Sleep Pants Workshop Results
A BIG Thank You to Kenna Jackson, Bonnie Kight, Carol Orr, Pat Johns, d'Lisa Figueroa, Betty Glasgow, Faith Tapp, Michelle Kothe, Joyce Crouch, Shirley Moraine, Larry Patten, Frances Bohannon, Echo Blanton, Kathy Megee, Ann Sheets, Glenda Wise and Linda Blakley who came to the Sleep-Pants Workshop.

With your help we were able to make 37 pairs of sleep-pants; 26 will be taken to the Northern Oklahoma Youth Shelter on December 4 at 10 a.m. You all are invited to join us that morning.

We were able to make 11 pairs of small sleep-pants out of the scraps and they will be donated at a later time to the domestic violence shelter.

All in all it was a very productive night---fun, fellowship and oh yeah---great food! Thank you again for your dedication to our community and bringing comfort to a child in need.

Bonnie Kight,  
Clothing Management Chairman

TableScapes/WreathScapes
Kay County OHCE was well represented with a table and very nice poster prepared by the Membership/PR Committee and Fun and Fundamental’s wreath. These exhibits were two of many works of art to support Marland’s Grand Home while providing visibility to community groups and individuals.

Needlepoint Workshop
Although mostly all thumbs at the start, members attending the needlepoint workshop presented by Glenda Wise learned the basic tools and techniques of needlepoint. Needlepoint will be a good diversion during the cold days and evenings of winter resulting in completed fair exhibits! Thanks Glenda!

Flu Immunization Clinic
Kay County OHCE again assisted the Health Department with the Flu Immunization Clinic in Blackwell. Thanks to Shirley Moraine for organizing OHCE members to help out with this clinic by working and bringing homemade treats. Great work, everyone!
Fair Exhibit Listing
My thanks to Kenna for typing up a listing of fair exhibits discussed at the Fair Committee meeting. It was helpful for all of us to have a common list to work from in compiling the final listing for the yearbook.

Betty Glasgow
Fair Chairman

Officer Packets
Officer packets were passed out at the October Association meeting. They include job descriptions and forms that each officer is asked to complete and return. Please see that the 2010 group officers receive the correct packet before they take office January 1.

Also distributed at the association meeting were entry forms for the membership awards. Each group may nominate four members for these awards. I encourage groups to nominate members for these awards and assist them in completing the form and writing their story. We have very deserving members so let’s let them shine!

Please take time to tackle those applications before the holidays get into full swing. If you have questions, please call.

At Years End
Kay County’s OHCE Fall Meeting was held October 26, 2009. Committee reports and 2010 goals were approved, officers were elected and installed and announcements were made following a delicious covered dish dinner.

Many thanks to outgoing officers Shirley Moraine and Nancy Lovesee for the work they did on behalf of OHCE.

Let’s all support the new slate of elected officers:
President: Larry Patten
President-Elect: Frances Bohannon
Vice-President: Joyce Crouch
Secretary: Kenna Jackson
Treasurer: Stacie Grossardt
Treasurer-Elect: Betty Glasgow

December Leader Lesson
Topic: Genealogy
Date: Friday, December 11, 2009
Time: 10:00 a.m.
Place: Ponca City Library
Elizabeth Moore, Genealogy Room Librarian, will discuss resources available at the library and other sources as well as how to use them. I hope OHCE is well-represented. Remember, members who are not the lesson leader may also attend the leader training.

Going, Going ...  
County officers and county committee chairmen who have bills to be reimbursed are asked to turn those in to Stacie Grossardt before the end of the year. Going, going, . . .

Leader Lesson Topics for 2010
January: Genealogy
February: Cooking Tips for One or Two
March: Container Gardening
April: Beading and Jewelry Making
May: Community of Families: Festival of Desserts
June: Reflexology
July: Eating Out and Staying Healthy
August: Amish Cuisine and Culture
September: Finishing Touches for the Home
October: County Fair Judges Results
November: Cake Decorating
December: Free Month

January Due Dates
Don’t overlook the due date of January 4, 2010 for entries for all OHCE awards. These awards are listed in your yearbook on page 25.

OHCE Yearbooks
The yearbook has been sent to the printer. As soon as they arrive we will notify all groups. Please remember there is a sheet in the current yearbook for your January 2010 meeting if it is needed.

Poor Weather Conditions
How much longer can this beautiful weather last? Cold, wintry weather is likely to hit any time. If weather turns bad when an OHCE event is scheduled, listen to KLOR, WBBZ or KPNC for cancellations, or contact the office.
2010 County Fair Recipes

Below are listed recipes that may be helpful in preparing entries for the 2010 fair.

**Spring Conserve**

*Makes about seven 8-ounce (250 ml) jars*

1½ cups canned crushed pineapple, including juice
1½ cups strawberries, crushed
1¾ cups finely chopped rhubarb
½ cup golden raisins
Grated zest and juice of 1 lemon
1 package (1.75 oz) regular powered fruit pectin
6½ cups granulated sugar
½ cup chopped pecans

1. Prepare canner, jars and lids
2. In a large, deep stainless steel saucepan, combine pineapple, strawberries, rhubarb, raisins and lemon zest and juice. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minute. Stir in pecans. Remove from heat and skimmoff foam.
3. Ladle hot conserve into hot jars, leaving ¼ inch (0.5cm) headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot conserve. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

**Bruschetta Sauce**

*Makes about seven 8-ounce (250mL) jars*

5 cloves garlic, finely chopped
1 cup dry white wine
1 cup white wine vinegar
½ cup water
2 tbsp granulated sugar
2 tbsp dried basil
2 tbsp dried oregano
2 tbsp balsamic vinegar
9 cups plum tomatoes, cored and chopped

1. Prepare canner, jars and lids.
2. In a large, deep stainless steel saucepan, combine garlic, wine, wine vinegar, water, sugar, basil, oregano and balsamic vinegar. Bring to a full rolling boil over high heat, stirring occasionally. Reduce heat, cover and boil gently, for 5 minutes, until garlic is heated through. Remove from heat.
3. Pack tomatoes into hot jars to within a generous ½ inch of top of jar. Ladle hot vinegar mixture into jar to cover tomatoes, leaving ½ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot liquid. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 20 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

Kay County OHCE Calendar

**December, 2009**

4 Sleep Pants donated, 10:00 am
11 Genealogy Leader Training, Ponca City Library, 10:00 am

24-25 Courthouse closed

**January, 2010**

4 Membership Award forms due
Life-Event Essay Contest entries due
Photography Contest entries due
Membership Recruitment form due

**February, 2010**

2 OHCE Executive Committee Meeting

22 County Association Meeting

**March, 2010**

4 Tailoring Overview workshop
26 Northwest District OHCE meeting

**April, 2010**

15 Glass Etching workshop
22 Food Show

**May, 2010**

2-8 OHCE Week
4 Turban Workshop
6 Mosaic Workshop

**July, 2010**

18-20 OHCE State Meeting, OKC
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Mary Rhyne, Editor, Mary Rhyne, Kay County Extension Educator, Family & Consumer Sciences, 4-H