Introducing our 1st Newsletter

It may seem like an odd time to launch a 1st newsletter focused on travel. Here we are in the middle of a Pandemic, confined to our homes and not able to travel much beyond our living room and kitchens. For many people, traveling is in our DNA, we love the opportunity to explore new places, meet new people and learn about different cultures. For those who love travel, being confined as we are now is even more difficult. The good news is we will travel again. So with brighter days ahead we are excited to bring you the first of our quarterly Travel Talk newsletters. You'll find updates about Loudoun County’s Senior Trips Program, tips for travel, information on great destinations and travel articles, and lots of pictures from our own LC trips.

Summer Registration Update

Registration for Summer trips originally scheduled for May 20th will be postponed until further notice. Due to the uncertainty surrounding Covid-19 we are unable to provide a trips list at this point. A modified list of trips may be available after Loudoun County Senior Centers re-open. The health and safety of our participants is of utmost importance.

Our New Normal

When trips resume:

- Practice social distancing.
- Buses will be cleaned regularly.
- Wash hands regularly or use hand sanitizer.
- Consider wearing face masks.

Staying six feet apart is recommended
Oh….the places we’ll go!
2020 Overnight Trips

There is still much of 2020 left and although it didn’t start off well, we are hoping for a much happier end. We’re happy to share some of the great fun filled overnight trips we’ve planned. Take a look and maybe mark a date or two on your calendar.

Big Sky Country & Glacier National Park  9/9 – 9/15
This Montana and Glacier National Park Adventure is a true feast for the senses.

My Kind of Town - Chicago and Put-In-Bay, Ohio 10/16-10/23
The windy city and the gem of the Lake Erie Islands.

Haunted Happenings and Masquerade Ball in D.C.  10/31 –11/1
Spend the night in D.C. . Don a costume, dance the night away and have a frighteningly good time.

Ring in the New Year with the ROSE PARADE 12/29-1/3
California, here we come….New Years Eve Party, Rose Parade and so much more! (see side bar)

We are still working on these great trips, details to come;

November—The Crooked Road
December—Holiday Trip

The Rose Parade
An Iconic Tradition

The Rose Parade is an iconic New Years Day Tradition for millions of people around the world. For many it is on their bucket list of things they want to see.

The first Rose Parade was held on January 1, 1890 in Pasadena, CA. and was sponsored by members of the Valley Hunt Club led by Charles Frederick Holder. Comparing snow covered New York to his lush Pasadena, Professor Holder suggested “Let's hold a festival to tell the world about our paradise”.

In 1890, horse drawn carriages covered in beautiful flowers marched past 3000 spectators.

Today the parade’s route covers 5 1/2 miles down Colorado Blvd. It consists of floral decorated floats, marching bands and equestrian units. While the floats have come a long way since 1890, the Rose Parade has stayed true to its early beginnings and every inch of the float must be covered with flowers and or other natural materials.

Every year 935 volunteers from the Tournament of Roses Association contribute a total of 80,000 hours for the success of this amazing parade.
Although our Spring overnight trips were cancelled due to the Pandemic, many enjoyed the Holiday Trip To Nashville and our February trip to Iceland, the *Land of Fire and Ice*. The weather did not co-operate most days but there were still amazing sights to see and much to learn.
In many parts of America the summer months are usually filled with a lively lineup of Fairs and Festivals. Initially we were scheduled to go to the Kutztown Amish Festival in June, but unfortunately Covid-19 is changing our plans.

Enjoying the delicious food is one reason we love attending summer festivals, who doesn’t love a deep fried funnel cake topped with confectioners sugar or a cream filled whoopee pie.

You can still bring the spirit of a summer festival to your home by whipping up a batch or two of these delicious treats! Just follow the recipes below and enjoy!

### Funnel Cakes

**Ingredients**
- 2 large eggs-room temperature
- 1 cup 2% milk
- 1 cup water
- 1/2 teaspoon vanilla extract
- 3 cups all purpose flour
- 1/4 cup sugar
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- Oil for deep frying
- Confectioners’ Sugar
- You will need a funnel

**Directions**
1. In a large bowl, beat eggs. Add milk, water and vanilla until well blended. In another bowl, whisk flour, sugar, baking powder and salt; beat into egg mixture until smooth. In a deep cast iron or electric skillet heat oil to 375 degrees.
2. Cover the bottom of a funnel spout with your finger, ladle 1/2 cup batter into the funnel. Holding the funnel several inches above the oil, release your finger and move the funnel in a spiral motion until all the batter is released, scraping with a rubber spatula if needed.
3. Fry until golden brown, 2 minutes on each side. Drain on paper towels. Dust with confectioners’ sugar. Serve warm.

### Whoopie Pies

**Makes 1 1/2 doz.**

**Ingredients**
- 1 cup butter softened
- 1 1/2 cups sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 4 cups all purpose flour
- 3/4 cup baking cocoa
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup water
- 1 cup buttermilk

**Filling**
- 2 cups confectioner’s sugar
- 2 cups marshmallow crème
- 1/2 cup butter softened
- 2 teaspoons vanilla extract

**Directions**
1. In a large bowl, cream butter and sugar until light and fluffy.
2. Beat in eggs and vanilla. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with water and buttermilk, beating well after each addition.
3. Drop by tablespoons 2 in. apart onto greased baking sheets. Bake at 375 degrees for 5-7 minutes or until set. Remove to wire racks to cool completely.
4. In a small bowl, beat filling ingredients until fluffy. Spread on the bottoms of half the cookies, top with remaining cookies.