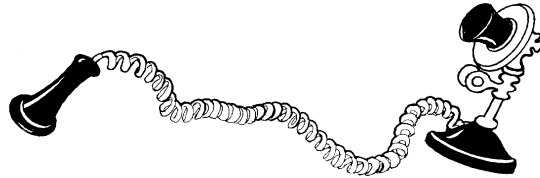


Gage County Organization of Home Extension Clubs

APRIL 2020



Hello to all the Extension Ladies!

My goodness what a month of changes we have had! The first of March we were looking forward to Spring, and the media was all about primary elections. Now, stock markets have dropped, supermarket shelves are empty, schools are closed, church worship is canceled, nursing homes are not allowing visitors, sporting activities and concerts have been canceled, we are social distancing, and almost all news around the world seems to be focused on the coronavirus.

We are learning a new normal for right now. Our polarized government is now working together to help the people. Kids are being schooled at home. Manufacturing businesses are retooling to make much needed medical supplies. Housewives are busy sewing facemasks. This is what makes America Great; the American people pull together in time of crisis, and we will get through this. Funny, how “wash your hands” is now so important, and it wasn’t yesterday? So, let’s try to stay home for a few more weeks, keep in touch with friends and family on the phone, and don’t let fears overtake us.

I invite you, to join me, with a continuous Prayer that the Lord will be with us, keeping us safe, and healthy, and giving knowledge to leaders, doctors and healthcare workers so that a path through this pandemic will soon be found.
Amen

Karen Weston, President

LESSON INFORMATION

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

Kim Gerdes, owner of Gerdes Farms Creations in Valparaiso, has agreed to give us a lesson on Herbs and Spices. She grows all of her own ingredients and sells these preservative-free spices and spice blends. She also makes jams, mustards, sauces and bread mixtures—all homegrown and unique. She will have samples of many of her products. (You can look her up on Facebook, it’s Gerdes Farms Creations.)

Kim is passionate about "TAPS", the Tragedy Assistance Program for Survivors which offers care to those grieving the loss of a loved one who died while serving in our Armed Forces or as a result of his or her service. She will also tell us about this organization as a portion of all of her sales goes to TAPS. This lesson will be on the order of our wine lesson in that Kim's spices and other products will be on sale that afternoon. I have been wondering if the time should be changed to allow more of you to come. Please contact me to let me know your feelings on this. (The Extension Office is available all day on September 8th, so if Kim is in agreement, we could change it. It's quite a ways to Valparaiso, so maybe late afternoon would work?)

October (tba) **Coffee and Specialty Hot Drinks** Scooters has been contacted and they said they would be happy to give a lesson at their coffee house! We will be getting more details as to the time and place later. It will be an afternoon lesson during their slow time, so probably about 2:00. We will set up a date when it gets closer to the time.

FALL MEETING

October 8th, 6:30 p.m. Extension Office
Program: Country Cousins
Decorations: Seldom Idle Neighbors
Food: Hi Hopes

BLOODMOBILE

20 dozen cookies to Holiday Inn on the morning of the first scheduled day.
Schedule for 2020:

April 22-23, 2020: Young at Heart (Because of the Coronavirus, this bloodmobile is still being held, but Red Cross is taking care of all the help and "goodies." We are going to leave the calendar as is, and Young at Heart will get a reprieve. Kathy Epp, the coordinator from Beatrice, asked that we encourage as many of you as are able to still come and donate blood which is so urgently needed at this time. All necessary precautions will be taken to keep you safe.)

June 24-25, 2020: Cortland Homemakers

August 26-27, 2020: Country Cousins

October 28-29, 2020: Hi Hopes

December 30th, 2020: Merry Moderns

RECIPE

Easter is fast approaching; a big family Easter dinner may not be in the works this year. This is one of my family's Easter entrées served along with the honey glaze ham, mashed potatoes and all the other Easter delights. The recipe is easy, you can substitute Beef for Lamb, and canned mushrooms and tomatoes, for fresh. The aroma while cooking brings family members to the kitchen for tasting!

Lamb Moroccan (Or Beef)

3 T. Olive Oil	½ cup of raisins
2 Lbs of lean Lamb cut in 1 inch pieces	½ cup slivered almonds
½ lb of Mushrooms	2 T sugar
1 med onion chopped	1 tsp cinnamon
1 garlic clove minced	1 tsp salt
1 lb tomatoes, quartered	1 tsp allspice
¼ to ½ cup chicken broth	

Heat oil in skillet until haze forms. Add lamb and sauté until brown on all sides. Add mushrooms, onion and garlic and sauté 2 more minutes. Add remaining ingredients except broth and simmer, adding broth as needed until lamb is tender about 30 to 45 minutes.

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