May 2010

**County Council**
There will be a County Council Meeting on **Wednesday, May 5th at 2pm**. All County Council Officers and Club President should attend.

**Leader Training**
Presidents please make sure someone will attend Leader Training. At the Leader Training in April only Jacksonville and Meadow View were in attendance. Robin and I do not always have handouts and even if we do not all the material comes from the handouts. We are so small in numbers that if one club is missing- it is a huge miss.

Leader Training in May is scheduled for **Tuesday, May 25, 2010 at 10:00am** in the Learning Center. The topic will be **“Too Busy to Exercise.”** The presenter will be Robin Seitz.

**Coupons**
I am going to request at County Council that we discontinue our coupon collection unless more come in. By the time we get enough to mail – the majority are out of date.

**Medicine Bottles/Stamps**
Please separate the stamps from the medicine bottles when you turn them in. Some bags have been turned in with stamps in the same bag. As I dump the bottles in-the stamps fall down amongst the bottles.

**Girls Cottages**
I have requested a list of needs of the Girls Cottages at Lake Waccamaw, but have not received it yet. As soon as I do I will send it to the presidents. The cottages always can use twin sheets, blankets, comforters, etc. The girls can always use nail polish, note pads, brushes, combs, etc.
We will plan a trip in the late part of June. Look for your June newsletter for the date.

Kinston Indians
Let’s go to a ball game! Please let me know if you are interested in going to Kinston to see a baseball game. Let me know by Friday, May 14th, if you are interested and the ones that are will decide the date that we go.

Happy Mother’s Day to each of you!

The Recipe Corner

Grilled Chicken, Plantain, and Pineapple Skewers Recipe

Grilled Chicken, Plantain, and Pineapple Skewers Ingredients
1/2 cup Pineapple juice
1/2 cup Vegetable oil
1/2 whole peeled pineapples
1/4 cup Lime Juice
2 cloves Garlic
2 tablespoons Oregano
2 whole ripe plantaines
4 strips bacon
8 whole Chicken thighs

How To Make Grilled Chicken, Plantain, and Pineapple Skewers

Directions:
On eight 10-inch skewers, thread chicken, bacon, pineapple and plantains, alternating ingredients. Set skewers on a tray with sides or in a glass baking dish. In a small bowl, stir together pineapple juice, lime juice, oregano and garlic cloves. Pour pineapple juice mixture over skewers, turning to coat all sides thoroughly. Cover with plastic wrap and refrigerate for at least 30 minutes, and up to 24 hours, turning skewers occasionally. Before cooking chicken, prepare pineapple sauce. Prepare grill. When coals are hot, lift skewers out of marinade and brush lightly with vegetable oil. Grill over medium-hot coals for about 20 minutes, turning often. Stir remaining marinade into sauce. Boil sauce over hot stove, stirring often, for 4 minutes. Serve skewers hot, passing Pineapple Dipping Sauce separately.

Pineapple Dipping Sauce: In medium bowl, stir together 2 teaspoons vegetable oil; 1 large onion, minced; 1 10-ounce jar of pineapple fruit spread and remaining marinade. Boil as instructed before serving.
Enjoy Grilled Chicken, Plantain, and Pineapple Skewers!