













### **November 2023**

| 110101111001 = 0=0            |        |                                     |                               |                                     |  |                     |
|-------------------------------|--------|-------------------------------------|-------------------------------|-------------------------------------|--|---------------------|
| Sunday                        | Monday | Tuesday                             | Wednesday                     | Thursday                            | Friday   | Saturday            |
|                               |        |                                     | 1.                            | 2.                                  | 3.<br>National<br>Sandwich Day                         | 4.                  |
| 5.<br>Daylight Saving<br>Time | 6.     | 7.                                  | 8.  National Cappuccino Day   | 9.                                  | 10.  | 11.<br>Veterans Day |
| 12.                           | 13.    | 14.<br>National Pickle Day          | 15.<br>On-Bill Ad<br>Deadline | 16.                                 | 17.  | 18.                 |
| 19.                           | 20.    | 21.                                 | 22.<br>Transmit Date          | 23. Thanksgiving Day MACC is closed | 24.<br>Black Friday<br>Limited Staff -<br>MACC Holiday | 25.                 |
| 26.                           | 27.    | 28.<br>National French<br>Toast Day | 29.                           | 30.                                 |  |                     |
|                               |        |                                     |                               |                                     |  |                     |

### **RECIPE**

## **Stir-fry with Chicken and Noodles**

- 4 cups water
- 2 packages ramen-style noodles (3 ounces each)
- 2 chicken breasts, boneless, skinless, can cut into strips
- 1/4 cup peanut butter
- · 2 Tbsp. soy sauce
- 1/2 cup water
- · 1 Tbsp. vegetable oil
- 1 tsp. red pepper flakes
- 1 tsp. finely chopped fresh ginger (or 1/2 tsp. ground ginger)
- 2 carrots, thinly sliced (about 2 cups)
- 1/2 head cabbage, thinly sliced (about 6 cups)
- 1/4 cup green onion, thinly sliced
- Bring 4 cups water to boil in a 2 to 3 quart saucepan. Add noodles, cover, and remove from heat (do not add flavor packets). Wait one minute, drain noodles, and set aside.
- In a small saucepan, combine peanut butter, soy sauce and 1/2 cup water. Heat over low heat, stirring until smooth. Remove from heat.
- 3. Heat oil in a large skillet over medium-high heat (350 degrees in an electric skillet). Add chicken and cook until no longer pink when cut, about 3 to 5 minutes.
- Add red pepper, ginger, and carrots and cook for 2 to 3 minutes. Add cabbage and cook 3 to 4 minutes or until cabbage is crisptender.
- Stir in green onion, cooked noodles, and peanut sauce. Toss and serve right away.

### MACC's

# **Tips and Tricks!**

#### **Customer Master:**

The Address Importer helps growing companies
Are you expanding into a new community? Make address
management easy by using the Address Importer! If you
have a spreadsheet of available addresses, use the Importer
to bring them into Customer Master rather than handentering new addresses. Take the Importer training for more
information!

### MACC's

## **November Trivia**

- **Q** What's the name of Ginny's Pygmy Puff?
- **Q** What president was a licensed bartender?
- **Q** What type of race is the Tour de France?

Submit answers at: maccclientcentral.com/trivia