Fall Council Meeting

Monday, October 5
Magazine Community Center, Magazine
Registration: 11:00 a.m.

Program:
History of Logan County Extension Homemakers 1915-2015
Mary Ann Geels

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

Fundraiser:
$5 brown bag of ANYTHING homemade
(could even be baked, jelly, etc.)

Roll Call:
Number of members on club roster; Number of members present today

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

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

Community Outreach Donation:
Macaroni & Cheese, Size 5 or 6 diapers,
clothes detergent, dishwashing detergent

The Arkansas Cooperative Extension Service is an equal opportunity/equal access/affirmative action institution. If you require a reasonable accommodation to participate or need materials in another format, please contact your County Extension office as soon as possible. Dial 711 For Arkansas Relay.
2015-2017 Committee Chairs

Community Service – Hilda Turner
Education – Patsy Parsons
Leadership – Deedra Rogers

Cookbooks
Please bring all unsold cookbooks and all money for those sold to the Council Meeting. Patsy (treasurer) needs to get a full report from everyone. Looks like we are doing good. Everyone has really been working. Good job!

Butter-Pecan Mashed Sweet Potatoes

4 sweet potatoes (about 2 pounds)
1 1/2 tablespoons butter
2 tablespoons fat-free milk
1/4 teaspoon salt
1/4 cup chopped pecans, toasted

1. Pierce each potato with a fork 3 to 4 times on each side. Wrap each potato in a damp paper towel. Microwave at HIGH 8 minutes, turning after 4 minutes. Cool slightly. Cut potatoes in half; scoop pulp into a bowl. Mash pulp.

2. Heat butter in a small saucepan over medium heat; cook 3 minutes or until browned. Stir butter, milk, and salt into potato pulp. Top with pecans.

Turkey Roasting Chart
For a fresh or thawed turkey:
1. Set the oven to 325 °F.
2. Cook to 165 °F.

<table>
<thead>
<tr>
<th>Size of Turkey</th>
<th>Unstuffed</th>
<th>Stuffed</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 to 6 pounds (breast)</td>
<td>1 1/2 to 2 1/4 hours</td>
<td>Not usually applicable</td>
</tr>
<tr>
<td>6 to 8 pounds (breast)</td>
<td>2 1/4 to 3 1/4 hours</td>
<td>2 1/2 to 3 1/2 hours</td>
</tr>
<tr>
<td>8 to 12 pounds</td>
<td>2 3/4 to 3 hours</td>
<td>3 to 3 1/2 hours</td>
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<tr>
<td>12 to 14 pounds</td>
<td>3 to 3 3/4 hours</td>
<td>3 1/2 to 4 hours</td>
</tr>
<tr>
<td>14 to 18 pounds</td>
<td>3 3/4 to 4 1/4 hours</td>
<td>4 to 4 1/4 hours</td>
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<tr>
<td>18 to 20 pounds</td>
<td>4 1/4 to 4 1/2 hours</td>
<td>4 1/4 to 4 3/4 hours</td>
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<tr>
<td>20 to 24 pounds</td>
<td>4 1/2 to 5 hours</td>
<td>4 3/4 to 5 1/4 hours</td>
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</tbody>
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Robert S. Harper
County Extension Agent – Interim Staff Chair

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