

September 2022

President's Message

As summer is winding down and fall is fast approaching we need to get back to HCE activities. Many of us from the board will be attending the state convention in La Crosse on September 19th thru 21st. We look forward to meeting up with old friends and learning new things.

The dairy bar went well again this year in spite of rain on Friday. A huge thank you to Donna Odeen for managing again this year. Also thank you to those HCE members and family members who worked. The profit was about the same, although we do have to pay for the new upright freezer and a different cash register. Thank you again to all who worked.

October 4th we will have the Fall business meeting at the Greenwood Fire Hall. Please have a representative from your club come, pay dues (\$10.00), hand in membership lists and discuss what you would like to see happen in HCE. We need to move in a new direction to get new members. See you October 4th at 6:15 p.m. at the Greenwood Fire Hall.

Be sure to check out the details on the project lesson on October 12 elsewhere in the newsletter. Invite your friends to come with you.

Is anyone interested in taking an office on the HCE board? How about the standing committees? Cultural arts needs two, scholarship will need one, and international will need three. You would work up to chairman. Contact someone on the board if interested.

Your President,
Lois Becker

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Growing Stronger, Reaching Wider, Caring To Make A Difference

HCE Offers Opportunities For:

- *Learning in a social setting.*
- *Sharing what we learn.*
- *Caring to make a difference in our homes, communities, and the world.*

Executive Board Meeting Minutes

August 23, 2022

The meeting was called to order at 5:58 pm by President Lois Becker. The Flag Pledge and Creed were recited. Members present were: Lois Becker-President, Joanne Trunkel-VP for Program & Community Outreach, Roberta Hansen-Secretary, Betty Loos-Historian, Diana Schuette-Wisconsin Bookworm, Donna Odeen-Dairy Bar Coordinator; present by telephone: Debra Gries-Treasurer.

The Secretary minutes from May 3rd meeting were read and placed on file. The Treasurer's report was read and placed on file.

Discussed Budget items in preparation for the October Fall Business meeting.

Director Reports:

Dairy Bar: Donna Odeen, Dairy Bar Coordinator, presented 2022 Dairy Bar financial report. Thank you to all the Dairy Bar volunteers. Dairy Bar's approximate profit from this year's Clark County Fair \$4,966.75. Final figures will be presented at next meeting.

Bookworm: Books have come in. Will need to get together after State Convention to sort and label books for distribution.

Historian: Nothing to report.

Marketing/Membership: Mary Kipp, Marketing/Membership Coordinator published a nice article about Clark County activities in the Brite Lights of the August Update.

Committee Reports:

Cultural Arts: Reminder to those who had items selected as State Conference Cultural Arts entries. Items need to be delivered to the State Conference no later than 11:30 am on Monday.

Scholarship: Scholar application submission deadline was June 22, 2022 for this year's 4 -\$500.00 scholarships. We advertised in local papers and on social media, numerous applications were mailed or delivered to people to complete and return, however we did not receive a single application back. It is very disappointing to say that we will not be issuing any scholarship funds this year.

International Citizenship: Shoebox program – decided to collect and box sewing items for the shoebox program. Diana Schuette will take care of this for Clark County's donation and will bring it to the State Conference in Onalaska in September.

Continued Business/New Business:

State WAHCE Conference will be September 19-21 in Onalaska. We will put together a baking basket for our County donation for the Silent Auction. Registration deadline was August 12th, so far 253 have registered for the conference.

Farm Tech Days: Had booth in Family Living area at Farm Tech Days. Thank you to those who helped with the booth.

Fall West District Business Meeting will be October 10th at the McMillan Library in Wisconsin Rapids.

Received a thank you from Marshfield Clinic Health System Foundation for the donation gift of 39 comfort quilts.

Clark County HCE Fall Business meeting will be October 4, 2022 at the Greenwood Fire Hall starting at 6:15pm.

The meeting was adjourned at 7:15pm.

Respectfully submitted,
Roberta Hansen, Secretary



HCE West District Fall Meeting 2022



Schedule:

- 9:30 a.m. Registration, coffee, refreshments
- 10:00 a.m. Welcome ... Diane Nickel, Wood County President
- 10:05 a.m. Jackie Carattini - Do YOU Know How Valuable You Are?
- 11:05 a.m. Short Break
- 11:20 a.m. Business Meeting - Joan Staffon, West District Director
- 11:50 a.m. Short Break
- 12:05 p.m. Lunch (BBQ Pulled Pork on a bun, Cheesy Potatoes, Cole Slaw, Brownie)
(Based on availability)
- 12:50 p.m. Short Break
- 1:05 p.m. Sing-Along Entertainment
- 1:25 p.m. Committee Reports
- 1:55 p.m. Invitation to Spring West District Meeting – Adams County
- 2:00 p.m. Wrap-Up

Member/Club Registration

HCE West District Meeting: Monday, October 10, 2022

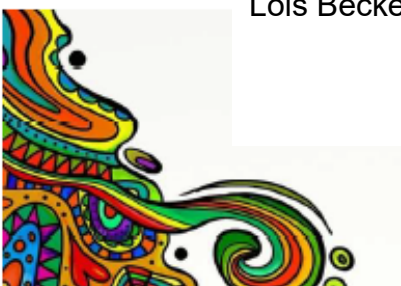
Name(s) _____

County _____

Phone: _____ Email: _____

The cost of this meeting is \$12.00 per person which includes morning refreshments and lunch.

If you are interested in attending, please call or email
Lois Becker at 715-255-8307 or beckjl46@gmail.com
by September 26th.



Project Meeting

On Wednesday, October 12th at 6:00 pm at the Loyal High School Home Ec room, Kelly Burch, accompanied by Barb Petkovsek from CART (Clark Cultural Art Center), will present "Cooking and Baking with Spices and Herbs". Know the difference between spices and herbs and how to mix them in meat dishes, vegetable dishes, desserts, appetizers, etc. There will be sampling of some of the items presented. Recipes using various spices and herbs will be available.

All are welcome to join! Bring your family and friends for some fun!

Please call the Extension Office by October 5th to register at 715-743-5121.



Updates

October 4th—Fall business meeting at the Greenwood Fire Hall at 6:15 pm.

Please have at least one representative from your club come to pay dues (\$10.00), hand in membership lists and discuss what you would like to see happen in HCE.

However, all are welcome to come to brainstorm ideas of recruiting new members and ideas for HCE.

- * No scholarships were awarded this year, as there were no applications turned in.
- * Interested in joining StrongBodies? Call the Extension office to join the upcoming class in Neillsville, beginning September 13th.



June Dairy Month Recipe Contest Winner

If you would like to receive a copy of either contest (either via email or mail) with all the recipes that were submitted, please contact the Extension office at 715-743-5121.

Cheddar Chicken Pot Pie

Submitted by: Reita Gelandner

Ingredients

Pie Crust:

- 2 cups of flour
- $\frac{3}{4}$ cup of lard
- 1 tsp salt
- 5 tablespoons water

Filling:

- 2 tablespoons butter
- $\frac{1}{2}$ medium onion, chopped
- 2 tablespoons flour
- 1 cup milk
- 4 oz. cream cheese, softened
- $\frac{1}{4}$ tsp dry ground mustard
- 1 – 8 oz. block of cheddar cheese, grated
- 2 $\frac{1}{2}$ cups cooked chicken, chopped or shredded
- 1 cup sliced fresh carrots, or a well-drained can of carrots
- 1 cup frozen peas
- 2 cups fresh broccoli florets or can use frozen, let thaw a bit and chop if needed
- Salt/pepper to taste or your favorite seasonings
- 1 egg
- 1 tablespoon water

*If wanted, you can cook the carrots and broccoli for a few minutes in the microwave to soften them slightly.

Directions

Preheat oven to 350 degrees and grease a 9 inch pie dish, line with bottom crust.

Pie Crust:

Mix flour and salt, cut in lard using a pastry blender, then add a small amount of water until it forms a ball. Divide in half and roll half of the dough to fit into the bottom of a 9 inch pie plate. Set rest of dough aside for the top crust.

Filling:

In large skillet over medium-high heat, melt butter, add onion and cook until starting to soften. Stir in flour and let cook 1 minute. Gradually stir in milk, followed by the cream cheese. Stir frequently until cream cheese melts and mixture thickens. Season with salt/pepper to taste. Turn off heat and stir in the cheddar cheese until melted. Stir in the carrots, broccoli, peas, and chicken.

Pour mixture into pie shell. Roll out the second crust and place on top of filling, and fold under top of crust and crimp edges to seal. Cut 4 slits in the top crust.

Whisk the egg with 1 tablespoon of water and brush over the top crust. Bake until golden brown, 40-45 minutes. May need to cover the crust edge to prevent over browning.

Let rest 10 minutes and then serve.

Chocolate Dessert Recipe Contest Winner

If you would like to receive a copy of either contest (either via email or mail) with all the recipes that were submitted, please contact the Extension office at 715-743-5121.

White Chocolate Strawberry Swirl Cheesecake

Submitted by: Jean Langreck

Ingredients

18 Oreo cookies, finely crushed (about 1 1/2 cups)
2 tablespoons butter, melted
3 packages (8 oz. each) Philadelphia cream cheese, softened
2/3 cup sugar
2 packages (4 oz. each) Baker's white chocolate, broken into pieces, melted and slightly cooled
1 teaspoon vanilla
3 eggs
2 tablespoons strawberry preserves

Directions

Preheat the oven to 325 degrees. Mix crushed cookies and butter. Press firmly into the bottom of a 9 inch springform pan. Bake for 10 minutes.

Beat cream cheese, sugar, and vanilla in a large bowl with a mixer until blended. Add the white chocolate and mix well. Add the eggs, one at a time, mixing on low speed just until blended. Pour over the crust. Drop small spoonfuls of the preserves over the batter. Swirl with a knife several times for a marble effect.

Bake for 50-60 minutes or until the center is almost set. Run the knife around the rim of the pan to loosen the cake. Cool before removing the rim of the pan. Refrigerate 4 hours or overnight. Store leftover cheesecake in the refrigerator.

Just before serving, garnish with fresh strawberries, if desired.