



OCTOBER

Category - Meats

On October 9, I visited my previous Chapter Omega Pi in Tulsa. I gave two educational’s on Ol’ Santa Fe Tamale Co located in Tulsa and JC Potter Sausage Co located in Durant, Oklahoma.

I baked two of the tamales and served them with some Ol’ Santa Fe Red Sauce. The tamales are 8” long and very, very tasty. Everyone enjoyed them along with the other Mexican food being served. I also had a drawing for a bag of goodies from JC Potter Sausage Co. One of their new members won the door prize.

If you have read your PJ this month, you enjoyed reading all about Bar-S Foods Co located in Clinton. They have the best hotdogs and hot links!!!

District II members enjoyed their **Field Trip** on October 18, to Charlie Bean Coffee in Mustang. We tasted several of the coffee’s and learned where to grow coffee beans, how to grind the beans and to properly store and make coffee. Charlie played trivia on us and several members won fresh coffee and a T-shirt. He also gave a shirt to me for setting up the field trip

and making others aware of Charlie Bean Coffee. Afterwards, we enjoyed a wonderful lunch at his deli located on site. We had great fun!!!

NOVEMBER - Merchandise

Many of us attended our State Council meeting in Sapulpa. My educational was on Wewoka Window Works located in Wewoka and Frankoma Pottery located in Sapulpa.

I brought some wonderful Bedre’ Fine Chocolate covered potato chips for everyone to sample. One was covered in white chocolate and the other was covered in light chocolate. Everyone really liked the white chocolate covered chips and was it rich!!!! Surely it had no calories in it.....

DECEMBER

My **category** for **December** was **candies**, so I chose Bedre’ Fine Chocolate and Chocolate Factory located in Pauls Valley of which was published in the PJ. Also, you were able to read an article on Bryant Pecan Co & Candies located in Ada.

Ladies, we just traveled from one

end of our great State of Oklahoma to the other side. I hope you have enjoyed reading about the interesting educationals for the past three months.

CHAPTER CHAIRS & PRESIDENTS

Thank you for the wonderful educationals I have received recently. They are coming in large numbers. I am so EXCITED!!!! What fun I have had in reading about all the good educational programs you are presenting to your chapter members.

I personally did not know how many fun and good products were published in Oklahoma. I feel confident we all are learning a lot about Oklahoma made products. It's been amazing at the number of products that are made within our own communities.

Now is the time to think about finishing your educational report forms for all the educationals you have presented thus far. Many of you will have completed a minimum of six which means you would qualify for the **Gold Link Award** and if you completed one on "**It's Made in Oklahoma**" you also qualified for my **special award** on my **state theme**.

Now, if you would place the six reports in a notebook along with a short story, type a table of contents, make a cover sheet and send it to me, you will qualify for the **Gold Seal Award**.

Presidents – Please nominate your educational chair for the **Distinguished Athenian Award**. Include her talents and accomplishments both in chapter and state in ESA and her community contributions. **Mail** the letter directly to me: **2101 E. Cooksey Rd, Guthrie 73044**

You might consider bringing your educational notebook (Gold Seal) to me at the OSB tour on Feb. 28.

PAULS VALLEY Potato Cakes

2 c. coarsely grated potatoes
1 egg
1 T. olive oil
salt and pepper to taste

Combine grated potatoes with lightly beaten egg, salt and pepper in a bowl. In an 8 inch skillet, heat 1 T olive oil. Add half the potato mixture and with a spatula press it into a flat cake. Cook over moderate heat for 3 min.; or until it is golden on the bottom, turn it, and brown the other side. Transfer to a heated plate. Cook the remaining potato mixture. 2 servings

WEWOKA Peanut Sweet Potatoes

4 medium sweet potatoes
¼ c. peanut butter
2/3 c. milk
½ c. chopped salted peanuts
½ t. salt

Wash sweet potatoes, bake in oven 350 degrees 45 min. or until done. Cut potatoes into halves. Remove potatoes from shells. Reserve shells and mash potatoes. Beat in milk, peanut butter and salt. Refill shells with mixture, sprinkle with chopped peanuts. Brown lightly in oven. 4 servings.

Jacque Edwards

2nd Vice President/Educational Director

2101 E. Cooksey Rd. — Guthrie, 73044

jerac97@hotmail.com or secondvp@oklaesa.org

(405) 623-5884