

Greetings, AABBA colleagues-

Past Issues

Holidays are on the calendar! I hope you had a lovely Thanksgiving and are now preparing for Christmas. This year, holidays began with our annual potluck meeting hosted by Cliff and Sheila at Highland Glen B&B earlier this month was warm, festive, and yummy. Did you see the pictures on the AABBA Facebook page?

Your ballots are cast! And now, about 60% have completed the **annual feedback** on how the Association served you - Survey Monkey will take your <u>response here</u> if your personalized copy went to Spam Filter Bottomless Pit. Please take a few minutes to evaluate AABBA's 2016 activities and services. The information guides the Board in planning for 2017.

Have you **renewed**? Invoices were sent several weeks ago with the goal of getting renewals in by Dec 1. The dues have changed as announced mid-2016 and the Webervations rate has a minimal increase. Remember to sign up for two committees and to log into your AABBA-website page to update it.

Do you want to have an 'at home' gathering and invite AABBA friends? If so, please set the date. Otherwise, we will wait until 2017 to be together again. Ahe Association will be guests at Orso/Glacier Brewhouse again this year on **Friday**, **January 20th** - members who renewed in November/December are invited! The restaurant treats us to the dishes, we pay the wait staff a good tip and cover our own beverages. Please bring cash.

This is the month of Thanksgiving... of giving thanks for all that we have and all that we don't have... thank you for the friendship and collegiality that have come with sharing our love for hosting guests at our B&Bs.

---Mary M Rydesky

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A bit of brainstorming at the last Board meeting resulted in a list of goals for 2017, developed by general and board members in attendance. How does this sound to you?

- Marketing develop and launch a modern website with new, high-grade photos from each B&B, and post a blog every other week (aim for 100% member participation on both!)
- Strengthen advocacy with regulatory groups such as the MOA and Assembly
- Revitalize effort to improve membership engagement through phone calls, personal exchanges, more interaction: foster inclusiveness
- Engage committee members throughout the year.



2017 Mark These Dates for Monthly Evening Meetings

Friday, January 20th - Orso's Monday, February 13th Monday, March 13th Monday, April 10th Monday, May 8th Monday, August 14th Monday, September 11th Monday, October 9th Monday, November 13th

> BP Energy Center is Reserved for AABBA Details TBA



AABBA Website: The Remake Are your photos current? Time to update your text describing your B&B. Text must be original (do not copy from your own website!) Please <u>contact us about questions!</u>

Inspected and Approved!

• Simplify - do the essential

Subscribe	Share 🔻	Past Issues	Translate •
planning			inspections for "Inspected &
			Approved" status in 2017-2018
			Jarvi Homestay B&B
	2 f 2 2	ini	Lakeside B&B
			Highland Glen B&B
			Judy's Touch of Class B&B
			Planet Anchorage B&B
AABBA links			Reflection Lake B&B
			Sand Lake Studio B&B

Coming Up!

The Visit Anchorage Holiday Open House coming up, and the Volunteer Appreciation lunch. Folks can sponsor a volunteer for lunch if they like. Call Visit Anchorage for more details or get info online.

Please call if you have yet to be scheduled!

Susitna Sunsets B&B Alaska European B&B Turnagain View B&B

Celeff + Shile Stratton

AABBA Facebook

UAA CRAFTS FAIR

Saturday, Dec 3, 2016 - 10 am - 5 pm

The annual UAA Crafts Fair is held in the Student Union and hosts over 100 crafters selling their handmade, Alaskan products.

There are numerous craft fairs this weekend - consult the adn.com Calendar for details.



Holidays. Remember those who could be uplifted with an act or word of kindness this season...

AABBA Blog

Pumpkin Spiced Oatmeal - M. Kasmar Ingredients

1 (14-ounce) can pumpkin pureeunseasoned- i.e. Libbeys 2 cups water 2 cups milk (You can sub any unsweetened vegan milk such as soy or almond, if you like) 1/4 teaspoon kosher salt 3/4 teaspoon pumpkin pie spice OR 1/2 teaspoon cinnamon plus 1/4 teaspoon ground cardamom plus 1/4 teaspoon ground cloves Additional cinnamon to taste- I add a lot of extra cinnamon Nutmeg to taste Crushed red pepper to taste- start with a sprinkle and go from there 2 cups quick cooking oatmeal (not the instant kind)- can be rolled or quick

- Please, complete the satisfaction survey asking how the Association performed in 2016. Every answer gets reviewed and used for planning of 2017. Answers are batched and anonymous. Please complete the survey - it takes 5 - 7 minutes. Invest the time if you want a responsive organization in the coming year!
- It is the season for AABBA Inspections! Get yours scheduled call Cliff & Sheila today. Be ready for 2017!
- Feedback Button -Thoughts on this Newsletter?

Honey and / or brown and / or maple sugar, for serving Toasted pecans, for serving Milk or 1/2 and 1/2, for serving (or your vegan milk) Canned or fresh Whipped cream, for serving **Directions**

In a large saucepan over high heat, combine the pumpkin puree, water, milk, salt, pumpkin pie spice (or alternative spices). additional cinnamon, and crushed red pepper. Bring to a boil. Add the oatmeal. Turn the heat down and cook according to your oatmeal instructions- generally about 15 minutes. Stir often. Once the oatmeal is cooked (each grain

should be tender), sweeten it up with a little of the maple syrup, to taste. Don't overdo.

Serve with honey or maple sugar on the side, pecans to sprinkle on top, and milk if you like it more like porridge. Top with a large dollop of whipped cream.

It's a warm, cozy, healthy, not boring oatmeal. Enjoy!

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