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National Tie One On Day™ a Win-Win

Gesture of Kindness a Win-Win by Participant and Receiver

PUEBLO, Colo. – Four years ago, EllynAnne Geisel was rolling dough for “one more pie” for her Thanksgiving feast, “When I suddenly took stock of the amount of food I’d prepared for the next-day’s holiday meal.” For a dozen guests, Geisel recalls, “there was just too much!” Deciding that her company “absolutely did not need another dessert choice,” she spontaneously wrapped a sweet in a handy piece of cloth...an apron. “Then I wrote *Thinking of You* on a notecard, and still wearing my own apron, walked out the front door.” Within a block, Geisel was presenting the wrapped treat to a very surprised neighbor, “who I’d heard was experiencing a difficult time.”

Turns out, Geisel was in for a surprise herself. “I hadn’t anticipated that acknowledging my neighbor with a baked good would have me feeling positively buoyant.”

It is that win-win for participant and receiver that Geisel is promoting through her National Tie One On Day™. Celebrated on November 25, 2009, Tie One On Day is an opportunity for people throughout the country to put the “give” back in Thanksgiving.

According to Geisel, a store-bought item is as easily wrapped as homemade, “and the cloth can be anything from an apron to a napkin.”

Geisel’s lemon quick bread recipe can be made in advance, wrapped and kept fresh in the refrigerator for Tie One On Day delivery.



A Lovely Lemon Bread

1/3 cup butter, melted
1 cup sugar
3 tablespoons lemon extract
2 eggs, lightly beaten
1 ½ cups all purpose flour
1 teaspoon baking power
1 teaspoon salt
½ cup milk
2 tablespoons grated lemon peel

Optional Addition: ½ cup chopped pecans

Lemon Glaze:

¼ cup lemon juice (freshly squeezed for zestier flavor)
½ cup sugar

Preheat oven to 350 degrees. Grease and flour a 9x5 inch loaf pan.

In a large bowl, mix the butter with the sugar, lemon extract and eggs.

In a separate bowl, sift the flour with the baking powder and salt.

Add the flour mixture to the butter mixture, alternating flour mixture with the milk, stirring each addition just enough to blend.

Fold in the lemon peel (and pecans).

Pour the batter into the loaf pan and bake for 1 hour or until a wooden pick inserted

into the center comes out clean.

Use a spatula around the four sides to loosen the loaf from the pan. Remove loaf from the pan onto a cooling rack. With the wooden pick, poke holes in the loaf top. Drizzle the lemon glaze over the top (Tip: Place rack over a piece of wax paper for easy clean up)

**Wrap the cooled loaf in foil and store in the refrigerator for 1 day before serving

**Plastic or foil wrap will protect the cloth from the syrupy glaze

EllynAnne Geisel is the author of *The Apron Book: Making, Wearing, and Sharing a Bit of Cloth and Comfort*; *Apronisms: Pocket Wisdom for Every Day*; and *The Kitchen Linens Book: Using, Sharing and Cherishing the Fabrics of Our Daily Lives*

Additional information about National Tie One On Day can be found on Geisel's web site, www.apronmemories.com.

Recognized by Chases Calendar of Events, National Tie One On Day™ is sponsored by Mom Bloggers Club, American Sewing Guild, The Women's Museum, McCall's Pattern Company, Stampington & Company, Aunt Martha's Colonial Patterns, Inc., Simplicity Pattern Company, National Association of Baby Boomer Women, Creative Machine Embroidery, SewNews, Apron-iCity and The Fabric Shop Network.

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