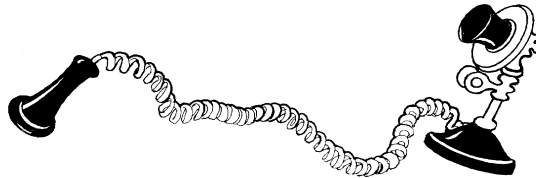


Gage County Organization of Home Extension Clubs

PARTYLINE



SEPTEMBER 2019

Greetings to All!

What a summer!! So much rain—and mostly at opportune times. We just came back from a short vacation to Wisconsin and had beautiful weather, but heard lots of complaints about too much rain this year. Well, we have to complain about something.

Schools are back in session and WOW, the time went fast. Hope you had a wonderful summer and are ready to get back into the “swing of things!”

One of my favorite quotes: “There’s no need to have it all, just make the best of what you have.” Have a wonderful day!!

Nancy Krueger, President

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

When we were looking for lessons for this year, we came up with ideas and invariably someone would say, “We’ve had that before!” Well, when we’ve been in Extension for over 40 years, we probably have!! The upcoming lesson on stir-fry is one of those.

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. Cheryl Bowman and I actually did give this as a county lesson 12 years ago—so I’m basically going to use the same format, but there is LOTS of new information about healthy cooking and nutrition. I have information on pros and cons of different kinds of oil, some new recipes and new ideas from an article I found written by a professional Chinese chef. There will be handouts and some food to sample. Please let me know about how many of your members will be coming so I can plan accordingly. Thanks!!

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

Thanks to the High Hopes and Merry Moderns for serving at the summer bloodmobiles.

October 30-31-- Monthly Minglers

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.)

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.

I’ve heard from Kate Trout, PhD and assistant professor of biology at Peru State. She has agreed to be our speaker. She is a returning local from rural southeast Nebraska (and 4-H Alumni). After extensive travel while working in global health at the University of Nebraska Medical Center, she returned to rural Nebraska to contribute to her rural population and founded the first Global Health Research program at Peru State. Dr. Trout will have a PowerPoint presentation about the importance of rural communities, rural health challenges in Nebraska, and about approaches that her research lab is working toward improving rural health in global settings.

There will be one more Partyline before then, so I’ll get the rest of the information to you at that time.

RECIPE

I just got some WONDERFUL peaches the other day and found this recipe for Peach Cobbler. Everyone thought it was delicious. Our one son thought it had a little too much cinnamon, so you can adjust that if you choose. I liked it!

FRESH SOUTHERN PEACH COBBLER

Ingredients

| | |
|--|--|
| 8 fresh peaches - peeled, pitted and sliced into thin wedges | 1/4 teaspoon ground cinnamon |
| 1/4 cup white sugar | 1/8 teaspoon ground nutmeg |
| 1/4 cup brown sugar | 1 teaspoon lemon juice |
| | 2 teaspoons cornstarch |
| 1 cup all-purpose flour | 1 teaspoon baking powder |
| 1/4 cup white sugar | 1/2 teaspoon salt |
| 1/4 cup brown sugar | 6 tablespoons unsalted butter (chilled and cut into small pieces) |
| 1/4 cup boiling water | |

MIX TOGETHER:

3 tablespoons white sugar and 1 teaspoon ground cinnamon

DIRECTIONS: Preheat oven to 425 degrees F (220 degrees C).

1. In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.
2. Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in boiling water until just combined.
3. Remove peaches from oven, and drop spoonful of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

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