Happy New Year!!
I pray that all of you had a safe and happy holiday season. My grandmother told me when I was younger that as you get older the days fly by faster and faster. Wow!!! She was so right. 2009 went by so quickly and did it ever have changes. Please take time to stop and reflect on last year and hopefully the positive things will stand out over the negative things. I was with all of you and how wonderful was that for me.

Thank You
Please allow me to take time to thank all of you for the many cards and presents you gave me throughout the holidays. Also to those of you that helped surprise me with a 50th birthday celebration - thank you. I have never been so surprised in my whole life. I still don’t know how they did all of that and me not know anything. I really thought I was going to a customer appreciation luncheon. I will never be able to thank you enough for taking time out of your busy schedules to take time to be with me. Thank you.

Thanks for blessing me with you being in my life. I am a better person because of all of you. You will always have a special place in my heart.

Master Farmer Luncheon
Kathy Cook is taking care of purchasing the food for the luncheon. We do need 2 members from each club to be here at the office at 10:30 to help prepare the food for serving. I will not be here since I have to be in Raleigh. Robin and Nita will be here and can help get you anything you need. Presidents: please make sure your club is represented.
Reports/Items for Achievement Day
February 23rd.

All book reports and scrapbooks are due to me by January 22nd.

We did not discuss at the area meeting who was going to do what at Achievement Day but you generally do the same each year. Please discuss this at your January meeting and let me know if you do not want to do the same thing. This is a reminder of what each club usually does:
Harmony: hostess/name tags; Sneads Ferry: Club Member of each club; Jacksonville: corsages and Meadowview: coffee and condiments. All members will need to help with clean up.

The speaker and the entertainment have all been secured. I am waiting on confirmation on the caterer.

Remember the theme is “Celebrate 275” in honor of Onslow County’s 275th birthday. Please consider that when deciding on your table decorations. We will decorate on Monday, February 22nd at 1 pm. It usually only takes us a couple of hours to do what we have to do so you can get out of the parking lot before traffic gets so heavy.

Scholarship
The scholarship forms will be available at your January meeting. The form says they are due by March 1st but that is a mistake. They are due at the local level by February 1st. If you give them out please make sure that mistake has been changed on the form.

There are plenty of students out there so please share this scholarship form. If you need more you know all you have to do is call me.

Leader Training
The leader training is scheduled for January 19th at 10:00 am. I know this is before Sneads Ferry’s meeting but I will be on vacation the next week. The program title is: “Those Were the Days: Why is There an Achievement Gap Today?” I will be the presenter. Please make sure someone from your club is in attendance.

Operation Medicine Cabinet
Please find attached information regarding Operation Medicine Cabinet. Please share this information with as many people as you can. The more medicine we get out of circulation the less that can be sold to folks that don't need it or medicine that can help destroy our water table.
Wreath Profit
All of the money has been accounted for for the wreath sales. County Council will receive a check for $711.67. Not bad for a fundraiser that did not take a lot of time, huh? Thanks for a job well done. I will be getting the check to the treasurer via your county council president.

Peggie L. Garner
County Extension Director

Recipe Corner
Delicious Chicken Pot Pie

Ingredients
* 1 cup potato, diced
* 1 cup onion, diced
* 1 cup celery, diced
* 1 cup carrot, diced
* 1/3 cup melted margarine
* 1/2 cup all-purpose flour
* 2 cups chicken broth
* 1 cup half-and-half
* 1 teaspoon salt
* 1/4 teaspoon pepper
* 4 cups chicken, cooked and chopped
* 2 pie crusts (either store bought or your own recipe)

Directions
Preheat oven to 400°F.
2 Saute onion, celery, carrots and potatoes in butter for 10 minutes.

Add flour to sauteed mixture, stirring well Cook one minute stirring constantly.
Combine broth and half and half.

Gradually stir into vegetable mixture. Cook over medium heat stirring constantly until thickened and bubbly.
Stir in salt and pepper; add chicken and stir well.

Pour into shallow 2 quart casserole dish and top with pie shells.
Cut slits to allow steam to escape.

Bake for 40-50 minutes or until pastry is golden brown and filling is bubbly and cooked through.