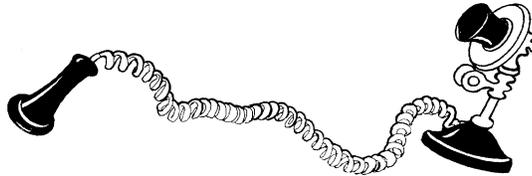


Gage County Organization of Home Extension Clubs

PARTYLINE

MAY 2019



Greetings to All!

Well, it's May, and I'm not sure Spring has really come. I found a few quotes that I would like to share with you. "Spring is the time of the year when it's summer in the sun and winter in the shade." -Charles Dickens (Enough said about that one!!)

"Spring is when you feel like whistling even with a shoe full of slush."
—Doug Larsen (or maybe mud?)

And my favorite: "It's Spring!! We are so excited we wet our plants!!"
—(I believe that was written by someone named Anonymous?)

This will be the last Partyline until September. Have a wonderful and safe Summer.

Happy May Day !
Nancy Krueger, President

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

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 at around this time there will still be produce, and what better way than to enjoy the bounties of all that hard work? The lesson will include recipes, information on pros and cons of different kinds of oil, and probably 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 still not quite certain who all of the presenters will be, but I promise the lessons will be informative. As we discussed at the Winter Meeting, these lessons will be 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. I will have names and phone numbers to call in the September Partyline.

BLOODMOBILE

June 26-27—High Hopes

August 28-29—Merry Moderns

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

FALL COUNCIL MEETING

The Fall Council Meeting will be Thursday, October 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.

QUILTERS: a Musical

Kay McKinzie sent a flyer about a musical being presented at Classic's on Thursday, May 30, at 7:00 p.m. and again on Sunday, June 2, at 2:00 p.m.

Quilters is the story of a pioneer woman and her six daughters as they deal with the challenges of living on the prairie. Challenges become a collection of quilt blocks with music, dance and drama added to each block. Kay agreed to let me send the invitation to all of you and said "it will make you laugh, cry, and get goosebumps!" Students at SCC will be the performers in connection with their studies in music and drama at the college.

Tickets are \$10 each available May 1 at Quilt Stitches in Beatrice, or by contacting Kay at 223-7085 or kaymckinzie@gmail.com. Tickets will be available at the door and when I talked to Kay she assured me there would be plenty of seats available at both performances and all seating is just general seating. Chairs will be set up at Classics and there will be seating for 250, so she said there wouldn't be a problem just buying them at the door.

RECIPE

I got this recipe from a friend. I have not tried it, but it sounds wonderful—kind of a Spring version of the Pretzel Salad/Dessert.

PINEAPPLE PRETZEL FLUFF

- 1 cup coarsely chopped pretzels
- ½ cup butter, melted
- 1 cup sugar, divided
- 1 8 oz. package cream cheese, softened
- 1 20 oz. can unsweetened crushed pineapple, drained
- 1 12 oz. carton frozen whipped topping, thawed
- 2 small, or one large can mandarin oranges, drained (optional)

Preheat oven to 400 degrees. Mix pretzels, butter, and ½ cup sugar. Press into 13 x 9 pan lined with parchment paper or foil for ease with removing from pan. Bake 7 minutes. Cool completely on wire rack.

Meanwhile, in large bowl beat cream cheese and remaining sugar until creamy. Fold in drained pineapple and whipped topping, refrigerate, covered, until serving. (You can also add drained mandarin oranges if you choose.)

To serve, break pretzel mixture into small pieces and stir into pineapple mixture.

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