



Second Generation Thrift Shoppe

JANUARY/FEBRUARY 2010

9 Tide Mill Road
Greenland, NH 03840
603.430.9482

25 Old Dover Road
Rochester, NH 03867
603.994.1500

779 Lafayette Road
Seabrook, NH 03874
603.468.3700

Special Interest

Savvy Shopper

NNE Thrift Shoppe Guide

WINTER Sale

Page 2

A Big Thank You

Chocolate Malt Truffle Cups

Half Price Sales

1/06 – 1/19 Pink
1/20 – 2/02 White
2/03 – 2/16 Blue
2/17 – 3/02 Pink

25¢ Sales

1/06 & 1/07 Blue
1/20 & 1/21 Pink
2/03 & 2/04 White
2/17 & 2/18 Blue

Your donations help support



New Generation, Inc.

...shelter program for pregnant & parenting women since 1987

What's Happening???

www.newgennh.org email: thriftshoppe@newgennh.org



Savvy Shopper Cards

Spend \$15 at any one time in any of our 3 locations. Fill up your card and receive a \$25 Gift Certificate.

Guide to Thrift Shoppes of Northern New England,
Brought to you by Second Generation and funded by the United Way is available in all locations. Pick one up today!

WINTER IS HERE! NEW PRICES

Temperatures are falling yet again and so are our prices!



Beginning 01/11 thru 02/28

(Unless otherwise marked)

- *Children's clothing 75¢ each
- * Men's/Women's Pants \$2 pair
- * Youth clothing \$2 each
- * Everything else \$2.50



Question and Answer Valentine Jokes

Q: What do squirrels give for Valentine's Day?
A: Forget-me-nuts.

Q: What did the valentine card say to the stamp?
A: Stick with me and we'll go places!

Q: What did the stamp say to the envelope?
A: I'm stuck on you.

Q: What did the light bulb say to the switch?
A: You turn me on.

Q: Why did the banana go out with the prune?
A: Because it couldn't get a date.

Q: What is a ram's favorite song on February 14th?
A: I only have eyes for ewe, dear

Q: What travels around the world but stays in one corner?
A: A stamp.

Q: What happens when you fall in love with a French chef?
A: You get buttered up.

HAPPY VALENTINE'S DAY



A Big Thank You To All Our Volunteers, Faithful Customers, and Donors!

You all do a special part of what makes Second Generation successful. **Volunteers** reliably show up with enthusiasm and good attitudes as we sort and sell the donations. Our Tuesday night sorting **volunteers** cheerfully sort and pack for distribution to our three locations. **Donors** loyally think of us when they are 'cleaning out' and our faithful **customers** return weekly to see 'what is new' and to share stories and laughter.

But did you know how all of this impacts those 'in need'? Here is an example, most recently New Generation welcomed a young mother and child who arrived with only the clothes on their backs. As we helped 'mom' gain employment, a new place to live, and counseling, we gladly outfitted both mom and baby during their stay at the shelter. Your donations of time, as **volunteers**, goods as **donors**, and money as **customers**, change 'crisis' into stability, 'fear' into hope, and we are very grateful to you all.

We look forward to the year ahead with expectation and gratitude. Watch for the news....here's a hint: fashion show, book signing, new faces, and new friends. Bring your donations, become a volunteer...we really do have lots of fun! All of which allows us (with your help) to support the New Generation Shelter program and their mission to serve the needs of pregnant and parenting women in crisis since 1987.



About.com, Inc.

Chocolate Malt Truffle Cups

Ingredients:

- 8 ounces (1-1/4 cups) chopped semi-sweet chocolate or chocolate chips
- 3/4 cup heavy cream
- 1/4 cup malt powder
- 1/4 cup Whopper candies, halved or quartered
- 24 foil or paper 1" candy cups
- Pastry bag and medium star tip

Preparation:

1. Place the chopped chocolate in a medium-sized bowl.
2. Place the cream in a small saucepan and heat it over medium heat until it reaches a simmer, with small bubbles forming by the sides of the pan.
3. Remove the pan from the heat and stir in the malt powder, stirring until it is dissolved in the cream.
4. Quickly pour the hot cream over the chopped chocolate. Allow it to sit and soften the chocolate for one minute, then gently whisk it until the mixture is smooth and homogenous. This is your ganache.
5. Cover the top of the chocolate ganache with cling wrap, then refrigerate it until it is firm enough to pipe, but not stiff (about 1-2 hours).
6. Fit a [pastry bag](#) with a medium-sized star tip. (Alternately, you can use a Ziploc bag with the corner cut off to pipe the ganache, but the results will not be as neat.) Fill the bag with the ganache, and pipe it into a 1" candy cup in a circular motion, finishing with a small swirl. Press a Whopper piece into the top at an angle. Repeat with remaining ganache.
7. Return the candy cups to the refrigerator to set, about 30 minutes. Store in an airtight container in the refrigerator for up to a week. Note that the Whopper pieces do not store well past a day or two in the refrigerator, so if you make these candies in advance, you can pipe them and store them without the candy topping and then add the Whopper when you are ready to serve them.

Variation: If you prefer a crunchier candy, you can pipe a small amount of the ganache into the candy cups, add a sprinkling of chopped Whoppers, and then fill the remainder of the cup with the ganache. The cups will look the same from the outside, but will have a fun candy surprise on the inside.