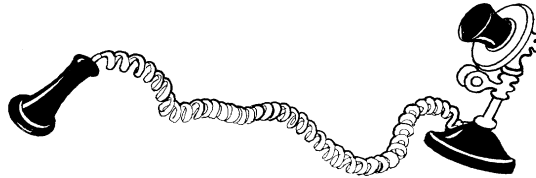


Gage County Organization of Home Extension Clubs

PARTYLINE

DECEMBER 2019

Greetings to All!



Wow!!! Thanksgiving is over and I'm stuffed!! Oh, no, in our Thanksgiving sermon we were reminded that we are BLESSED!! Looking forward, only two days until December, and that means more parties, fun get-togethers with family and friends, holiday programs, worship services and of course, more food. We truly are blessed and may we all remember that we are "too blessed to be stressed!!" "Don't get your tinsel in a tangle" and enjoy the Christmas season!! Jesus is still the REASON FOR THE SEASON!!

Nancy Krueger, President

LESSON INFORMATION

Wine—It's Not Just for Drinking: January 14th, 6:30 p.m. Lesson will be given at Tall Tree Winery in Beatrice. Denise, at the winery, will have handouts, and for \$10 you will be able to taste 5 or 6 wines. She will also have desserts for purchase if you so choose. We will need a head count prior to the date. I plan to visit with Denise and see if we can also include a "lesson" on things to do with wine and wine bottles (other than drinking!!)

BLOODMOBILE

December 27 (One day only from 7am to 6pm)--Seldom Idle Neighbors (20 dozen cookies to Holiday Inn on the morning of the first scheduled day.)

If you want to plan ahead for next year:

February 26-27, 2020: Sunshine Gals

April 22-23, 2020: Young at Heart

June 24-25, 2020: Cortland Homemakers

August 26-27, 2020: Country Cousins

October 28-29, 2020: Hi Hopes

December 30th, 2020: Merry Moderns

February 6th, 6:30 p.m. Extension Office: **Winter Meeting**

Program: Dianne Courtney on the History of Mosaic and Bargain Box

Decorations: Hi Hopes

Food: Young at Heart

March 3rd, 200 p.m. Extension Office: **Birds and Butterflies**

September 8th, 2:00 p.m. Extension Office: **Herbs and Spices 101**

October (tba) **Coffee and Specialty Hot Drinks** (Possibly at Scooters)

October 8th, 6:30 p.m. Extension Office: **Fall Meeting**

Program: Country Cousins

Decorations: Seldom Idle Neighbors

Food: Hi Hopes

RECIPE

At our lesson called “Uncommon Knowledge” we mentioned an OLD recipe called Wacky Cake, or some called it Depression Cake. Our lesson mentioned that baking soda and vinegar combined can be used as a leavening agent, so this recipe comes from WWII when there was rationing on certain food items, including eggs and milk. This recipe calls for no eggs or milk, but still raises, and is delicious and moist. Also, it is fun to make (thus the name Wacky Cake) with the kids (grandkids) as you just mix it up in the cake pan. Enjoy!!

WACKY CAKE

3 cups flour	2 teaspoons vanilla
2 cups sugar	2 tablespoons apple cider vinegar
2/3 cup unsweetened cocoa powder	½ cup vegetable oil
2 teaspoons baking soda	2 cups water
1 teaspoon salt	

Preheat oven to 350° F.

Sift dry ingredients together into a 9x13 inch ungreased cake pan. Make three wells. Pour oil into one well, vinegar in another, and vanilla in the last. Pour water over all and stir well with whisk or fork. Bake for 35-40 minutes, or until toothpick inserted into center comes out clean.

Frost with your favorite icing.

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