October 2011

County Fair
The first week of October will be a busy one with the county fair. I look forward to seeing you as you put up your booth and bring in your items to be judged. Please remember that the booths can be put up between 8:30 am and 4:30 pm. Remember to bring a stool/ladder and a staple gun. If you are going to need electricity remember to bring an extension cord.

I wish all of you luck on your booths as well as any personal items you enter.

Items for State Meeting
I know some of you are going to the state meeting since I have already received your registration form and money. Please remember that even if you are not going to the State meeting and you want to donate items to the girl’s cottages at Lake Waccamaw - you will need to bring me your items by Friday, October 21.

Festival of Trees
You have been asked again to participate in the Festival of Trees (Saturday, November 19 through Monday, November 21) to benefit the Onslow County Home Health and Hospice patients. This is always a big event and the help you have given them in the past has been very much appreciated not only by the committee but also by the people that attend.
Presidents: Please discuss this with your club and let me know if your club is willing to participate so I will be able to let them know if you are going to help or not.

If you do decide to help with the cookies and juice – I think we need to have the cookies bagged as we have the past couple of years. I personally think it works better for everyone involved. Just a thought.

November Area Meeting
Your November Area Meeting has been rescheduled to Thursday, November 10, 2011. I apologize for having to change the date from the originally scheduled date but Robin and I have to attend a training in Raleigh on November 3rd. We will still start at 9:30 am and we will have a little education, some good food and lots of fun.

Unfortunately, we will need to do some business. Please make sure your calendar is marked for Tuesday, March 13th. That is the day we HOST the district meeting here at the office. PLEASE, PLEASE, PLEASE do not have a doctor appointment or hair appointment on March 13th.

Wreath Sales
Please make sure you are pushing those wreath sales. You will find a form attached. All sales have to be in by November 18th. The more wreaths we sell the more money County Council will make.

If you have a need for multiple forms – please let me know and I will mail some forms to you.

Elder Cheer
It is the time to start getting rid of those extra cookie tins and baskets that you have. Elder Cheer needs them. Please remember they can also use personal hygiene items, large word-find books, socks, combs, hard candy to go into these tins and baskets.

The 4-H program will also take money and purchase the items they
need if you would prefer them to do the shopping. These tins and baskets will go to senior citizen shut-ins throughout the county.

All items need to be turned into the office by Monday, November 28th, in order for things to be separated to see what else the 4-Hers might need.

**Ag Tour**

You will find a flyer for the Fall Tour enclosed. This will be in Johnston County. If you are interested in going. Please either give me your check to send in or mail it in yourself. Please notify either Nita or myself if you want to ride with us.

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**Apple Crumble Tart**

**Ingredients**
- 1/2 (17.5 ounce) package frozen puff pastry, thawed
- 1 tablespoon butter, melted
- 3 apple - peeled, cored, and chopped
- 3/8 cup all-purpose flour
- 3/8 cup chopped blanched almonds
- 1/2 cup white sugar
- 1/4 teaspoon ground cinnamon
- 3 tablespoons butter, chilled
- 1/4 teaspoon vanilla extract
- 3 egg yolks
- 3 tablespoons white sugar
- 1/3 cup dry Marsala wine

**Directions**

1. In a small bowl, mix flour, almonds, 1/2 cup sugar, and cinnamon together. Add chilled butter and vanilla extract. Cut together with a pastry blender until small crumbs form.

2. Unfold pastry and cut into a 10 inch circle. Place on a large, ungreased baking sheet. Brush with melted butter or margarine. Arrange apples in the center of the pastry, leaving a 1/2 inch wide border of pastry. Spoon almond topping gently over the apples, being careful it doesn't spill over the edges of the pastry.

3. Bake at 350 degrees F (175 degrees C) for 30 minutes, or until golden brown.

4. Place egg yolks and 3 tablespoons sugar in the top of a double boiler over simmering water. Beat mixture constantly with a portable electric mixer. When foamy, add the marsala; continue to beat until the mixture begins to thicken. Do not overcook, or the mixture will curdle. Remove from heat. Serve warm over the apple crumble.