Christmas Council Meeting

Monday, December 1
Logan County Fair Building, Paris
Registration: 11:00 a.m.

Program:
Christmas Carols

Meal and Decorations:
Potluck. Each club brings one table decoration.

Fundraiser:
Christmas Bake Sale – Make something special and display it pretty. Will be sold for $5. No brown bags this time.

Roll Call:
Clubs should answer with a very short report about an activity, community service or club program they have done.

Duties:
Registration—Cane Creek
Insp. Thought/Blessing/Flag Salute—Shoal Creek
Program Covers—Sugar Grove
Fundraiser—Prairie View
Co-Hostess—Subiaco
Co-Hostess—Blue Mountain

*We have eliminated the purchasing of paper goods by the clubs and will now have two hostesses. The first hostess listed will be responsible for setting up and the second hostess listed will be responsible for clean up.*

Community Outreach Donation:
Size 3-6 diapers, macaroni and cheese and peanut butter
Ozark District EHC Rally
There were 181 Extension Homemakers in attendance at this very informative event. The silent auction brought in $566 from the 43 items donated by the counties. The guest speaker was Debbie Moreland. She presented a program entitled “Leadership – Who, What, Where and Why?”

Booneville EH Club
Seven soon-to-be members attended the organizational meeting for the newest Extension Homemaker Club in Logan County on Saturday, November 8 at the Booneville Community Center. There are several others committed to joining the club but were unable to make this meeting. The group plans to meet again on December 3 at which time they will elect officers.

Jelly-Making Workshop
Sorry you missed this fun event at which participants made strawberry jam and then had a wreath-making demonstration. They finished up the day with lunch at the Grapevine in Paris.

Recipe for Leftover Turkey
With Thanksgiving upon us, we are all sure to have turkey left over! Here is a recipe that is sure to use up FOUR of the season’s most common leftovers—turkey, dressing, mashed potatoes and gravy!

Stuffing Crust Turkey Potpie

2 cups cooked corn bread stuffing
3 to 4 tablespoons chicken broth
1/4 cup cream cheese, softened
1/2 cup turkey gravy
2 cups cubed cooked turkey
1 cup frozen broccoli florets, thawed
1/2 cup shredded Swiss cheese
1/4 teaspoon salt
1/4 teaspoon pepper
2 cups mashed potatoes
1/4 cup half-and-half cream
2 tablespoons butter, melted
1/2 cup French-fried onions, optional

Directions

1. In a small bowl, combine stuffing and enough broth to reach desired moistness; press onto the bottom and up the sides of a greased 9-in. deep-dish pie plate. Bake at 350° for 10-15 minutes or until lightly browned.

2. In a large bowl, beat cream cheese and gravy until smooth. Stir in the turkey, broccoli, Swiss cheese, salt and pepper. Spoon over crust.

3. In a small bowl, combine potatoes and cream; spread over turkey mixture. Drizzle with butter; sprinkle with onions if desired. Bake 20-25 minutes or until heated through and lightly browned. Yield: 6 servings.

Robert S. Harper
County Extension Agent – Interim Staff Chair