March 2012

Achievement Day
Thanks so much for a great day. I sure hope you don’t mind the way I switched things around but I just thought it was crazy to sit around when we could be awarding our members for their good work.

Hopefully all of you have paid for the lunch you ate that day. I am honor system so it up to you to keep us right. I will be giving Donna Williams a bill for the guests that you invited to be with us for their meal.

The three clubs that won scrapbook awards last year – your check is literally in the mail. Actually, by the time you receive your newsletter, your treasurer should have already received the check.

Donna Williams will be mailing checks out for the table decorations contest. The tables were really nice. Thanks for all of your work.

Congratulations to all of our winners. All of you are deserving of only wonderful things. You do such good work for everyone.

I was asked to have Gloria Wiley send me the 5 Tips she spoke about during her presentation. She did and they are as follows:

5 Tips for Women:
1. It is important that a man helps you around the house and has a job.
2. It is important that a man makes you laugh.
3. It is important to find a man you can count on and doesn’t lie to you.
4. It is important that a man loves you and spoils you.
5. It is important that these four men don’t know each other.

Cultural Arts Contest
Thanks to those that brought items in for our Cultural Arts Contest. The winners that will advance to the District Cultural Arts contest are as follows:

Sewing (1): Nancy Goad
Sewing (2): Nancy Goad
Handwork: Ruth Clifton
Heritage Skills: Nancy Goad
Baskets: Pat Schmauss
Christmas Decorations: Pat Schmauss
Jewelry: Pat Schmauss
Quilts: Nancy Goad
Scrapbooking: Ida McNamara
Miscellaneous: Nancy Goad

Congratulations to our winners. Good luck at District Day!!!

District Day Plans
Registrations are coming in for District Day. Please make sure to get your registration in.

March 6th
We will be putting our table favors together at 1 pm on that Tuesday afternoon. Please make sure if you have items to donate to go in the goodie bags that you have them to me March 2nd. I will need to see what we have to see what size of bag to get.

Door Prizes
Several of you have brought your three door prizes into the office already. Thanks so much. Please continue to keep them coming.

Shopping
I have Barbara Nichols, Ida McNamara and Frances Jarman down for going shopping on Monday, March 6th. We will leave the office at 9 am. If anyone else would like to go shopping with us please let me know.

Decorating
We will need everyone possible to help us set up and decorate at 1 pm on Monday, March 12th. We need to make sure everything is ready to go the next morning at 8 am.

District Day
We need all hands and feet on deck at 8 am on Tuesday, March 13th. Other folks will be here at 9:30 and we need to be ready to assist them when they do show up. Please remember we will need you to stay and help clean up after the program which is scheduled to conclude by 3 pm.

Leader Training
There is no leader training in March since April is the Area Meeting. Use that time to rest after District Day.

Peggie L. Garner
County Extension Director
Saint Patrick’s Corn Beef & Cabbage

Try a traditional Irish dinner of corned beef, cabbage, and potatoes. Makes a great dinner and has fabulous leftover possibilities.

Ingredients

- 1-4½ pound corned beef brisket
- 4 allspice berries
- 2 bay leaves
- 1 teaspoon mustard seeds
- 1 onion, quartered 1 bulb garlic, cut crosswise so each clove is cut in half
- 1 teaspoon black peppercorns
- 1 whole clove, optional
- 1 medium head cabbage, cut into eighths
- 1½ pounds small (about 1-inch diameter) red potatoes

Cooking Instructions

1. Rinse corned beef under running water. Place in large pot. Add allspice, bay leaves, mustard seeds, onion, peppercorns, and clove. Add enough water to cover.
2. Bring to a boil, skim any scum if needed. Reduce to a simmer and cover. Cook about 4 hours, or until fork-tender. Remove and keep warm.
3. Strain out spices and vegetables from cooking water. Add cabbage and potatoes. Bring to a boil and reduce to a simmer. Cook 30 minutes until fork tender.