EXTENSION & COMMUNITY ASSOCIATES' NEWSLETTER

JULY 2011

COULD YOU PASS THE U.S. CITIZENSHIP TEST?

To become a naturalized citizen, immigrants have to demonstrate that they can read, write and speak English. They also have to pass a 10-question civics rest, the likes of which you probably haven’t seen since 11th-grade American History. Here’s a few of the 100 questions in the U.S. Citizenship and immigration Services database:

1. What is one right or freedom from the First Amendment?
2. How many amendments does the Constitution have?
3. How many voting members are in the U.S. House of Representatives?
4. In what month do we vote for President?
5. Who is currently the Chief Justice of the U.S. Supreme Court?
6. Who is currently the Speaker of the House of Representatives?
7. What do we show loyalty to when we say the Pledge of Allegiance?
8. Who wrote the Declaration of Independence?
9. Name one of the two longest rivers in the United States?
10. In What war was President Eisenhower a general?

Answers on back page.

Lake Waccamaw

I apologize for the clubs getting the list of items needed for Lake Waccamaw so late. I promise that the day we received the list – the list went in the mail to the presidents.

I am including the list in this newsletter in hopes that you will have time to purchase some of the items and take them to your July meeting.

The trip to Wilmington on June 27th has been canceled and we will try it again in July. Presidents: Please check with your members and let me know who will be interested in going to Wilmington to take the items to meet a member of Lake Waccamaw, have
lunch and shop a bit for returning back to the county the later part of July after all the clubs have met. Once I have a confirmed date – I will let those that want to go know.

Per Gary Greene of the Boys and Girls Homes of NC, here is the list of items that the girl’s cottages may like.

Nail polish
Nail files
Nail polish remover
Lip Gloss
Hair accessories (bands, clasps, ponytail holders, etc.)
Curling/Flat Irons
Hair Brushes
Bodywash
Lotions
Comforters
Small purses and/or coin purses
Puzzle books (word find, crossword, etc.)

Do Your Own Thing in August
Please make sure either Nita or myself know what your club is going to do for August for Do Your Own Thing.

Table Favors for the State Meeting
What a great workday we had the last day of May for making our state meeting table favors!! We are just about completely done. Several have already brought in their drink mixes. Those of you that were at the workday please make sure you share with your members that we have requested that each member donate at least 16 pouches of drink mixes. It should only cost about $2.00 per member.

County Fair
I don’t know about you but the year is going by really fast. October, the month of the county fair, will be here before you know it. Please make sure you are considering what you are going to do for your educational booth. If you need any ideas – you know the staff here will be glad to help you with some.

Solar Panels
The next time you are out this way – make sure you check out the Farmers’ Market. The Solar Panels have been installed and will be a new educational venue for us. If your club would like to receive education about the panels at
anytime - please let me know. One of the staff would be happy to share with you how they will work for us.

**Discovery Garden**
We are getting very close to start construction on our Discovery Garden behind the office. There is approximately 400 acres behind our building that will be developed into a beautiful garden where people can walk around and see different things that can be planted in their yards. There will also be a pond and a pavilion in the gardens as well.

**Leader Training**
Remember there will be no leader training in July since August is Do Your Own Thing and there will not be one in August since September is an area meeting.

**Spice Bouquet**
Several of the Master Gardeners have requested that I set up another trip to Spice Bouquet in Kinston. Please let me know if you are interested in going to I can let you know when we will be going.

**Summer Heat**
We are just a few days into the Summer of 2011 and we are really experiencing some hot days. Your July Lesson Leader is going to share some information with you in July regarding First Aid and special attention will be given regarding heat exhaustion and heat stroke.

Please make sure you keep yourself well-hydrated and do not go out in the heat of the day if at all possible.

**Habitat for Humanities**
Please note that Habitat for Humanities is not longer in New River Shopping Center. It is on Gum Branch Road near C & S Paint.


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
The Recipe Corner

Mini Apple Pies

Ingredients
Makes 8
1 refrigerated pie pastry
2 medium Granny Smith apples
2 teaspoons lemon juice
½ cup firmly packed light brown sugar
1 teaspoon cinnamon
¼ teaspoon ground ginger
1/8 of a teaspoon nutmeg
2 tablespoons butter, cut into 8 pieces
1 egg, lightly beaten
1-2 tablespoons of granulated sugar

Step -By-Step
Preheat oven to 425%. Set the pie pastry out at room temperature for about 10 minutes to soften slightly. Meanwhile, peel, core and dice the apples. Place in a small bowl and toss with the lemon juice. Stir in the brown sugar, cinnamon, ginger and nutmeg.

Roll the pastry dough into a 16- x 8-inch rectangle on a lightly floured surface. Cut into eight 4-inch squares.

Spoon 2 small-filled tablespoons of the apple mixture onto the center of each square of dough. Top the filling of each pie with a piece of the butter. Brush the edges of the dough with some of the beaten egg. Fold the corners of the dough toward the middle, covering the filling. Pinch the edges to seal. Place the filled squares on an ungreased baking sheet.

Brush the tops of the pies with the remaining beaten egg and sprinkle with the granulated sugar. Bake until lightly browned, 10-12 minutes. Cool the pies on the baking sheet for 2 minutes. Serve warm or transfer to a wire rack to cool completely.

Extra Apple Filling?
Don’t overfill little pies if you have more than enough apple filling. Instead, use any extra filling as a tasty topping for oatmeal, ice cream, or yogurt.