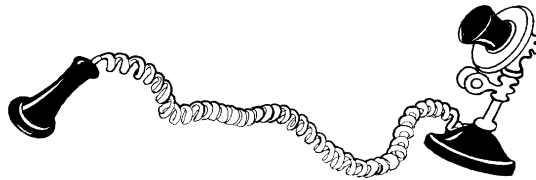


# Gage County Organization of Home Extension Clubs

## PARTYLINE

NOVEMBER 2019



### Greetings to All!

Well, harvest is in full swing and I'm pretty sure most of you are either still farming, or have family members that are harvesting. This year the crops are later, and we are praying for good weather and PATIENCE for the farmers, and others who may have to wait a minute behind a slow-moving farm vehicle.

With Thanksgiving just around the corner, we have SO MUCH for which to be thankful. Don't forget to thank the ONE who has blessed us with so much!!  
Nancy Krueger, President

### LESSON INFORMATION

**UNCOMMON KNOWLEDGE**—Tuesday, November 5<sup>th</sup>, at 2:00 p.m.

This lesson is about ways to use vinegar, hydrogen peroxide and baking soda in some maybe unusual ways that you have never thought of—or some that you do? With winter on its way, what can you use to keep your blankets soft and fluffy? Find out at our lesson!! We're planning a "game-show agenda" with prizes!!!

This lesson is being 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 or text me (402-239-1574) prior to the lesson so we know how many to prepare for!! So far I've heard from two clubs.

### 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 30<sup>th</sup>, 2020: Merry Moderns

## **FALL MEETING**

The Fall council meeting was on Thursday, Oct. 10<sup>th</sup> at 6:30p.m. in the Extension Office Meeting Room. Thanks to all who were able to attend!

Kate Trout gave a very interesting presentation on her work with global health at Peru State College. The officers met last week and sent a check to Kate for \$100 from our Community Service fund to use for her work.

Thanks to those clubs who contacted the interesting speaker, provided for delicious food, and made and set up the lovely decorations!

The officers also worked on setting up the agenda for next year so you can get your club calendars ready and “pink” sheets” filled out.

## **2020 CALENDAR**

(subject to changes, of course--☺)

January 14<sup>th</sup>, 6:30 p.m. Lesson will be given at Tall Tree Winery in Beatrice.

### **Wine—It's Not Just for Drinking**

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 the things to do with wine and wine bottles (other than drinking!!)

February 6<sup>th</sup>, 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 3<sup>rd</sup>, 200 p.m. Extension Office: **Birds and Butterflies**

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

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

October 8<sup>th</sup>, 6:30 p.m. Extension Office: **Fall Meeting**

Program: Country Cousins

Decorations: Seldom Idle Neighbors

Food: Hi Hopes

## RECIPE

(I made this for the grandkids last week and they liked it.)

### CHICKEN CORNBREAD CASSEROLE

1/3 cup diced onion	1/2 cup milk
1 tsp minced garlic	1/2 tsp salt
4 cups cubed chicken	1/2 tsp pepper
1 teaspoon chicken bouillon	2 cups grated cheddar cheese
1 1/2 cups sour cream	
1 (8.5 oz.) box cornbread mix	2 Tbsp melted butter
1 (14.75 oz.) can creamed corn	1 egg

Sauté the onions and garlic in a small amount of butter.

Combine chicken, bouillon, sour cream, milk, salt, pepper, sautéed onions and garlic in large bowl. Stir in cheese.

Spread chicken mixture in greased 2-quart baking dish (I used 8X10 baking pan).

In same bowl combine cornbread mix, butter, creamed corn and egg. Stir until smooth and spread over chicken mixture.

Bake at 400 degrees (I did 375) for 35-40 minutes or until center of cornbread is set. Allow to cool for 10 minutes before serving. Garnish with green onions if desired .

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