Hale County TEEA Hotline

October, 2016

225 Broadway, Suite 6, Plainview, TX 79072 806/291-5270

UPCOMING DATES

October

17	1:30 PM EEA Council Meeting
18	Hale County 4th Grade Ag Fair
20	Hale County 4-H Food Show
24	1:30 PM Abernathy EE Club Program
31	HAPPY HALLOWEEN!

November

8	Election Day!!!
9	Noon BLT/FCS Advisory Committee Meeting
10	2 :00P.M. Snyder Jr. EE Meeting
11	Veteran's Day County Holiday
21	1:30 PM EEA Council Meeting
	EE County Wide Program
21	District 4-H Gold Star Banquet, Lubbock
24	Happy Thanksgiving!!!
24-25	County Holidays

Always remember that GOD only makes happy endings…
If it's not happy, then it's not yet the end..
Live by love and hope..
There is always something to look forward to.

HAPPY BIRTHDAY!!!

October

4	Kay Taylor, Abernathy
26	Carol Coggin, Abernathy

2016-2017 YEARBOOK

Yearbooks will be distributed soon. Thanks to all who assisted in the Yearbook Planning process.

4-H Window Display

Thanks to Martha Todd, Kaylene Layton and Anna Ann Robertson for judging this years 4-H Window Display for Cotton Center 4-H Club, Hale County 4-H Horse Club, Abernathy 4-H Club and Plainview 4-H Club.

Club and Member Dues - $15.00

Remember, dues are due at your October Club Meetings. To keep our county from being delinquent, we have to pay before the end of the month. Club and members turn in your dues at the council meeting.

October Club Program

The October Club Program will be presented on October 24th at 1:30P.M. at the First Methodist Church in Petersburg by Kaylene Layton on "Nutrition Myth or Fact"

November Club Program

The November Club Program will be presented on November 21 at 1:30P.M. at the Hale county Extension Office by Agent Deana Sageser on "The 8-minute Organizer".

October is National Apple Month

RECIPES

Baked Cinnamon Apples

By: Jacob Williamson, Abernathy 4-H Club

Ingredients

5 cored, peeled, and thinly sliced apples (use your favorite type of apple) Fuji and Granny Smith Apples work great for baking!

1 teaspoon lemon juice (optional, but recommended)

½ cup brown sugar

1 teaspoon cinnamon

½ teaspoon ground nutmeg

1 dash salt

1 teaspoon butter (to grease baking pan)

Directions

1. Gather all ingredients needed for the recipe.
2. Preheat oven to 375 degrees Fahrenheit.
3. Wash, core, peel, and slice apples. Thin slices work best for this recipe.
4. Place apple slices in a large mixing bowl.
5. Add the lemon juice and gently mix with apples.
6. In a small mixing bowl, combine the brown sugar, cinnamon, nutmeg, and salt.
7. Then gently mix these dry ingredients with the apple slices.
8. Grease a 9 x 13 baking dish with the butter.
9. Place the apple slices in the baking dish, cover with foil, and place in preheated oven.
10. Bake for 30 minutes, stirring every 10 minutes.
11. Check apples at 30 minutes to make sure they are soft, and then cook for 3-5 more minutes to thicken the sauce if needed.
12. Allow the baked apples to cool for a few minutes and then enjoy. This recipe is also great with added toppings, such as whipped cream or yogurt.
13. This recipe can easily be doubled for more servings! Increase cooking time 10-15 minutes.

Halloween Word Search

E	R	J	E	P	M	C	C	F	Y	R	E	J	N
I	F	C	Q	U	B	W	F	D	B	L	R	Y	D
F	T	C	E	M	E	J	N	T	N	C	K	Z	F
N	S	X	S	P	C	A	T	G	H	O	S	T	N
S	T	U	G	K	C	C	A	G	O	B	L	I	N
G	S	R	L	I	N	K	W	P	H	B	O	W	L
I	D	V	E	N	C	O	S	T	U	M	E	O	A
H	O	S	H	A	L	L	O	W	E	E	N	I	V
O	W	O	T	E	T	A	P	R	N	U	T	R	S
P	A	M	A	E	Z	N	A	J	F	R	G	X	X
N	T	R	I	E	D	T	R	I	C	K	R	E	L
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K	A	F	E	R	Z	R	Y	W	F	N	P	L	I
E	I	A	Z	A	E	N	T	I	A	Q	T	R	R

COURTESY OF: HTTP://EARNING-MY-CAPE.BLOGSPOT.COM

Sincerely,

Deana Sageser, CEA-FCS

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Website: http://hale.agrilife.org

Facebook: https://www.facebook.com/HaleCountyFamilyConsumerScience

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If you need any type of accommodation to participate in this program or have questions about the physical access provided, please contact Deana Sageser at the Hale County Extension office at 806/291-5270 at least 2 weeks prior to the program or event.