**Summer Council Meeting**

*Monday, July 11*

*Paris Fair Grounds*

*Registration: 11:00 a.m.*

**Program:**

Susan Green

**Meal and Decorations:**

Potluck. Each club brings one table decoration.

**Fundraiser:**

Bake Sale

**Roll Call:**

President will answer with number of members and number present

**Duties:**

Registration—Cane Creek
Blessing/Flag Salute—Shoal Creek
Inspirational Thought—Sugar Grove
Fundraiser—Prairie View
Co-Hostess—Subiaco
Co-Hostess—Blue Mountain
Program Covers—Booneville

*The first hostess listed will be responsible for setting up, cold drinks and ice. The second hostess listed will be responsible for coffee, coffee pot and clean up.*

**Community Outreach Donations:**

They would appreciate canned meats—tuna, spam and chicken. Also, they are completely out of canned lasagnas such as SpaghettiOs.
**SUMMER VEGETABLE GRATIN**

**Ingredients:**
- 6 tablespoons olive oil
- 1 pound zucchini, cut into ¼-inch slices
- 1 pound yellow summer squash, cut into ¼-inch slices
- 1 teaspoon salt
- 2 medium onions, sliced
- 2 medium garlic cloves, minced
- 1 tablespoon fresh thyme leaves, chopped fine or 1 teaspoon dried
- 4 large ripe tomatoes (1 ½ pounds), cut into ¼-inch slices
- 1 cup bread crumbs
- 2 ounces Parmesan cheese grated to about 1 cup

**Preparation:**
Preheat oven to 400 degrees F. Brush 13 by 9-inch baking dish with 1 tablespoon olive oil. In a large bowl, toss zucchini and summer squash slices with 1 teaspoon salt. Transfer to colander set over bowl. Let stand for 30 minutes.

In a 12-inch nonstick skillet over medium heat, heat 1 tablespoon oil until simmering. Add onions and cook, stirring occasionally, until onions are softened and dark golden brown. Press zucchini and summer squash sliced between layers of paper towel to remove as much liquid as possible, then place zucchini and squash slices in a large bowl.

In a small bowl, combine garlic, 3 tablespoons oil and thyme. Pour half of the mixture over zucchini and summer squash, toss to cover and then arrange slices in the greased baking dish. Arrange caramelized onions in even layer over squash. Layer tomato slices on top of onions. Spoon remaining garlic-oil mixture evenly over tomatoes.

Bake until vegetables are tender, about 30 minutes. Combine bread crumbs, remaining tablespoon oil and cheese. Remove baking dish from oven and increase heat to 450 F. Sprinkle breadcrumb mixture evenly on top of tomatoes. Bake until bubbling and cheese is lightly browned, 5 to 10 minutes.

- Charla Hammonds
- County Extension Agent – Family and Consumer Science

**Invitation to Activities**

_All of the activities mentioned in the newsletter are open to everyone regardless of race, color, national origin, age, religion, gender, disability, or any other legally protected status. Persons with disabilities who require alternative means for communication of program information (large print, audiotapes, etc.) should notify the county Extension office as soon as possible prior to the activity._