













November 2022

HOVEHIBEI ZUZZ						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1.	2. National Sandwich Day	3.	4.	5.
6. Daylight Saving Time	7.	8. Election Day	9.	10.	11. Veterans day	12.
13.	14. National Pickle Day	15. On-Bill Ad Deadline	16.	17.	18.	19.
20.	21.	22. Transmit Date	23.	24. Thanksgiving Day	25. Black Friday	26.
27.	28. National French Toast Day	29.	30.			

RECIPE

Cranberry Fruit Nut Bread

- 3/4 cup chopped pecans
- 2 tbsp orange peel (freshly grated)
- 12 oz bag Ocean Spray fresh or frozen cranberries (rinsed)
- 3 1/2 cups unbleached allpurpose flour
- 11/2 cups sugar divided use
- 11/2 tsp baking powder
- 1 tsp salt
- 1/2 tsp baking soda
- · 2 tbsp unsalted butter (or coconut oil)
- 1 cup orange juice
- 2 large eggs (well beaten)

Wash and rinse cranberries and place in large bowl; add nuts, orange peal, and 1/2 cup sugar. Stir well to combine and set aside. In a new large mixing bowl, combine flour, remaining 1 cup of sugar, baking powder, salt, and baking soda. Cut in butter with pastry blender. Add orange juice, eggs, and cranberry mixture, stir with wooden spoon to combine.

Grease and flour small loaf pans well or a 9x5 baking dish. Spoon batter into prepared loaf pans (or dish) and bake at 350°F for about 60 minutes or until knife inserted in center of loaf comes out clean. Note: you may have a little juice from the cranberries, but no goo from the batter.



Tips and Tricks!

Accounting Master: It's always important to know which employees have access to your financial data. Review the Database User Audit Report to see which employees can access Accounting Master and see what security roles they have.

MACC's

November Trivia

- What year did the red maple leaf design officially become Canada's Flag?
- How many chromosomes does the average human have in each cell?
- What is the most number of years a U.S. president can serve?

Submit answers at: maccclientcentral.com/trivia