Foster Children
Please read the email I received from Linda Taylor in regards to the foster children you have adopted.

Would appreciate you letting the Homemaker Clubs now that at this point in time we are no longer able to do the “adopt” a teen in foster care……..we do have our mentoring program up and going if anyone would be interested in that….they may contact Teshia Hackler, 219-1940, for more information

Of course for Christmas time, there is Christmas Cheer and or angels on the tree in the mall or Onslow Fitness by Kmart which are our foster kids in care………😊

Please let the clubs know how grateful and appreciative we are for all that they have done for our kids….we hope they will continue…just perhaps in another manner…..

Thank you thank you thank you for all that YOU do!!

Linda Taylor

So as you can see from this note, you will no longer need to purchase items for your foster child (ren). If you have purchased anything please donate it to Christmas Cheer or some other worthy cause.

Nancy Goad did make bags for them and they were greatly appreciated.

Area Meeting
It was great seeing all of you at the area meeting. Thanks to Frances Jarman for providing goodies for us to eat and to take home. Please remember if you want to order anything to please contact her.

Hope you are able to use your jar as a gift this year.
Festival of Trees
Thanks to all that helped with the Festival of Trees this year. I only received one phone call and that was from Kathy Cook letting me know how Monday morning was going to start out. There were about 1,000 children scheduled to come in in addition to the seniors and others that came by.

I think we have a handle on how much was used for the weekend. We had to make several trips to the store on Monday and still ran out of cookies and juice. We estimated that we went through at least 40 bottles of juice and 20 packages of cookies. That did not include the bags, paper towels and cups. We were fine on those items but the others we will need to provide more for next year.

Ideas for classes
Please remember that in the next couple of weeks, Robin and I will be putting together your trainings for the next year. We do not have a schedule to follow for the first time ever so we can use your help in deciding what you want/need to learn about.

Master Farmer Luncheon
Please remember the Master Farmer Luncheon that is scheduled for January 11th. I am sure Kathy Cook will be calling those that volunteered to be here that day to help. If you volunteered – please be here about 10:00 to help with food preparation.

Achievement Day/District Day
We have a lot of work to do in the first three months of the new year.

As far as Achievement Day goes, I will be coming up with a theme for Achievement Day. I have had a suggestion for a speaker so I will go along with that.

We have much more work to do for District Day since we will be hosting a couple of hundred of ECA members into our county. We will need committee members for the following committees:

Decorations
Catered Meals
Door Prizes
Table Favors
Speaker
Registration
We will need to get the invitation letter out to the counties by the end of January.

I will be asking you to sign up at your January meeting and then I am sure your County Council President, Barbara Nichols, will be calling a meeting in January for these committees to get to work. We will need everyone to step up to the plate to make this successful.

If you know of a committee you would like to work on – please feel free to contact me before your January meeting.

Please do not let that be a reason that you do not do your scrapbook. They are great history for your club and for county council.

**Scholarships**

You should have a scholarship form in your notebook. If you know of anyone that will benefit from the scholarship – please give them the form or they can call the office. It isn’t a lot of money but some money is better than none. They have to be postmarked by February 1st and mailed into me.

I pray that each one of you has a healthy and happy holiday. Please take time to enjoy your family and friends and remember what the season is all about. I am truly blessed to have you in my life. Thanks for being a part of it.

**January Meeting**

You will need to be ready to vote on your ECA club member of the year and your leader lesson member at your January meeting. Look through your notes and be ready to vote.

I will also need to know the Perfect Attendance of your members so please have that ready.

I am still working on the details with the Daily News regarding your check.

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**Employment and program opportunities are offered to all people regardless of race, color, national origin, sex, age, or disability. North Carolina State University, North Carolina A&T State University, U.S. Department of Agriculture, and local governments cooperating**

Peggie L. Garner  
County Extension Director

**Merry Christmas & Happy New Year!**
Spinach-Apple Salad With Maple-Cider Vinaigrette

Ingredients

Sugared Curried Pecans
- 1 (6-oz.) package pecan halves
- 2 tablespoons butter, melted
- 3 tablespoons sugar
- 1/4 teaspoon ground ginger
- 1/8 teaspoon curry powder
- 1/8 teaspoon kosher salt
- 1/8 teaspoon ground red pepper

Maple-Cider Vinaigrette
- 1/3 cup cider vinegar
- 2 tablespoons pure maple syrup
- 1 tablespoon Dijon mustard
- 1/4 teaspoon kosher salt
- 1/4 teaspoon pepper
- 2/3 cup olive oil

Salad
- 1 (10-oz.) package fresh baby spinach, thoroughly washed
- 1 Gala apple, thinly sliced
- 1 small red onion, thinly sliced
- 1 (4-oz.) package crumbled goat cheese

Preparation

1. Prepare Pecans: Preheat oven to 350°. Toss pecans in butter. Stir together sugar and next 4 ingredients in a bowl; add pecans, tossing to coat. Spread in a single layer in a nonstick aluminum foil-lined pan. Bake 10 to 13 minutes or until lightly browned and toasted. Cool in pan on a wire rack 20 minutes; separate pecans with a fork.

2. Prepare Vinaigrette: Whisk together cider vinegar and next 5 ingredients. Gradually whisk in oil until well blended.

3. Prepare Salad: Combine spinach and next 3 ingredients in a bowl. Drizzle with desired amount of Maple-Cider Vinaigrette; toss to coat. Sprinkle with pecans. Serve salad with any remaining vinaigrette.

Note: Pecans may be made up to 1 week ahead. Store in an airtight container. Vinaigrette may be made up to 3 days ahead. Cover and chill until ready to serve.