## JUST O.NE THING

The Emergency Preparedness Newsletter for the Orange California stake
Storing water is so extremely important that I keep revisiting it in these newsletters. We need water for cooking, personal hygiene, laundry, house cleaning, and so on. In my emergency preparedness research I am always reading about how people can live for three weeks without food, but only live for three days without water. That's not very long, so it's very important that you store plenty of water.

Our ongoing pandemic has shown us how quickly store shelves can be emptied of basics like water, and how supply chain issues can keep those shelves empty for a while. So now is a good time to take stock of how much water you have on hand and then start adding to that supply.

Last year we started with the minimum recommendation of storing at least 1 gallon per person per day, but this year l'm upping the challenge to store at least 2 gallons of water per person per day. Ideally, you should be storing at least 4 gallons per person, but we're taking baby steps here. If you already have a lot of water, hooray for you! If you don't, that's okay, just try to add more water to your storage. Don't forget to store water for your pets too.

I am attaching some tables to give you an idea of how much water you should be storing, plus a table that talks about the pros and cons of different types of storage containers. See Just One Thing back issues from June 2021 and September 2021 for more info on water.


## IF YOU ONLY HAVE TIME TO DO ONE THING THIS MONTH, DO THIS:

## May's $\mathcal{O J N E}$ Thing <br> Store at least 2 gallons of water per person per day for at least 3 days.

## $\rightarrow$ <br> Water Storage Considerations

The most thing to remember about water storage is to just do it! Many times people think that they don't have room to store a 55 gallon barrel, so they can't store water. This couldn't be further from the truth! It's important to store water in a variety of container sizes, so just start small and do the best you can. Start by buying a case of water at the store or by reusing an empty soda bottle. NEVER use an empty bleach container or empty milk carton, but feel free to use any container that once held something edible. Just make sure that you properly clean and disinfect that container before you use it to store water.

Here are a few basics to keep in mind when storing water: (1) Write the date you purchased/packaged the water so you know when to rotate it. (2) Make sure you rotate your water. (3) Try to store your water in a cool, dark place. (4) Don't store your water directly on cement. Put wood or cardboard between the water containers and the cement.

Next month l'll talk a little more about water filtration and preservation methods, but meanwhile some links to articles with great information about water storage. https://theprovidentprepper.org/how-to-store-water-for-emergency-preparedness/ https://www.foodstoragemoms.com/how-to-store-water-pros-and-cons/ https://www.cdc.gov/healthywater/emergency/creating-storing-emergency-water-supply.html


This is our second year of gradually preparing by going through The Power of 3 Member Preparedness Plan.
You can find The Power of 3 plan at https://www.orangestakelinks.com/
See the "Emergency Preparedness" tab for previous issues of this newsletter and additional information.

# Time For More? 

When you finish "Just One Thing" and Have Time to Do More


## Alternative Fuels Cooking

Summer is coming up and it's a great time to practice alternative cooking skills. I'm going to be without a kitchen for a couple of months due to a remodeling project, so I'm going to use this opportunity to force me to practice some of those skills. If anybody wants to practice their skills too, feel free to contact me and we can figure it out together. I'm going to brush up on how to use a Volcano stove, Dutch-oven, propane camp stove, candle-powered oven, and butane stove, since that's what I have.

## CARAMEL SAUCE

This is a bonus, non-food storage recipe to go with the apple puding. However, you could probably try powdered milk and find a way to make the sauce, I just haven't tried it.

1 cup butter
1 cup sweet cream or half \& half
1 cup brown sugar
3 tsp . Vanilla
Mix ingredients, bring to a boil. Simmer until all ingredients dissolve and blend together, stirring frequently.

## RECIPE CORNER APPLES SLICES

Dehydrated apple slices are delicious right out of the can. At least they are when they're fresh. Although an unopened can will last about 30 years, once a can has been opened, the apples will get soggy over time. But don't despair, they're still good. My mom put some soggy apples on a cookie sheet, then put them in the oven at about 250 degrees until they were crunchy again. (She kept a close eye on them and checked them every few minutes so they wouldn't burn.)

If you don't want to eat them out of the can, you can rehydrate them and use them in any recipe that calls for sliced apples, like apple pie or an apple crisp, or can you puree them and make applesauce. You can also cut them up into small pieces and add them to homemade oatmeal along with cinnamon.

To rehydrate the apples, pour $1 / 2-3 / 4$ cup hot water onto 1 cup of apples and allow to sit for 15-30 minutes. Pour off excess water and use in your favorite apple recipe.

## Here are some links to some recipes:

https://littlehouseontheprairie.com/homemade-applesauce-in spired-by-little-house-on-the-prairie/ https://www.thechunkychef.com/old-fashioned-easy-apple -crisp/

## DORTHY'S APPLE PUDDING

Of course, I have a dessert recipe for you. This is an Evans' family recipe that has been around for awhile. ( I have no idea who Dorthy is.) This is called a pudding, but it's really more of an apple cake. It's good on it's own, but amazing with the caramel sauce drizzled on top and ice cream on the side.

2 cups sugar
$1 / 2$ cup butter, softened
2 eggs
6 medium apples, peeled \& diced (about 3 cups)
(I used 3 cups rehydrated apple slices and cut them with kitchen sheers to have smaller pieces.)
1 tsp. nutmeg
2 cups flour
1 tsp. cinnamon
$1 / 2$ tsp. cloves
2 tsp. baking soda
1 cup chopped nuts


Cream sugar and butter. Add eggs and beat well. Add diced apples. Mix dry ingredients, then add to creamed mixture and mix well. Bake in greased $9 \times 13^{\prime \prime}$ pan for 50-60 minutes at 300 degrees.
Serve with caramel sauce and vanilla ice cream.

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[^0]:    Editor's Note: The " $\mid$ " in this newsletter is Laurel Evans, the Stake Emergency Preparedness Specialist. This humble newsletter is my attempt to help myself and others get better prepared for life's emergencies, both big and small. Please join me on the journey and feel free to share this info with anyone and everyone. If you have any questions, comments, suggestions, or corrections, please email me at OrangeStakePreparedness@gmail.com. Happy Preparing! You can do this!

