Happy New Year!!!!
I hope each of you had a Merry Christmas and I pray you have a happy and healthy 2012, I look forward to meeting with each club during the month of January. Please read the newsletter carefully. We have a lot scheduled during the first three months of the new year.

Master Farmer Luncheon
The luncheon is scheduled for January 11th at the office. Several of you volunteered to help Kathy Cook with this fundraiser. Please plan to be here at the office no later than 10:00 to help prepare the food and have it ready to serve at 11:30 am.

Financial Group Luncheon – January 30th
The other annual fundraiser you have every year is the financial group that meets here at the office in January. Their meeting is scheduled for Monday, January 30th. Kathy will need help with that also please let me know if you can help her.

County Council Meeting
The County Council Meeting will be Tuesday, January 17th at 1 pm. All County Council officers and club presidents need to plan on being there. If you cannot attend please make sure someone from your club is there to represent you. A lot of decisions and plans have to be made for District Day on March 13th. Please plan to attend.

Deadlines for Scrapbooks
All scrapbooks need to be turned into me by Friday, January 20th. With Achievement Day being February 7th, that will make a quick turn around for the Daily News. (I have given them what they requested in order for the payment of the scrapbook winners so hopefully that money will come soon).
Perfect Attendance Pins
Please bring any unused perfect attendance pins to your January meeting.

Lesson Leaders
Please be ready to vote on who you think did the best leader lesson during 2011.

Club Woman
Be ready to vote on who you think represented your club the best in 2011.

Memorial Service
If you know of any ECA member that has passed away since our last Achievement Day, please let me know so I can have a complete list. We surely do not want to leave anyone off of the list.

Achievement Day
Now that you have your new calendars – please make sure February 7th is listed on there as Achievement Day. We need all of our members attend.

District Day
While you have your calendars out – please make sure you have March 13th

for District Day on it. We are going to need everyone’s time and talent to support Ruth Clifton, our District President and our own) to make the event successful.

If you know one of the many committees that you would like to serve on – please let me know as soon as possible.

Decorations, Catered Meals
Door Prizes, Table Favors
Speaker, Registration

Leader Training
Leader Training will be Wednesday, January 25th at 10:00am in the Learning Center here at the office. The title of the program will be Sensible, Not Extreme, Couponing. The presenter will be Robin Seitz, Family and Consumer Science Agent. Presidents: Please make sure someone from your office is in attendance.

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
Become a Master Gardener Volunteer

The Onslow County Master Gardener volunteers work with the Cooperative Extension staff to assist gardeners in our area. Master Gardener volunteers make it possible to reach out to a larger portion of our gardening community, by supporting a wide variety of gardening projects and programs in the County.

Master Gardeners are gardeners who want to learn more about growing plants, while giving back to the community. Master Gardeners complete an initial training course, and then continue to learn while volunteering. The initial training course offers a minimum of 40 hours of instruction and covers topics including: lawns, ornamental trees and shrubs; insect, disease and weed management; soils and plant nutrition; vegetable gardening; home fruit production; garden flowers and water conservation. Members also receive a comprehensive Master Gardener manual that is theirs to keep.

At the successful completion of the training program, members begin a volunteer internship. Master Gardeners volunteer 40 hours the first year and 20 hours each subsequent year to maintain their membership. This ongoing volunteering and training is where the Master Gardeners really learn more about plants and the people that grow them.

If you think you might want to be a Master Gardener volunteer, ask yourself these questions:

- Do I want to learn more about growing and caring for many types of plants?
- Am I eager to participate in a practical and intense training program?
- Do I look forward to sharing my knowledge with people in my community?
- Do I have enough time to attend training and to serve as a volunteer?

If you answered yes to these questions, the Master Gardener program could be for you.

Our Master Gardeners can choose from a wide range of volunteer opportunities.

Master Gardener volunteers:

- Help diagnose plant, insect and disease problems.
- Answer gardening questions in the Plant Clinic, at the Onslow County Farmers Market and other events in the community.
- Design and install demonstration gardens in cooperation with Extension.
- Grow and sell plants suitable for Onslow County.
- Provide educational opportunities to other gardeners and the public.

Our next Master Gardener Volunteer Class is scheduled from February 7 until April 3, 2012. Classes meet Tuesday and Thursday mornings from 9 am until noon. Cost for the class is $100 (this includes the cost of the manual). For more information or to request an application, please call 910.455.5873.
**Pepsi Cake**

1 box yellow cake mix
3 eggs
1/3 cup oil
3 tbsp. cocoa 1-tsp. baking soda
1 cup of pepsi

Bring Pepsi and cocoa to boil; cool. Mix cake mix, eggs, oil, and pepsi mixture 2 minutes at medium speed. Pour into prepared 9 x 13 pan and bake at 350°F for 20-25 minutes or until tests done.

**Icing**

Boil 3 tbsp cocoa, 6 tbsp Pepsi and 1 stick butter or margarine, cool. Combine 1 box of confectioner’s sugar and pepsi mixture. Beat until smooth and ice cooled sheet cake. *If icing needs to be thinned, add additional pepsi (does not have to be boiled)"

*Recipe developed by Mary Stallings*
*Krafters Klatch*
*Extension and Community Association Club*
*New Bern*