Area Meeting
I look forward to seeing each one of you on Thursday, September 1st, for our area meeting. We will be having a short educational program and then work on our table favors for the state meeting.

Please make sure to bring your flavor packets to go with the water bottles so we can complete all of them and have them ready to go to New Bern in October.

Presidents: I am going to ask you to share with everyone what your club did for “Do Your Own Thing”. Some of you participated in some nice trips so I would like you to share what you did.

State Meeting
We now have the registration forms for the state meeting in October in New Bern. I will have some of the forms at the Area Meeting so you can have a copy if you are interested.

We have worked really hard to make this a nice conference so I hope some of you can attend especially since it is so close.

One of the things that we are asking individuals to do this year when preparing to attend the state meeting, is to bring an item for the girls cottages at Lake Waccamaw. I will have copies of what is needed so even if you cannot attend the conference if you would like to send something I will be glad to take it. Some of you met Gary Greene when he met us in Wilmington and he is going to be there with a display and talk to the group. We will present the items to him in New Bern.

If your club would like to donate items – that would be great.

Christmas Wreaths
We will be selling Christmas Wreaths again this year. I will have the forms at
the area meeting so you can take some and start selling the wreaths. Remember this is one of the easiest fundraisers you will ever participate in. The wreaths will be $20.00 again this year.

**Leader Training**
The leader training for your October meeting with be on Wednesday, September 21st, at 10:00 am. The topic will be “Greening Your Falls”. Robin Seitz, Family and Consumer Sciences agent, will be the presenter of the information. The class will be held in the Learning Center.

**Ideas!!!!**
I need ideas from you on what you want to do or where you want to go. We have not done anything lately and I want to do something with you. Please come with ideas on where you may want to go or what you want to do and let’s do something.

**County Fair**
Sign up for the county fair has started. If you have not signed up for a booth and your club intends on putting up a booth – please do so ASAP.

**Irene**
I pray that all of you survived the storm OK. I didn’t think that Irene was ever going to leave. Please remember how blessed we are but continue to pray for those that were less fortunate than us.

**AgriCultural Tour**
Our Fall AgriCultural Tour is scheduled for Wednesday, October 19th, in Johnston County. Please let me know if you are interested in going so I can send you a registration form when we receive them.

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
FRUIT DUMPLINGS

- 2 large peaches or apples, peeled and quartered

- 1 can Pillsbury Crescent Rolls (8 count)

Wrap crescent roll dough around each quartered piece of fruit...leave each end of the fruit exposed...like a "pig in a blanket". Place in pyrex baking dish.

Combine the following ingredients in a saucepan and bring to a boil:

- 1 cup water
- 1 cup granulated sugar
- 1 stick butter or margarine
- cinnamon (and) nutmeg to taste

Pour this mixture over the fruit. If desired, sprinkle top of each fruit dumpling with extra cinnamon and nutmeg. Bake uncovered for approximately 40 minutes at 350 degrees. Serve with vanilla ice cream.

Tomato Pie

- 1 baked pie crust (I prefer the refrigerated, roll-out type.)

- 2 to 3 medium- to large-size tomatoes, sliced...DO NOT peel.

- 1 medium sweet onion, chopped (I prefer to use a Vidalia Onion.)

- chopped basil (dried or fresh)

- black pepper

- dash of salt

- garlic powder

- 1 package/bag (2-cup size) grated Colby-Jack Cheese

- 1 cup mayonnaise

Blot tomatoes between paper towels to remove excess juice. In the bottom of the pie crust, layer the ingredients as follows:

- half of the sliced tomatoes
- half of the chopped onion
- sprinkle with desired amount of basil, pepper, and dash of salt

Repeat layers as previously indicated. Mix together the cheese and mayonnaise and spread on top of the tomatoes and onions. Bake 350 degrees for approximately 30 to 35 minutes.