the microwave to cool for a few minutes, then wipe the interior down with a sponge or cloth.

4. Freshen your kitchen with citrus. Did you know that you can clean up your wooden cutting board by massaging it with coarse salt and half a lemon? Try it! You can also use ground-up citrus peels of any kind, along with ice, to freshen your kitchen sink drain or garbage disposal.

5. Save time and fridge space. You can avoid having too many unwanted leftovers and reduce post-dinner clean-up at the same time by using single-serve side dishes. Bob Evans offers convenient, single-serve options like Mashed Potatoes in a variety of flavors, and Macaroni & Cheese, which can also make it a lot easier to satisfy family members asking for different choices at dinnertime.

6. End the cling wrap wrestling match for leftovers. If you have trouble getting your cling wrap to cooperate (and who doesn't?), store it in the refrigerator for a while. Chilling your cling wrap will temporarily reduce its "stickiness," making it much easier to use.

7. Dish-drying hack. Are you tired of your dishes still being wet after you clean them in the dishwasher? Place a clean dish towel within the dishwasher's door once the cleaning cycle is complete, close it and wait five minutes, then - voila! Your dishes will be dry and ready to put away.

8. Easy butter softening trick. Need softened butter for a recipe or just easier spreading? Microwaving often melts your butter into a puddle, which may not be what you want. First, measure and unwrap the amount of butter you need. Cut the butter into thin slices or small chunks and leave out of the fridge - in around 10 minutes you'll have softened butter.

9. Salvage hardened brown sugar. If your brown sugar has hardened into an unusable block, don't toss it out - instead, place a slice of fresh bread along with the brown sugar in an airtight container. After about a day, the sugar will have absorbed moisture from the bread to make it soft and crumbly again. This is also a great use for the ends of bread that nobody wants for their sandwiches!

Take a Day to Rejuvenate Yourself

When you feel like you are tottering on the edge and you just need a break—you should take one. In today's busy world, it is easy to fall into the trap of never taking any time for yourself.

While it's unlikely that you'll be able to turn the clock back, it's almost certain that you could benefit from some real time away from the things that drain you. Here are some simple suggestions for a day of luxuriating in simple pleasures:

- **Disconnect.** Promise yourself that you will not answer your cell phone, return a text message or check your email. People, you realize, have survived for millennia without these things, and it's highly likely that you'll survive, and probably emerged refreshed from unplugging and turning off for a change.



- **Rent a simple cabin,** take a book and a light and escape for an evening. Put your feet up and read a book you've been meaning to get to for years, but haven't been able to find the time for.

- **Cook only simple meals for a week.** Keep it healthy, but don't go crazy in preparations. You don't need to prepare a gourmet meal every time you cook. Good enough will be OK.

- **Take your vacation time.** Are you hoarding or squandering earned days. Do you lose them if you don't use them? Everyone needs a break, but people seem to be almost unwilling to take them these days. Keep in mind that the workplace and world will survive, probably quite well, if you go on vacation.

Gems of Deception

A Victor Sage Mystery

by Dan Anderson

Chapter 4: The Yard Intervenes

The woods around Hawthorne Manor had grown still, the morning mist like a veil that shrouded not just the grounds, but the secrets buried within them. Victor Sage and Clara Simmons halted as the figure that had been trailing them stepped forward, the morning light finally revealing his features.

“Victor Sage, I presume?” The man’s tone was authoritative, tinged with a hint of weariness that comes from long nights and thankless tasks. His coat bore the unmistakable badge of Scotland Yard, glinting dully in the half-light.

“I am Inspector Edmund Sterling,” he continued, extending a hand not out of courtesy but as a formality, his grip firm and brief. “And I believe we have a mutual interest in the events transpiring here.”

Victor’s eyes narrowed, instantly alert. Scotland Yard’s involvement was not wholly unexpected, given the magnitude of the theft, but their timing was curious. “Inspector, to what do we owe this intrusion?”

Sterling’s gaze swept the area, taking in the bonfire remains and the fabric scrap that lay on Victor’s open palm. “This case has escalated beyond a simple theft, Mr. Sage. The brooch’s disappearance is tied to a series of burglaries targeting historical artifacts. We suspect an organized ring, not a solitary actor.”

Clara stepped forward, her mind racing with questions. “Does this mean the Yard is taking over the investigation?”

A faint smile touched Sterling’s lips. “Not exactly. You see, Mr. Sage, your reputation precedes you, and while the Yard has resources, we sometimes lack... certain subtleties in our approach. I propose a collaboration.”

Victor considered this carefully. Working with the Yard could provide access to valuable information, but it could also mean sharing the credit or worse, the blame, should things go awry.

“And if we refuse?” Clara asked, her voice steady.

Sterling’s expression remained impassive. “Then you proceed without the Yard’s sanction, and we may find ourselves at cross purposes.”

The silence stretched between them before Victor finally spoke. “Inspector, we accept, on one condition—that we maintain autonomy in our methods.”

“Agreed,” Sterling replied. “And now, if you’d be so kind as to share what you’ve uncovered thus far?”

As they relayed their findings, including the mysterious cipher, the cufflink, and the taunting letter, Sterling listened intently, his keen eyes missing nothing.

“The auction mentioned in the letter—do you have leads on where it might take place?” he inquired once they finished.

Victor and Clara exchanged a look. “We have a few ideas,” Victor admitted, “but we suspect it’s a moving target, designed to keep us guessing.”

“Very well,” Sterling concluded, “let’s convene at the Yard this afternoon. We have much to discuss.”

As Sterling departed, leaving Victor and Clara alone once more, the weight of the Yard’s involvement settled over them. It was a new day in the investigation, and the game had changed. The mystery of the Hawthorne Emerald Brooch was no mere puzzle to be solved; it was a web of deceit, and they had just invited the spider into their parlor.

(To be continued...)

Missed a chapter? - [Tap here for the Kindle version and audiobook.](#)



Inspector Edmund Sterling, a seasoned detective in his early fifties, with sharp, discerning eyes and a weary yet determined demeanor. His tall, lean frame is always impeccably dressed, reflecting his disciplined nature. Known for his methodical approach and unwavering commitment to justice, Sterling's keen intellect and authoritative presence command respect within Scotland Yard.



What They Didn't Tell You

The morning after Christmas, an eleven-year-old boy with blonde hair stood precariously on a kitchen chair in his Philadelphia home. His eyes were fixed on the door, waiting for his father to enter. The boy's name was Claude Dukenfield, and he was no ordinary child. In his hands, he held a heavy wooden box, and as soon as his father stepped into the room, Claude swung the box with all his might, striking his father. This bold act was his way of exacting revenge for a spanking he had recently received. Immediately after, Claude fled the house to live with a friend, marking the beginning of a life filled with bold and unconventional actions.

Claude Dukenfield would go on to become one of the most renowned jugglers of his time, but not without a fair share of notoriety for his eccentric and often outrageous behavior.

Even as a youth, Claude exhibited a remarkable imagination and a flair for the dramatic. One of his early exploits involved a scheme to rob small shops. He found that shopkeepers were easy targets, protected only by the ringing of a bell when the door opened. Claude's friend would stand outside on the streetcar tracks, seemingly oblivious to the oncoming car. As the motorman rang his bell frantically, Claude would slip into the shop, stealing from the till while the noise outside drowned out any commotion inside. Remarkably, he was never caught.

As he grew older, Claude channeled his talents into juggling rather than criminal activities. His first professional gig was at Fortescue's Pier in Atlantic City. There, the management did not charge admission for performances; instead, they made money by selling sandwiches and beer to the gathered crowds. Claude was hired not only as a juggler but also as a "drowner." On days when business was slow, he would don a bathing suit, wade out into the water until it was up to his neck, and then cry for help. A fellow employee would then heroically save him, carrying him back to the pier where he would be "revived" to the audience's delight. This spectacle often drew large crowds, eager to buy refreshments as they watched the dramatic rescue.

Claude practiced juggling diligently for five years, honing his skills to perfection. His hard work paid off as he became a master juggler, securing bookings in the best vaudeville houses across Europe.

In 1914, Claude's career took a significant turn when he joined the Ziegfeld Follies. There, he learned to combine his juggling with comedy, creating a unique act that captivated audiences. Over time, he gradually phased out the juggling, focusing more on his comedic talents. His distinctive, understated humor, which he claimed was inspired by his mother's way of speaking, became his hallmark.

Claude Dukenfield, known to the world by his stage name W. C. Fields, transformed from a rebellious boy into a celebrated performer. His early life of mischief and ingenuity laid the foundation for a career that would see him become one of the most beloved comedic actors of his time. Despite his unconventional beginnings, Fields' legacy endures, celebrated for his wit, humor, and the remarkable journey that took him from the streets of Philadelphia to the stages of the world.

Now you know what they didn't tell you.



DETAILING MASTERY



SCAN OR TAP BELOW FOR VIDEO



TAP
HERE

Unlock a Mirror-Like Shine: The Ultimate Paint Correction with Chemical Guys!

Transform your car's appearance with the ultimate paint correction solution from Chemical Guys! The TORQ10FX polisher, combined with V34 and V38 compounds, delivers unparalleled speed, control, and precision.

Say goodbye to swirls, scratches, and oxidation—V34 cuts through imperfections without fillers, ensuring true results. Follow up with V38 for a mirror-like shine that dazzles. Protect your hard work with a ceramic coating for long-lasting beauty.

Don't waste time or money on expensive body shops—achieve professional-grade results in your driveway.

Experience the power of the TORQ10FX and Chemical Guys products today, and drive a car that turns heads. Shop now and make the smart choice for your ride!



TAKE A BREAK!

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 9 | | | | 3 | | 6 | 5 | |
| | 2 | | 4 | | | 9 | 3 | |
| 7 | 3 | 6 | 9 | 5 | | | | |
| | | 8 | | | 2 | 7 | | |
| | | | 8 | 6 | 4 | 2 | | |
| 6 | | | | | 5 | | | 8 |
| | | 7 | 6 | | | 5 | | 3 |
| | 6 | | | | | 1 | | 4 |
| | | 4 | | | 3 | 8 | | 6 |

TAP
HERE

FOR INTERACTIVE PUZZLE

Solution on page 7



Zesty Lemon Herb Salmon

Ingredients

4 salmon fillets
2 tbsp olive oil
2 cloves garlic, minced
1 lemon, zested and juiced
1 tbsp fresh dill, chopped
1 tbsp fresh parsley, chopped
Salt and pepper to taste
Lemon slices for garnish

Instructions

Preheat your oven to 375°F. Line a baking sheet with parchment paper. In a small bowl, mix olive oil, minced garlic, lemon zest, lemon juice, dill, parsley, salt, and pepper.

Place salmon fillets on the baking sheet. Brush the herb mixture over each fillet, ensuring they are well-coated. Arrange lemon slices on top of the fillets.

Bake for 15-20 minutes, or until the salmon is flaky and cooked through.

Serve garnished with additional fresh herbs and lemon slices. Enjoy!

INSIDE THIS ISSUE

From the Desk of Dan Anderson
[PAGE 1](#)

9 Helpful Mealtime Hacks
[PAGE 1](#)

Take a Day to Rejuvenate Yourself
[PAGE 2](#)

A Victor Sage Mystery...
[PAGE 3-4](#)

What They Didn't Tell You
[PAGE 5](#)

Take a Break!
[PAGE 6](#)

Zesty Lemon Herb Salmon
[PAGE 6](#)

I've Got Me a Big Farm
[PAGE 7](#)

SOLUTION

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 9 | 4 | 1 | 2 | 3 | 8 | 6 | 5 | 7 |
| 8 | 2 | 5 | 4 | 7 | 6 | 9 | 3 | 1 |
| 7 | 3 | 6 | 9 | 5 | 1 | 4 | 8 | 2 |
| 4 | 5 | 8 | 3 | 1 | 2 | 7 | 6 | 9 |
| 3 | 7 | 9 | 8 | 6 | 4 | 2 | 1 | 5 |
| 6 | 1 | 2 | 7 | 9 | 5 | 3 | 4 | 8 |
| 1 | 8 | 7 | 6 | 4 | 9 | 5 | 2 | 3 |
| 2 | 6 | 3 | 5 | 8 | 7 | 1 | 9 | 4 |
| 5 | 9 | 4 | 1 | 2 | 3 | 8 | 7 | 6 |



I've Got Me a Big Farm

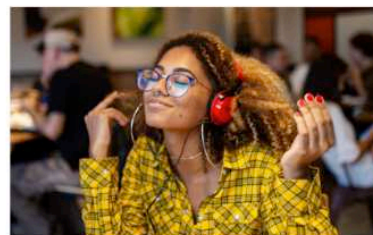
One bright morning, two neighboring farmers, Bill and Hank, were having a chat over their shared fence. As they admired the early morning sun casting long shadows over their fields, Hank turned to Bill and asked, "Bill, just how much acreage do you have on your farm?"

Bill, a proud and hardworking man, puffed out his chest a bit and responded, "Oh, Hank, I've got me a big farm. More than 200 acres, actually. It's a lot of land to manage, but I get by."

Hank raised his eyebrows in surprise and said, "Is that so, Bill? Well, let me tell you something. My farm's so big that I can get in my car at sunrise, drive all day long, and still not reach the end of my property by sunset."

Bill paused for a moment, a thoughtful expression crossing his face. He nodded slowly and replied, "I know exactly what you mean, Hank. I used to have a car just like that too."

Listen to the music...



Check out

Dan's Blog™



*TAP
here*