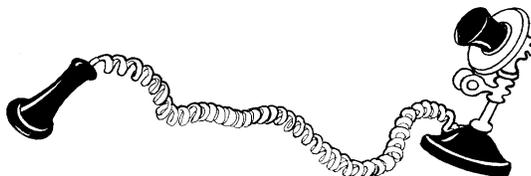


Gage County Organization of Home Extension Clubs

PARTYLINE

APRIL 2019



Greetings to All!

Beautiful Spring Weather—huh? What a year! Okay, quit complaining. Today is a beautiful day, sun shining, and the geese are flying north!! A little trivia—when geese fly in a V, why is one side always longer than the other? Yup—more geese!! Us old folks get a “kick” out of the little things!!

I’m sending this Partyline out a little early as a reminder about the next lesson on water which will be next Thursday!!

Happy Spring!

Nancy Krueger, President

LESSON INFORMATION (All lessons given at the Extension Office.)

BOTTLED WATER—and MORE!! by Becky Wenz of Firth. (402-580-4722)
Thursday, March 28, 2019 at 2 p.m. at the Extension Office. In light of the recent flooding and water rationing, this should prove to be a very informative lesson and hopefully generate LOTS of discussion.

TO WOK, OR NOT TO WOK—Tuesday, September 17th at 2:00 p.m.

This will be a lesson on stir-fry basics using your frying pan. We thought that about this time there will still be produce and what better way than to enjoy all that hard work. The lesson will include recipes, information on pros and cons of different kinds of oil, and probably some tasting.

UNCOMMON KNOWLEDGE—Tuesday, November 5th, at 2:00 p.m.

You may have seen one of the newer game shows on TV called Common Knowledge. Well, this lesson will be UN-Common Knowledge. You will be learning all sorts of household tips using vinegar, peroxide, baking soda, and maybe a few other surprises. This will be somewhat of a “gameshow format” to see which presenter can come up with the most “ingenious” uses of their “product!”

We’re not quite certain as to whom all of the presenters will be—hopefully I can get that information to you in the next Partyline. As we discussed at the Winter Meeting, these lessons will be given for all club members to attend, or

you may send one or two from your club to get the information and present it to your club at a later date. PLEASE have someone from your club call the presenter prior to the lesson so they know how many to prepare for!!

BLOODMOBILE

April 24 and 25—Country Cousins

June 26-27—High Hopes

(20 dozen cookies to Holiday Inn the morning of the first scheduled day)

FALL COUNCIL MEETING

The Fall council meeting will be Thursday, Oct. 10th at 6:30p.m. in the Extension Office Meeting Room. For the Fall Council Meeting the Country Cousins will be finding entertainment, Seldom Idle Neighbors signed up for decorating, and the Sunshine Gals chose to provide food.

RECIPE

Recently I came across the 1985 Holiday Recipe Edition of the Beatrice Daily Sun. I don't know how many of you remember Sybil Behrens. She was just a delightful woman and I believe she's the one who had a basement FULL of African Violets—absolutely beautiful. I would like to share her recipe. It is so very typical of many of the old recipes we all know and cherish!! Hope you enjoy reading it as much as I did!

MOTHER'S DRESSING OR STUFFING

My mother never measured unimportant ingredients and measurements are not that exact when making dressing.

Break up enough bread to feed the expected guests, probably two slices apiece. Always use older bread, preferably that has been put out to dry overnight.

Chop an onion (we were always very generous here), cut the liver, heart and gizzard into small pieces, add them and 1 tsp. more or less of crumbled sage. Break 2 or more eggs over the bread, add enough broth from the fowl to moisten the dressing. Some milk can be added if you are short on broth. Salt and pepper to taste. Pour into baking pan and bake 1 hour at 350 degrees.

This can be placed in the cavity of the bird, but we preferred it baked by itself. I still get raving compliments when I make mother's dressing.

Nancy Krueger (President)

402-239-1574

Karen Weston (Vice President)

402-540-1097

Shirley Martin (Secretary)

402-520-3249

Cheryl Unvert (Treasurer)

402-866-4331