



**JANUARY – Nuts**

My mini-educational for January were published in the PJ and they were on “Snider Peanut Farms” located in Hollis and on “Valley View Pecan Co.” located in Shawnee. I hope you visited our Oklahoma website to read these interesting articles in the PJ.

**St. Jude Dream Home**

I had the opportunity to attend the groundbreaking ceremony for our new Dream Home located near Mustang on January 5. What a cold, cold day!

**FEBRUARY – Health**

My category for the month of February was on health. I was so excited to visit the Beta Rho chapter to present an educational on “Anna’s Goat Products” located near Idabel. I gave bars of Oatmeal soap to each member. What a fun chapter.

I also visited Delta Epsilon and gave an educational on “Salt Soothers” located in Edmond. Each member experienced the use of the products on their hands. Two of the products were given as door prizes.

**DISTRICT III FIELD TRIP – FEB. 7**

16 ladies met and toured “The Gift Garden” located in Broken Arrow, Ok. Bridget, the owner demonstrated how to make soap. It was very interesting and we all purchased products. We learned how important it is to purchase home-made soaps for our skin than to purchase soaps in the retail stores. Lunch afterwards was at Back Creek Deli. Yummy!!!

**KKNG St. Jude Radiothon**

I worked most of both days helping to raise money for St. Jude. We raised just over \$200,000. WOW!!! Thank you to all of the volunteers that helped.

**LEADERSHIP-COLORADO**

I might mention I attended the Leadership Conference in Denver, CO. that Headquarters sponsors each year. Many changes and techniques were used this year. Many ideas were suggested on the way we conduct our meetings for the future which will ultimately gain membership.

**OSB- FEB. 28**

Attended the meetings held at OSB in Muskogee and delivered gifts to our sponsored students as did many other members. Lunch was wonderful as always and it was a pleasure seeing Jane Thomas.

## **DISTRICT V FIELD TRIP – MARCH 7**

16 ladies from several chapters and from across the state drove to McAlester to tour this interesting establishment called, “Whispering Meadows Winery”. Karen Stobaugh is a co-owner with her hubby and is a 26 year member of Beta Iota in McAlester. She has done wonders with the old building that was once a jewelry store and the old safe still remains. She also owns the building next door which use to be a bank. They discovered the beauty in the ceiling as they remodeled. She offers wonderful grape juice as well as wines. They sell many wonderful gift items as well. Karen joined us for lunch and fun at Gio’s Italian Restaurant. We met some members we did not know.

## **MARCH – Category/Snacks**

The March Council meeting was held in Sapulpa on March 21. I gave a Mini-Educational on “The Corn Popper”. This business is located in Tulsa, Ok. and it is the only one left from the original stores. They offer 35 flavors of popcorn. I passed two samples around for each member to sample (Pina Coloda and Cheese). The popcorn was delicious. I gave away one of their decorator cans filled with popcorn as a door prize.

## **APRIL – Category/Beauty**

I was invited to visit Sigma Chi and they invited the Gamma Pi Chapter ladies to their meeting. My mini-educational was on “W Bar Candles” located in Calvin, Ok. The candles are jell candles and are unique in that each jar has a piece of barbed wire

in the bottom of each jar. Each has its own fragrance and a name, “Lacy Ladies” and its flavor might be gardenia. I gave a jell candle as a door prize to each chapter. What a great turnout for this meeting. It was such a wonderful experience sharing my theme “**Made in Oklahoma**” products.

## **End of Term**

Ladies, it is time for our Convention. I can hardly wait to announce all of the winners. Chapter Educational Chairs you are to be commended on all of your educational programs presented this year. I had the wonderful opportunity of my life to read so many reports this year. As a matter of fact, you sent in a **total of 215 reports!!!!!!**

What a **fantastic year** this has been!!!

Thank you so much for taking the time to research and learn so much about “**Made in Oklahoma**” products.

I have had so much fun this year learning myself about our great state and being able to travel across the entire state.

We all have shared the tasting of the many products I have given as door prizes and/or sampled.

Thank you again for all the support you have given me with your participation.

Also, I hope you have enjoyed some of the “Made in Oklahoma” recipes located in the previous newsletters and in this edition.

See you the end of April at Convention!!!

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### **SHAWNEE BEEF & NOODLES**

1 ½ lbs. cubed round steak  
floured & seasoned  
3 T. oil  
1 c. diced celery  
½ lb. mushrooms  
2 onions, sliced  
3 carrots, sliced  
2 T. sugar  
¼ tsp. pepper  
1 bay leaf  
2 tsp. salt  
1/8 tsp. cloves  
1 small can tomato paste  
2 c. boiling water  
Noodles

Brown steak in oil. Add vegetables; cook for 5 minutes. Add seasonings, tomato paste and water. Cover; cook on low heat until meat is tender for about 2 hours. Cook noodles according to directions. Serve meat mixture over noodles. Yield: 6-8 servings.

### **MUSKOGEE POPOVERS**

2 c. milk  
2 eggs  
1 T. melted butter  
2 tsp. salt  
2 c. sifted flour  
pinch nutmeg

Mix the well-beaten eggs with milk, butter, salt and nutmeg. Sift flour over, then beat with a rotary beater until the batter, while thin is smooth and has the appearance of heavy cream. Put the batter in the refrigerator to chill. Preheat oven to 450 degrees. Grease custard cups with unsalted vegetable fat. Put cups in the oven so they will be sizzling hot to receive the batter. Fill each hot custard cup 2/3 full of the chilled batter. Pop immediately into the oven. Bake for 15 minutes, lower temperature to 350 degrees for 20 or 25 minutes more. Serve hot.

### **MIDWEST CITY FRUIT COCKTAIL CAKE**

Mix and sift 3 times:	2 cups sugar
3 c. flour	2 eggs, well beaten
1 level tsp. allspice	1 (#2 ½) can fruit cocktail
1 level tsp. cinnamon	1 cup nuts
1 level tsp. nutmeg	*1 cup chopped apples
1 level tsp. soda	1 cup dates or raisins (optional)
Mix well:	1 tsp. vanilla flavoring
1 cup butter or substitute	1 tsp. lemon flavoring

Bake in loaf or tube pan 2 hours or more at 250 or 300 degrees. Let cool before removing from pan. \*(If chopped apples are used, use a #2 can of fruit cocktail only).

**ENJOY!!!!**