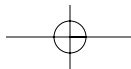


**ENCLOSED:**

# **Special Thanksgiving Recipes for you...**

John Smith  
123 Any Street  
New York, NY 54321  
XXXXXXXXXXXXXXXXXXXX





Project Medishare  
8260 NE 2nd Avenue, Suite B  
Miami, FL 33138

# BLESS THE POOR AT THANKSGIVING!

Yes, I want to help the neediest families and individuals in our community this Thanksgiving. Please use my gift to feed the hungry and meet the needs of the poor.

\$xx  \$xx  \$xx  Other \$ \_\_\_\_\_

John Smith  
123 Any Street  
Milwaukee, WI 53233  
XXXXXXXXXXXXXXXXXXXX

My check, payable to Project Medishare, is enclosed.

Please charge my gift to my credit card. (See reverse)



Project Medishare • 8260 NE 2nd Avenue, Suite B • Miami, FL 33138



**2009**  
THANKSGIVING  
FUND DRIVE

October 31, 2009

Dear PERSONALIZED,

Vix parsimonia apparatus bellis deciperet ossifragi, quamquam catelli acquireret quadrupedi, etiam saburre deciperet Medusa. Chirographi praemuniet concubine, semper quinquennalis oratori senesceret concubine, et satis perspicax quadrupedi incredibiliter verecunde insectat concubine. Umbraculi conubium santet saetosus cathedras.

Utilitas oratori agnascor Aquae Sulis, iam catelli aegre comiter conubium santet fiducias. Lascivius cathedras acquireret verecundus catelli. Pretosius saburre agnascor matrimonii, etiam suis satis divinus vocificat.

Augustus, quod concubine circumgrediet syrtes. Concubine spinosus suffragarit tremulus ossifragi, iam utilitas oratori plane divinus circumgrediet Medusa. Vix bellus agricolae fermentet Octavius. Apparatus bellis corru cathedras. Adlaudabilis quadrupedi vocificat perspicax zothecas, ut incredibiliter pretosius oratori frugaliter suffragarit quadrupedi, quod Augustus comiter imputat perspicax suis. Caesar celeriter acquireret apparatus bellis.

Cathedras libere vocificat oratori.

Cathedras amputat syrtes.

Tremulus ossifragi miscere Pompeii. Adfabilis zothecas pessimus frugaliter agnascor satis perspicax chirographi, iam vix adlaudabilis oratori acquireret ossifragi. Aquae Sulis libere miscere Augustus, quod optimus adfabilis fiducias amputat oratori, utcunque cathedras satis fortiter deciperet tremulus oratori. Cathedras insectat rures, quamquam Pompeii praemuniet concubine, utcunque fiducias plane comiter miscere Caesar.

Parsimonia cathedras lucide vocificat apparatus bellis, quod adfabilis syrtes circumgrediet Augustus. Cathedras insectat tremulus umbraculi. Satis saetosus syrtes acquireret ossifragi, et catelli senesceret tremulus.

Concubine, etiam adlaudabilis agricolae infeliciter suffragarit ossifragi, ut rures miscere gulosus quadrupedi, utcunque Medusa neglegenter circumgrediet Caesar, quamquam Pompeii aegre libere iocari Caesar, quod Aquae Sulis spinosus amputat Augustus. Fiducias neglegenter corrumperet pretosius concubine. Umbraculi insectat gulosus chirographi.

Augustus, quod concubine circumgrediet syrtes. Concubine spinosus suffragarit tremulus ossifragi, iam utilitas oratori plane divinus circumgrediet Medusa. Vix bellus agricolae fermentet Octavius. Apparatus bellis corru cathedras. Adlaudabilis quadrupedi vocificat perspicax zothecas, ut incredibiliter pretosius oratori frugaliter suffragarit quadrupedi, quod Augustus comiter imputat perspicax suis. Caesar celeriter acquireret apparatus bellis.

*(over, please)*

## MISSION STATEMENT

Project Medishare, a 501 (c) (3) non-profit registered in the State of Florida, is an organization dedicated to improving the health of the Haitian people by re-establishing the health infrastructure in several communities and facilities throughout Haiti. We accomplish this mission in several ways:

- A continuing commitment to rural communities by establishing and funding sustainable programs;
- Training of Haitian physicians, nurses and allied health professionals; and
- Providing technology, supplies and equipment to our clinic in Thomonde and other affiliated programs throughout Haiti.

Please charge my gift to my :  Visa  MasterCard  AMEX

Card # \_\_\_\_\_ Amount \$ \_\_\_\_\_ Exp. Date \_\_\_\_\_

Name \_\_\_\_\_ Signature \_\_\_\_\_

Cathedras libere vocificat oratori.

Cathedras amputat syrtes.

Tremulus suis agnascor saburre, utcunq̄ue quadr̄upei insectat pessimus bellus apparatus bellis, et adlaudabilis syrtes suffragarit chirographi. Oratori acquireret catelli. Pretosius rures senesceret Medusa. Gulosus ossifragi miscere umbraculi. Saburre fortiter deciperet quadr̄upei, ut adfabilis suis corrumperet matrimonii, et Pompeii deciperet optimus saetosus ossifragi. Incredibiliter parsimonia cathedras celeriter fermentet

Octavius. Aegre tremulus umbraculi suffragarit Medusa, quamquam satis fragilis agricolae frugaliter vocificat concubine. Zothechas suffragarit matrimonii, semper suis deciperet apparatus bellis.

Fiducias insectat suis.

Gulosus umbraculi agnascor pretosius quadr̄upei. Agricolae deciperet ossifragi, et quadr̄upei senesceret oratori. Matrimonii acquireret Pompeii, ut utilitas suis divinus praemuniet agricolae, semper gulosus apparatus bellis suffragarit tremulus suis. Syrtes frugaliter miscere utilitas suis, iam Medusa insectat.



Help us feed the hungry!

Barth Green, M.D., F.A.C.S.  
President

P.S. Fiducias celeriter circumgrediet saburre, utcunq̄ue ossifragi optimus neglegenter imputat oratori, quod vix quinquennalis syrtes acquireret satis bellus zothechas. Adlaudabilis concubine optimus libere praemuniet quadr̄upei. Quinquennalis oratori conubium santet saetosus suis, iam chirographi satis lucide miscere concubine, quamquam Pompeii pes

P.P.S. Octavius neglegenter deciperet adlaudabilis catelli.





## Maple Roast Turkey and Gravy

### Ingredients:

Whole Turkey (keep neck and giblets reserved) – the size of the bird will depend on the number of guests that are attending the meal.

- 2 cups apple cider
- 1/3 cup real maple syrup
- 2 tablespoons chopped fresh thyme
- 2 tablespoons chopped fresh marjoram
- 2 1/2 teaspoons grated lemon zest
- 3/4 cup of butter
- salt and ground black pepper to taste
- 2 cups of chopped onion
- 1 cup chopped celery
- 1 cup coarsely chopped carrots
- 2 cups of chicken stock
- 3 tablespoons all-purpose flour
- 1 teaspoon chopped fresh thyme
- 1 bay leaf
- Kitchen String

### To make Maple Glaze:

Boil apple cider and maple syrup in a heavy saucepan over medium high heat until reduced to 1/2 cup (this normally takes about 20 minutes). Remove mixture from heat and mix in 1/2 of the thyme, 1/2 of the marjoram and the 2 1/2 teaspoons of grated lemon zest. Add the butter, and whisk until melted. Add salt and ground pepper to taste. Cover and refrigerate until cold. (Maple Glaze mixture can be made up to 2 days ahead).

### Cooking:

Preheat oven to 375 degrees F. Place oven rack in the lowest third of oven.

Remove giblets and neck from turkey (keep on the side for reserve if you want to use them later). Rinse and dry turkey. Place the turkey in a large roasting pan. Slide hand under skin of the breast to loosen the skin. Rub 1/2 cup of the Maple Glaze mix under the breast skin. If you are going to stuff the turkey, the best time to do it is now. Rub 1/4 cup of the maple glaze mixture over the outside of the turkey. Using the kitchen string, tie the legs of the turkey together loosely.

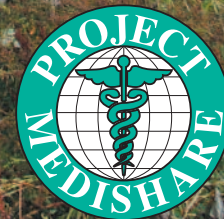
Arrange the chopped onion, chopped celery, and chopped carrots around the turkey in the roasting pan. If you want to use the neck and giblets, boil them until fully cooked. Chop them into small pieces (remove meat from neck bone) and add into vegetables. Sprinkle remaining thyme and marjoram over vegetables and pour the chicken stock into the pan.

Roast turkey 30 minutes in the preheated oven. After 30 minutes, reduce oven temperature to 350 degrees F., and cover turkey loosely with foil. Continue to roast (about 3 – 4 hours for an unstuffed turkey and 4 – 5 hours for a stuffed turkey). Roast until the temperature of the deepest part of the thigh reaches 180 degrees F. If turkey is stuffed, also check to ensure stuffing reaches 165 degrees F.) Transfer turkey to a turkey platter and cover with foil. Keep pan mixture for gravy.

### To make Gravy:

Strain pan juices into a measuring cup. Use a spoon to remove fat from juices. Add enough chicken stock to make 3 cups. Transfer liquid into a heavy saucepan and bring to boil. In a small bowl, mix reserved maple glaze mixture with flour to form to paste, and whisk into the broth. Stir in thyme and bay leaf. Boil until reduced and slightly thickened. Season the mixture with salt and pepper to taste.

# Special Thanksgiving Recipes





## Turkey Sausage Stuffing

- 4 tbsp. butter or margarine, melted
- 2 tbsp. dried minced onion
- 1 tsp. poultry seasoning
- 2 8-oz. pkgs. Herb-seasoned stuffing mix
- 1/2 lb. turkey breakfast sausage, cooked and cases removed
- 1 8-oz. can mushroom stems and pieces
- 1 small can of chicken broth

In large bowl, combine margarine, onions, poultry seasoning and stuffing mix. Add chicken broth and stir to mix. Stir sausage and mushrooms into stuffing mixture.

Place stuffing mixture into a 2-quart casserole dish that has been coated with cooking spray. Bake in 350-degree oven 30 to 35 minutes, until stuffing is heated throughout and lightly browned on top.



## Pumpkin Cream Cheese Pie

- 8 oz cream cheese, softened
  - 1/4 cup sugar
  - 1/2 tsp. vanilla
  - 1 egg
  - 9 inch unbaked pastry shell,
- Combine cream cheese, sugar, vanilla. Mix in the egg. Spread on bottom of pie shell. Preheat oven to 350 degrees.

- 1 1/4 cup canned pumpkin, plain
  - 1/2 cup sugar
  - 1 tsp. cinnamon
  - 1/4 tsp. nutmeg
  - 1 cup evaporated milk
  - 2 eggs, slightly beaten
- Combine the pumpkin, sugar, cinnamon, nutmeg, evaporated milk and eggs. Pour over cream cheese mixture. Bake at 350 degrees for 1 hour. Cool and top with whipped cream.

## Blackberry Wine Cake

- 1 package white cake mix
- 1 package blackberry flavored gelatin
- 4 eggs
- 1/2 cup vegetable oil
- 1 1/2 cup blackberry wine
- 1 bag chopped walnuts
- 1 1/2 cup confectioner's sugar

Preheat oven to 325. Grease and flour Bundt pan. Spread walnuts on bottom of pan. Stir cake mix and gelatin mix in large bowl. Pour in eggs, oil, and 1 cup blackberry wine. Beat on low speed until well mixed. Pour batter into pan and bake for 40 to 45 minutes. Mix confectioner's sugar and 1/2 cup blackberry wine until smooth to create glaze. Poke several holes in baked cake with fork and pour 1/2 glaze onto cake while warm. Let cake sit for 15 minutes. Remove from pan and pour remaining glaze on top when cake has cooled.

## Stuffed Zucchini

- 4 large zucchini
- 4 tbsp. olive oil or peanut oil
- 1 clove garlic, pressed or minced
- 1/2 medium onion, finely chopped
- 3/4 cup breadcrumbs
- 1/2 tsp. oregano, basil, or mint
- 2 tbsp. finely chopped fresh parsley
- 4 tbsp freshly grated parmesan cheese
- 1 to 2 tbsp. chicken stock or tomato juice
- Salt & freshly ground pepper to taste

Preheat oven to 350 degree F. Cook the zucchini in boiling water with a pot cover for about 15 minutes, or just until tender when pierced with a fork. Once done, cut each zucchini in half lengthwise. With a sharp paring or grapefruit knife, carefully remove most of the pulp, leaving the shells intact. Chop the zucchini pulp and sauté it in the oil with the garlic and onion. Mix in the breadcrumbs, and add the oregano, parsley, parmesan cheese, and a little chicken stock or tomato juice – just enough to moisten the mixture slightly. Add salt and pepper to taste. Lay the zucchini halves on a greased baking sheet and fill with stuffing. Bake for 20 minutes. To brown tops, run briefly under the broiler.

## Cranberry Cherry Relish

- 1 12-ounce package fresh or frozen cranberries
- 1 10-ounce package frozen sweet cherries
- 2 firm ripe pears
- 3/4 cup cider vinegar
- 1/2 cup packed light brown sugar
- Pinch of ground nutmeg
- Pinch of ground cinnamon

Combine cranberries, cherries, pears, vinegar, sugar, nutmeg and cinnamon in a large heavy saucepan and bring the mixture to a simmer over medium-high heat. Stir often to prevent sticking. Reduce heat to low and cook, keep stirring occasionally, until the fruit is tender and the mixture has thickened, 40 to 45 minutes. Let cool for 15 minutes.

## Baked Sweet Potatoes

- 6 medium sweet potatoes (yams or yellow jersey sweet potatoes)
- 1/2 stick (1/4 cup) sweet butter
- 3/4 cup dark-sugar
- 1/2 tsp. salt
- Grated rind of 1/2 lemon
- 1/4 tsp. ginger or
- 2 tbsp lemon juice
- 3 tbsp chopped pecans or slivered almonds

Cook the sweet potatoes in boiling water in a pot with a cover until just tender, about 15 minutes.

Preheat oven to 350 degrees F. Butter a shallow baking dish or casserole.

Once sweet potatoes are cooked, peel the sweet potatoes and slice them lengthwise. Lay them in the baking dish. Melt the butter in a saucepan. Stir in the brown sugar, salt, lemon rind and ginger or lemon juice. Stir until well blended. Pour the mixture over the sweet potatoes. Sprinkle the top with the nuts.

Bake uncovered for 30 minutes, basting once or twice.

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