April 2009

Club Meetings

Our area meeting is scheduled for April 9th at 9:30 a.m. I look forward to being with all of you at that time. It is nice when all the clubs come together. **Please call me if you are planning on attending** so I can make sure we have enough handouts, craft items and of course, food. 😊

Robin Seitz, Family and Consumer Science Agent, will be presenting your program, “Fresh Produce Safety and You”. We will also discuss projects, especially dealing with Foster children. Hopefully you had discussions at your club meeting after your leader training.

Cultural Arts Contest

Thanks to all that entered the cultural arts contest. We had more entries this year. All first place winners will now be entered into the District Day Cultural Arts Contest. The winners were as follows:

- Category 1: Nancy Goad
- Category 2: Nancy Goad
- Category 7: Ruth Clifton
- Category 10: Nancy Goad
- Category 14: Donna Williams
- Category 18: Ava Gould
- Category 23: Nancy Goad
- Category 24: Nancy Goad
- Category 30: Donna Williams
- Category 35: Nancy Goad

Winners, Good Luck at District Day!

**District Day**

District Day will be Thursday, April 23rd in Lenoir County, Kinston. We have all of our items for the silent auction. Thanks to those that donated those items. If you have not given me your registration money I need that immediately. I have requested that you **have your money ($15.00) to me by April 2nd**. I have to put our information and money in the mail by April 3rd.

Those that will be riding with us from the office need to be at the office prior to 8:30 a.m. We need to pull out at 8:30 a.m. to get there in time to turn in our cultural arts items for judging and to turn in our silent auction items.

I sure hope you can attend.

County Council Meeting

We held our first county council meeting on Thursday, March 19th under the direction of our new president, Ruth Clifton, and we had a very successful meeting. We discussed money issues as well as projects for the upcoming years. For the clubs that were not present – you may want to contact Ruth for some of the discussion items or if not, we will discuss some of it at our area meeting. Thanks to all of those that attended.
District Scholarship and Nominating Committee

Ida McNamara and Jean Tice were asked to serve and represent Onslow County on the nomination and scholarship committees. They went to Jones County on March 20th and spent about 2 and a half hours dealing with ECA matters.

One task was to come up with a new rotation schedule for the district regarding state officers and district day. That draft will now be sent to the district officers as a recommendation from the committee. Many thanks to Jean and Ida for giving of their time for this important committee.

Leader Training

Your leader training for April will be April 16, 2009 at 10:00 a.m. The program will be “Healthy Homes” and I will be your presenter. The training will be held in the Learning Center and should last no more than one hour. All presidents: Please make sure you have someone from your club at the training – please.

Recipe Corner

Mile-High White Chocolate Hummingbird Cake

Recipe:

Preheat oven to 350°. Drain pineapple, reserving juice for another use. Squeeze pineapple well using several thicknesses of paper towels to remove excess moisture. Combine cake mix and next 7 ingredients in an 8-qt. mixing bowl. Beat at low speed with an electric mixer 2 minutes; beat at medium speed 3 minutes. Fold in pineapple, white chocolate, and next 3 ingredients. Pour batter into 4 greased and floured 9-inch round cake pans. Bake at 350° for 34 to 36 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans to wire racks, and cool completely. Wrap and chill cake layers at least 1 hour or up to 24 hours. Using a serrated knife, slice cake layers in half horizontally to make 8 layers. Place 1

Medicine Bottles and Stamps

Please remember to bring your medicine bottles and stamps to our Area meeting. Note: we cannot accept vitamin bottles or bottles purchased over-the-counter. The bottles have to have been prescription bottles. If you would like to put other bottles in a separate bag to recycle – I will be glad to do that for you. I will send the medicine bottles to the Franklin Graham ministries after the area meeting.
layer, cut side up, on cake plate. Spread with 1/2 cup White Chocolate Cream Cheese Frosting. Repeat procedure 6 times. Place final cake layer on top of cake, cut side down. Spread remaining frosting on top and sides of cake. Cover; chill in refrigerator overnight. Garnish, if desired. Store in refrigerator.

White Chocolate Cream Cheese Frosting

6 ounces white chocolate, coarsely chopped
1 pkg (8 oz.) cream cheese, room temp
4 Tb (1/2 stick) butter, at room temperature
1 tsp pure vanilla extract
3 cups confectioners' sugar, sifted

Place the white chocolate in a small glass bowl in the microwave oven on high power for 1 minute. Remove the bowl from the oven and stir with a wooden spoon or a rubber spatula until it is smooth. Set the chocolate aside to cool.

Place the cream cheese and butter in a large mixing bowl. Beat with an electric mixer on low speed until well combined, 30 seconds. Stop the machine. Add the melted white chocolate and blend on low speed until just combined, 30 seconds. Add the vanilla and 2 1/2 cups of the confectioners' sugar, and blend on low speed until the sugar is incorporated, 30 seconds more. Add more sugar as needed to make the frosting spreadable. Increase the mixer speed to medium and beat until the frosting is fluffy, 1 minute more. Makes 3 cups, enough to frost a 2- or 3-layer cake.

Sun-Dried-Tomato chicken Roll-Ups
Ida McNamara, Sneads Ferry ECA

2 large eggs, lightly beaten
1 cup seasoned bread crumbs
1 1/2 cups ricotta cheese
1 cup oil packed sun dried tomatoes, drained & chopped
8 chicken breast cutlets (1 1/2 pounds)
1/2 pound deli-sliced provolone cheese
1/4 cup olive oil

Position a rack in the upper third of the oven; preheat to 400°. Cover a rimmed baking sheet with foil and grease the foil (I use cooking spray). Place the beaten eggs and bread crumbs into separate shallow bowls. In another bowl, mix the ricotta and sundried tomatoes. Dip the chicken cutlets into the egg, then coat with bread crumbs and place on a work surface. Place a slice of provolone and a heaping tablespoon of ricotta mixture on each cutlet. Roll up and secure with toothpicks. Place the chicken roll-ups side by side on prepared baking sheet and drizzle with olive oil. Bake until the chicken is golden and the cheese is bubbling, about 20 minutes. Serves 4; this recipe may be cut down to 2 servings.

WHITE LIE CAKE
Submitted by Donna Williams, Meadow View Club

Have you ever told a white lie? You are going to love this, especially all of those who bake for church events!

Alice Grayson was to bake a cake for the Baptist Church Ladies’ Group in Tuscaloosa but forgot to do it until the last minute. She remembered the morning of the bake sale. After rummaging through cabinets she found an angel food cake mix and quickly made it while drying her hair, dressing, and helping her son pack for Scout camp.

When Alice took the cake from the oven, the center had dropped flat and the cake was horribly disfigured. She thought, ‘Oh dear,
there is not time to bake another cake.’

This cake was important to Alice because she did so want to fit in at her new church and in her new community of friends. So, being inventive, she looked around the house for something to build up the center of the cake. Alice found it in the bathroom … A roll of toilet paper. She plunked it in and covered it with icing. Not only did the finished product look beautiful – it looked perfect.

Before she left the house to drop the cake by the church and head to work, Alice woke her daughter and gave her some money and specific instructions to be at the bake sale the moment it opened at 9:30 a.m. and to BUY the cake and bring it home. When her daughter arrived at the sale, she found the attractive, perfect cake had already been sold. She grabbed her cell phone and called her mom.

Alice was horrified – she was beside herself. Everyone would know! What would they think? She would be ostracized, talked about, and ridiculed! All night Alice lay awake in bed thinking about people pointing fingers at her and talking about her behind her back.

The next day Alice promised herself she would try not to think about the cake and would attend the fancy luncheon/bridal shower at the home of a fellow church member. She would try to have a good time. Alice did not want to attend because the hostess was a snob who more than once looked down her nose at Alice because she was a single parent … and SHE was from the founding families of Tuscaloosa, but having already RSVP’d, she couldn’t think of a believable excuse to stay home.

The meal was elegant, the company was definitely upper crust ‘Old South,’ and to Alice’s horror, the cake in question was presented for dessert! Alice felt the blood drain from her body when she saw the cake! She started out of her chair to tell the hostess all about it, but before she could get to her feet the Mayor’s wife said, ‘What a beautiful cake!’

Alice still stunned, sat back in her chair when she heard the hostess (who was a prominent church member) say, ‘Thank you, I baked it myself.’

Alice smiled and thought to herself, ‘God is good.’

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**JESUS’ ETERNAL SACRIFICE**

By M. S. Lowndes

God Almighty, our Holy One
Conquering, victorious and risen Son
Savior, Redeemer, Lord of Light
You saved me, freed me, and gave me life
Is there a way that I can repay
What it cost You, my Lord, that fateful day?
When You gave Your life upon the cross
For all mankind eternally lost
For I know I could never pay the price
The cost of Your eternal sacrifice
For salvation is a gift that You freely gave
When You died and arose from the grave
The hope that came from Your sacrifice
Is the hope we have of eternal life

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Peggie L. Garner
County Extension Director

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