Welcome Night-n-Gales EHC

Please welcome the Night-n-Gales to our County Extension Homemakers Council. They have been meeting for several years as a quilt guild, have just decided to become EHC, and we are very excited to have them join us. This great group of quilters meets on the 3rd Tuesday of each month beginning with Yak and Snack at 6:00 p.m. followed by a business meeting and quilting program at St. Paul’s Methodist Church. Their community service project is making veterans quilts for Hospice. Let’s do our best to welcome them and maybe even pop by a meeting for a visit if you can.

Email List

Trudy would like to have an email list for EHC that is up-to-date so she can send out the latest information quickly. Please email a list of emails for your club if possible or send in a paper copy with your membership list.

Board Meeting and Expansion and Review Meeting

If you are on the Council Executive Committee or a club president, you are on the County Council Board. If you are an officer in a club or interested in the expansion of EHC in Boone County, your presence is requested and appreciated at this meeting. Please mark your calendar for Wednesday, August 24th at the Extension office at 10:00 a.m. – 12:00 p.m. or whenever we get finished. This meeting is not just open to EHC. We want to find ways to reach out to others with EHC so please bring your friends, spouses, someone who might be interested in EHC. If you cannot make the meeting, please give suggestions to someone who can attend.

Fair Judging Days

We are looking for judges for our fairs already. If you have been trained, please take time to sign up to judge as many fairs as will fit into your schedule. Contact your county Extension office.

Baxter: September 14 – 9:00 a.m.
Benton: August 8 – 9:00 a.m.
Boone: September 13 & 14 – 9:00 a.m.
Carroll: August 30 – 9:00 a.m.
Madison: August 14 and 15 – 9:00 a.m.
Marion: September 7 – 10:30 a.m.
Newton: August 22 – 9:00 a.m.
Searcy: September 8 – 9:00 a.m.
Washington: August 29 – 9:00 a.m.
Boone County Fair Department Superintendents

Department Superintendents are in charge of making sure they have enough trained volunteers and all paperwork is completed accurately. If you are listed as a superintendent and will not be able to serve in this capacity, please call the Extension office.

Art – ? Needed
Quilting – Carolyn Gatlin
Clothing – Marilyn Scroggins
Household Arts – Doris Pennington
Food preservation – Glenda Cantrell

Baked Foods –
Handicrafts – Emily Woodard
Woodworking – George Cline
Creative Writing - ? Needed

Fair Schedule

Fair season is here and it is time to begin preparing. We start one day earlier for the County Fair this year. It will begin on Tuesday.

County Fair Schedule

Tuesday, September 13:
Check-In 3:00-6:30 pm

Tuesday, September 13:
Judging of Baked Goods – 7:00 pm

Wednesday, September 14: Judging – 9:00 am

Saturday, September 19:
Check-Out 2:00-3:00 pm

District Fair Schedule

Sunday, September 18: Check-In 1:00-5:00 pm
Sunday, September 18:
Judging of Baked Goods – 5:30 pm
Monday, September 19: Judging 10:00 am
Sunday, September 25:
Check-Out 2:00-3:00 pm

District Fair Volunteers

Overall Registration:

Boone County Quilters EHC is assigned to the Quilt department for District Fair as well.

Work Schedule

The Country Store is the largest county-wide EH Council fundraiser we have each year. Council members (this is anyone who is a member of an EH Club or a member-at-large in Boone County) donate handcrafted items and plants to be sold during both fairs. In addition, it is asked that each club fill a day with volunteers to staff the Country Store. These volunteers have several roles including the following: sell items from the store to the public and keep up with paperwork and money, keep exhibits secure by keeping a close eye on exhibits (a security guard is nearby and may need to be alerted if necessary), answering basic questions about the fair (such as where to find the fair manager or a fair board member or where things are in the buildings or on the fairgrounds), represent and promote EHC.
Store Hours: 11:00 a.m. – 9:00 p.m.
Except for: Saturday, September 17, which will be from 8:00 am – 3:00 pm.
       Wednesday, September 21, which will be from 9:00 am – 9:00 pm.

Check-in days will be according to times building is open on those days. See above fair schedules.
Presidents, please call the Extension office to get your club on the schedule. Please have 2 people at all times. Be the first to call in for your choice of days.

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EHC Community Service Projects

August: Diapers for Share and Care or Sanctuary
September: Bring exhibits to the fair and volunteer
October: Totes for Sanctuary

Dates

September 9 – Fair Volunteer Training
September 13–17 – Boone County Fair
September 18–25 – NW AR District Fair
October 18 – Ozarks Presidents Day

Sincerely,

Trudy G. McManus
County Extension Agent – Family and Consumer Science
SUMMER PUDDING

This old classic, Summer Pudding, used to be a great hot-weather favorite in our family when the kids were small, and we had a lot of fruit in our garden. Here’s how you make it –

First you need a loaf of white bread (can be stale), which you cut into fairly thin slices, and de-crust. Turn the oven to 300°F.

Next, take a pound or thereabouts of mixed summer fruit, the best combo being a mix of raspberries, red or white currants, or small strawberries, and stoned sweet cherries. You can use other fruit, but you DO really need the cherries, because the lovely sticky juice somehow sticks things together and stops the pudding being slightly soggy…… Now make a heavy syrup, by dissolving a cupful of white sugar in a cupful of water, and boiling it gently for 2 to 3 minutes. Put the fruit in an ovenproof bowl, pour the syrup over, and cook it all in the oven for 15-20 minutes.

Meanwhile, rinse out a basin with water, leaving it damp, then line the base and sides with the bread slices, cut to fit together as tightly as possible. Spoon in the fruit to halfway up, then put a round of bread on top. Now repeat with the remaining fruit, leaving a spoonful of juice behind, and make a lid of bread slices, then pour that last spoonful of juice over the top.

Find a saucer or tea-plate that just fits into the top of the basin, and weight it with something heavy, like a can of peaches. Put it into a cool place, these days probably the fridge, and leave it to set for a day. Turn out of the basin (this can be a bit dicey, so we never bothered, and just spooned it out), then eat with thick cream.

We made one once while on holiday in Wales, after a very successful bilberry picking expedition, wild bilberries being like smaller and sweeter blueberries. It didn’t set too well, no cherries being available, but was DELICIOUS, covered with cream from the farm, and the kids LOVED the resultant bright purple teeth and tongues.

“Mum, mum! Look at William! Go on Will, smile! Smile!” “Ooh, Baby’s got a purple bib, she spat some bilberries down it…… Now she’s got it in her hair - look Mum, purple hair!” And so on. You get the picture.