Achievement Day
Thanks to all of you that made our Achievement Day so special. I sure hope you enjoyed it as much as I did. I hope you enjoyed Lisa’s presentation and the way she presented her information. I always love to get the participants involved and I know she does, too.

The faces of the winners as their names were called were priceless. I love seeing the “surprise” in the face of a winner. Congratulations to all of our winners. All of you are winners but sometimes we have to pull out just a few and give them a little extra recognition.

Thanks again for making the day great.

Book Reports
If your club has not had the discussion in regards to continuing the book reports or not – please do so. I have already heard from one club on their feelings of continuing them or not.

Scrapbooks
The scrapbooks were great. I am going to keep them until our area meeting in April. This will allow all the members to look at them if they didn’t take a minute to look at them on Achievement Day. Hopefully you kept your program and your “Celebrate 275” sticker to go into this year’s scrapbook. Keep up the good work.
**Fundraisers**
We have received money from the Ag Agents and the financial group that you provided lunches for in January and February. The amount of profit was $116.57.

**Cultural Arts Contest**
Congratulations to all of our cultural arts winners. **Good luck** to you as your items will proceed on to the district. I will let you know how things go for you when we get back if you are not going. Any item that receives a blue ribbon will need to advance to the state contest. I will also ask you to hold on to any items that will need to go on to the State Meeting.

**District Meeting**
The district meeting is March 2nd in Wayne County at Mount Olive College. Hospitality starts at 9:30 am with the meeting starting at 10:00 am. Currently we have 13 going to represent the county. We will need to leave the office at 7:45 am. I will have the vans loaded with our stuff so we will just need to load up and go. **Please remember to bring your ECA nametag if you have one.** The meeting is over around 3:00 pm so we should be back to the office by 4:30 pm.

There will be a silent auction so remember to take a little extra money if you want to bid on anything. They usually have some nice items. We are taking something that I am planning on bidding on.

Please contact me at 389-5604 if for some reason you cannot go with us or you are running late. I look forward to spending the day with you in Wayne County. It should be a great day!!!

**Operation Medicine Cabinet**
Operation Medicine Cabinet has been rescheduled for Saturday, March 13th from 10:00 am to 2:00 pm at each Food Lion in Onslow County. Please share this information with your family and friends. Individuals can take any medicine they no longer use and turn it in. No questions asked.

All medicine collected will then be taken to New Hanover County and disposed of properly.

For more information please call me.
April Area Meeting
Please make sure you have your April 15th marked on your calendar for our Area Meeting. If you have a craft idea please let me know. We will meet at 9:30 am with refreshments and then have our educational lesson and make a craft item.

Peggie L. Garner
County Extension Director

Recipe Corner
Special Irish Beef Stew
Ready In: 1 Hour & 20 Minutes
Servings Original Recipe Yield 6 servings
Ingredients
- 2 teaspoons vegetable oil
- 1 pound lean beef stew meat
- 2 tablespoons all-purpose flour
- 1 small onion, chopped
- 2 cups sliced fresh mushrooms
- 6 cloves garlic, minced
- 1 (6 ounce) can tomato paste
- 2 cups beef broth
- 1 (12 fluid ounce) can or bottle Irish stout beer
- 4 cups sliced carrot
- 2 large potatoes, peeled and diced
- 1 tablespoon cornstarch
- 1 tablespoon cold water
- 1/4 cup chopped fresh parsley

Directions
1. Heat oil in a Dutch oven or large pot over medium-high heat. Coat beef cubes with flour, shaking off the excess. Fry beef cubes until browned on all sides. Remove from the pot. Add the onion, mushrooms, and garlic to the pot, and cook stirring constantly until onion is tender, about 3 minutes.
2. Return beef to the pot, and stir in tomato paste, beef broth, and beer. Add potatoes and carrots, cover, and simmer over low heat for about 1 hour. Mix together the cornstarch and cold water. Stir into the stew, and simmer until thickened. Sprinkle with parsley and serve.