

The Month of March

By: Jennifer Beane

March is named after the Roman god of war, Mars. It was originally the first month of the calendar year, as it was the beginning of spring, as it brings the vernal equinox, the Full Worm Moon and the Return of Daylight Savings. But it soon became the third month when January and February were added to the end of the calendar around 700 BCE and became the 1st and 2nd months around 450 BCE.

March is exciting! It brings us warmer days, and with the promise of Spring just around the corner we can open our windows, remove winter’s dust, and organize things. It is the time of year for us to get inspired with new ways of doing things, as we have started our New Years resolutions and are prepping our Spring cleaning.

March also has us in the mood for some fun with St. Patrick’s Day, which lands on a Friday this year. It is the perfect month to start preparing for Spring activities and preparing our new gardens for planting.

*The brown buds thicken on the trees,
Unbound, the free streams sing,
As March leads forth across the leas
The wild and windy spring.*
-Elizabeth Akers Allen (1832-1911)



Samara’s team photo from Top Gun AK3. Her team has been competing almost every other weekend and placing very well!



Jeepin’ with Judd 2023 – Jeepin’ and campin’ with friends.

SPRING FORWARD...

with Beane Atkinson Financial Services



John Beane

An American Bald Eagle sitting on a power pole near our home. A pair of Eagles have taken over an osprey nesting pole near the golf course. They have a fledgling in the nest that was seen flying over the 5th hole. Really fun seeing these great birds thriving in town.



Cynthia Beane

The things we do for love... I mean... The things I do for John!! The sign said, ‘Pick your Poison’. To say there were some stressful moments on a couple of trails at Jeepin with Judd would be an understatement for me. All of that aside, we had the best weekend with family and friends at Jeepin. The day we leave, we begin planning for next year’s adventure.

Everyday Advice

According to folklore:

Wear a sprig of rosemary in your hair to improve your memory!

Fun Fact

March brings rain and mud!

Sprinkle salt on carpets to dry out muddy footprints before vacuuming.

Welcome Spring

And the birds that start to nest!

Check birdhouses for damage and give them a spring cleaning before new tenants arrive for the season.

“Springtime is the land awakening. The March winds are the morning yawn.” – Lewis Grizzard

The rest of us...

Always up to something!



Garrett Atkinson

“Oh, what did I get myself into?” Garrett has been a regular in the local strongman circuit for a few years but took a break to do a “masters” (older athletes) CrossFit competition this month. He’s rather proud of finishing and

not finishing last, although it was touch-and-go there for a time.



Jennifer Beane

We wrapped up February with another amazing weekend at Jeepin’ with Judd. Not only did we all get to camp out with good friends and family, but we got to do some off-roading in our jeeps! It’s a 3-day event with 10 trails and an obstacle course - rated stock friendly, moderate, and advanced. We got a good amount of trails in each day. While on the trails, we were surrounded by nature, and

as we were on a ranch, we saw lots of cattle and gators, but my most favorite sighting were the wild horses that run free. The last day, we got ourselves in a predicament and Garrett had to pull us out with his Jeep while a wench helped us up at the same time. It was a good bit of problem solving to get up and over the obstacle, but that is all part of the fun of the event, using the tow ropes.



Troop 95 had a blast paddling down the Peace River and sleeping in hammocks for their 2023 Spring Break Canoe Trip from Wauchula to Gardner Boat Ramp.



Guinness Beef Stew

St. Patrick’s Day is just around the corner!

Guinness Beef Stew

Instructions:

- Step 1:** Heat oil in a Dutch oven over medium-high heat. Season beef with salt and pepper. Cook, in batches, turning occasionally, until browned, 4 to 5 minutes, adding more oil if needed; transfer beef to a bowl.
- Step 2:** Reduce heat to medium. Add onion to Dutch oven and cook, stirring occasionally, until soft, 4 to 6 minutes. Add garlic, carrots, and parsnips. Cook, stirring occasionally, until starting to soften, 3 to 5 minutes.

- Step 3:** Sprinkle flour over vegetables and cook, stirring, 2 minutes. Add Guinness and cook, scraping up any browned bits, until starting to thicken, 1 minute. Add stock and tomato paste and stir to combine.
- Step 4:** Add beef (and any juices), potatoes, thyme, and bay leaves. Simmer, covered and stirring occasionally, 1 1/2 hours (alternatively, transfer to a 325°F oven and bake, covered, 2 hours). Remove lid and cook, uncovered, until beef is very tender, 45 to 60 minutes (if baking, uncover and bake 45 minutes). Discard thyme and bay leaves. Season with salt and pepper. Serve sprinkled with parsley.

- Ingredients:
- For your shopping list:**
- Yields: 6-8 servings
- 2 tbsp. olive oil
 - 3 lb. beef chuck roast, well-trimmed and cut into 2-inch pieces
 - Kosher salt and freshly ground black pepper
 - 2 medium onions, cut into 1-inch thick wedges
 - 4 cloves garlic, chopped
 - 1 lb. medium carrots, cut into 1-inch pieces
 - 12 oz. medium parsnips, cut into 1-inch pieces
 - 3 tbsp. all-purpose flour
 - 1 (14.9-ounce) can Guinness Extra Stout or other stout beer (about 2 cups)
 - 3 c. chicken stock
 - 1 (6-ounce) can tomato paste
 - 1 lb. Yukon Gold potatoes, cut into 1-inch pieces
 - 8 sprigs thyme, tied together
 - 2 bay leaves
 - ½ c. fresh flat-leaf parsley, chopped



At the 95th Annual Arcadia All-Florida Championship Rodeo.

