

THE MESSENGER

Extra Edition #139 2022

December 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6 Council 9am Council Christmas Party	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24 Christmas Eve
25 Christmas	26	27	28	29	30	31 New Year's Eve

Lion's Lunch Schedule

December

14 Monrovia
21 Amici
28 NO LIONS



Charcuterie Boards

Brittany Mahan

765-341-5838

Facebook group:

the olive branch

Hello!

Happy Friday! I hope everyone had a wonderful week!

Lots of fun programs and events are still happening on the weekends to celebrate the season.

Some great things have happened this week, the Council Christmas party, the delivery of the Teacher's Grant, and most importantly the delivery of warm hat and scarves to the kids in the area schools that were hand made by the Sew Club!

A big Thank You to Brittany Mahan for a great demonstration of Charcuterie boards at the Christmas party.

If you have any pictures of Christmas outings, crafts, club meetings, etc. please send them my way, I would love to add them to the newsletter.

I hope everyone has a wonderful weekend!

Have a great day,

Amy





Connie Hirschy, Darlene Laycoax and Sue Tutewiler presented Esther Rupert the teacher's grant at Monrovia Elementary. She was VERY pleased. They also gave them the hats and scarves made by the Sew Club. They were very appreciative.

Sue felt privileged to also take the hats and scarves, prepared by the Sew Club, to Eminence School. They were VERY appreciative that the items were made and that the Extension Homemakers thought of them.



Council Christmas Party

FUN!



A very big THANK YOU goes to Brittany Mahan!! Brittany came in and did a wonderful demonstration of Charcuterie Boards. They were beautiful and everyone enjoyed the lesson! We hope to have Brittany back again!

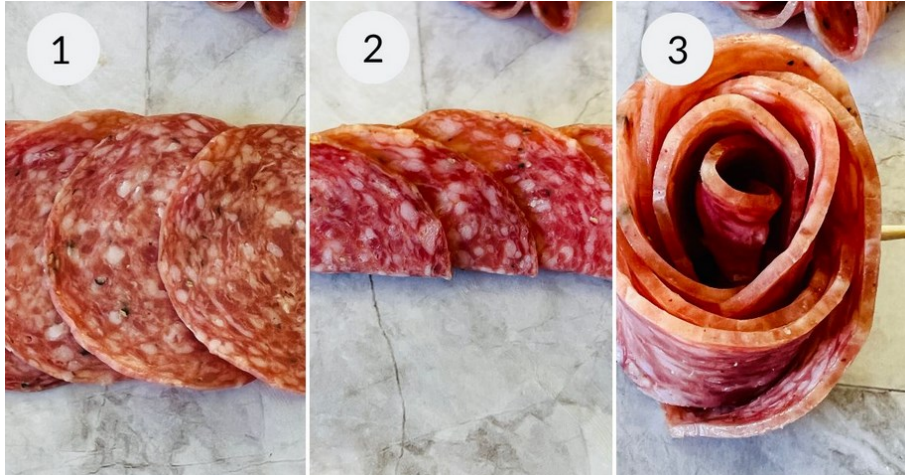
I have included Brittany's contact information on the first page and **Join her Facebook group! The Olive Branch**



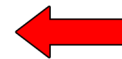
Salami Rose??? YES!

Brittany demonstrated how to make a rose out of salami for your Charcuterie board

To make a salami rose, use 4 slices overlap each piece of salami over the other pieces of salami, fold in half and roll tightly starting from one folded edge to the other, secure with a toothpick or place it on the board tightly between a few items to help hold the shape.



Do you see the rose in the Charcuterie board Brittany made?



A few ideas for salami roses for your boards!



Charcuterie Boards and Snacking

In the French tradition, **charcuterie** (pronounced shar-COO-tur-ree ") is the art of preparing and assembling cured meats and meat products. A **charcuterie board** is an assortment of meats, cheeses, artisan breads, olives, fruit, and nuts, all artfully arranged on a serving board. While charcuterie technically refers only to a selection of cold cooked meats, it's usually inclusive of a broad supporting cast of cheeses, spreads, crackers, nuts, and produce. The best aspect of charcuterie boards is the flexibility they afford: Scale portions up or down depending on the number of guests, adjust ingredients for dietary needs and preferences, or shop for foods within a specific color palette or region.

Tip One: The Platter

First, choose a board, tray, or platter to be your foundation. Wood and marble are popular charcuterie board material choices because they are sturdy and beautiful. The shape is simply a matter of preference, though you should take the elements of your board into account when making your selections. For example, a rectangular board may better accommodate long, leafy vegetable stems or cheese wedges than a square-shape one. Keep in Mind: The larger the board, the more money you'll spend to fill it up. If you want to keep your budget in check, fill large boards out with more produce or opt for a smaller one.

Tip Two: Dishes

Dishes create structure on the board. Use little bowls and cups to anchor the arrangement and help contain loose items like dips, nuts, and olives. Raid your kitchen cabinets, small candy dishes, and ramekins. What you have on hand is perfect—they don't need to match!

Tip Three: Cheeses

If your budget and location allow it, go to a local cheese shop for unique, high-quality cheeses. As a rule of thumb, include three to five cheeses in these basic categories: a hard cheese, a soft cheese, and a blue cheese. Contrasting flavors and textures diversify the board and give guests a broader range of options to sample.

Tip Four: Meats

Include a few varieties of thinly sliced cured meats. Lay them flat or arrange them in loose rolls so they're easy for guests to pick up and nibble on. You can also include harder meats that guests can cut themselves, like smoked sausages and salamis, and a spreadable meat like pâté (chicken or duck liver). Some popular charcuterie meats include pancetta, hard salami, prosciutto.

Tip Five: Crackers

You'll want to include a few starchy sidekicks, especially if your board includes soft, spreadable cheeses and jams. There's no hard-and-fast rule here, though if someone on your guest list has gluten intolerance consider offering a nut-based cracker option.

Tip Six: Produce

Fruits and veggies add color and freshness to a charcuterie or meat and cheese board. They're also a tasty contrast to rich, salty meats and cheeses. When planning which items to include, consider foods that can be eaten whole or cut into slices. Buy in season produce for the best flavors (and to trim down your grocery bill).

Food Safety: Perishable items shouldn't sit out for more than two hours. Consider keeping a small selection of "refill" items, like sliced meats and cheeses, in the refrigerator so they're ready to go when the board needs restocking.

Sources:

Kris Boulton—<https://www.uaex.uada.edu/counties/saline/konnecting-with-kris-blog/posts/charcuterie-snack-board.aspx>

University of Arkansas Division of Agriculture
Cooperative Extension Service

Christmas Crunch {Funfetti Popcorn Christmas Style}

1/2 cup popcorn kernels

12 oz. candy melts (vanilla, such as Wilton Candy Melts)

1 1/3 cups pretzel (broken pieces, or baby pretzels)

12 oz. milk chocolate (green and red, or Mint M&Ms)

Sprinkles (red, green, and white)

Pop popcorn in a popcorn popper into a large bowl (or alternately in the microwave if using microwave bags of popcorn) according to manufactures directions. Remove any unpopped popcorn kernels. Toss in broken pretzel pieces and M&Ms***.

Melt Vanilla Candy Melts in a microwave safe bowl on 50% power in 30 second intervals, stirring after each interval until melted and smooth. Drizzle half of melted chips over popcorn mixture, then stir, tossing gently a few times with a rubber spatula.

Then drizzle remaining half of melted chips over popcorn, and gently stir mixture until evenly coated (don't over stir though or your sprinkles wont stick if the white chips begin to set and harden).

Pour mixture into a single layer onto wax paper. Sprinkle entire mixture evenly with sprinkles (as many as you'd like) before vanilla chips set. Allow to cool and harden, then gently break into pieces and store in an airtight container.

Tips:

*1/2 cup kernels should yield about 16 - 17 cups popped popcorn. If you don't have an electric popcorn popper you can use the brown paper bag and microwave popcorn method. It's also been said that 2 bags tender white popcorn works well here.

**Previously recipe listed using a 12 oz. bag of M&M's but bag size has shrunk over the years, so a 10 oz bag will work or you can use 2 extra ounces from another bag.

***If you'd like M&M's and pretzels to show through more and not be covered entirely by chocolate you can set aside 1/4 of each then sprinkle over the popcorn mixture when you add the sprinkles, this is totally optional.

Source: -https://www.yummly.com/recipe/Christmas-Crunch-_Funfetti-Popcorn-Christmas-Style_-1922162?prm-v1



Christmas Word Scramble

CRTMASIHS	_____
TASAN	_____
AIFMLY	_____
RNSESTEP	_____
ILTSHG	_____
GVINGI	_____
NRDNIE	_____
OASENIROCDT	_____
ONNAEMRT	_____
LVSEE	_____
IRENDEER	_____
SOKEOIC	_____
DCAYN NSEAC	_____
TLIEMSETO	_____
ECELABERT	_____
TEWHRA	_____

Paint Chip Christmas Cards



Here's what you'll need:

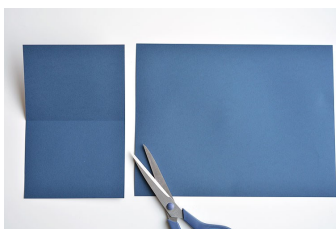
- Paint Chip cards (Hardware stores, Paint stores, Walmart)
- Card Stock
- Foam Glitter Stars
- Sticker Rhinestones
- Double Sided Tape

Cut out different sizes of triangles from the paint chip. Try to avoid the words wherever you can, but remember, you can always overlap the triangles to hide the writing.



You can stick to all green paint chips, or you can do multi-colored trees.

You can buy pre-made blank cards or, use some card stock paper. The paper can be just regular 8.5" x 11" printer sized card stock. Cut the sheet in half once, score it at the center and fold the cards.



If you don't have a star sticker, use card stock and tape it on.

Sources:

<https://onelittleproject.com/paint-chip-christmas-cards/>

<https://www.thesprucecrafts.com/diy-christmas-cards-4177042>



2022 Martinsville Cookie Stroll

December 10, 2022

Location: Downtown Martinsville

Time: 10:00 AM to 5:00 PM

The Martinsville Cookie Stroll is your opportunity to discover downtown Martinsville, get some holiday shopping done, enjoy live entertainment, and then walk away with a bag full of cookies! Downtown Martinsville merchants and volunteers from Rediscover Martinsville, the city's Main Street organization, come together to create this fun holiday event.

Cookie Passports, sold in advance, entitle holders to a free cookie at

each of the downtown stops. Live entertainment is scheduled throughout the downtown area, including the Morgan County Farmers Market's annual Holiday Market event. Passports may be shared (if you're willing to share your cookies) and non-passport holders are always welcome to explore downtown, browse through local shops and enjoy the live entertainment. Santa is even on hand to collect holiday gift requests!

Cookie passports do typically sell out prior to the date of the Cookie Stroll. If there are any passports available on the day of the event, they will be sold at the event. Please note: you do not need a passport for everyone in your party. Many families choose to share a single passport.



Farmers' Holiday Market

December 10, 2022

Location: Art Sanctuary of Indiana

Address: 190 N. Sycamore Street, Martinsville, IN 46151

Time: 9:00 AM to 12:30 PM **Price:** Free

The Morgan County Farmers Market presents their annual Holiday Market on December 10. This fun holiday themed version of Winter Market will be held at the Art Sanctuary of Indiana on the lower level. You'll find locally handcrafted gift ideas, locally produced meats, syrups, soaps, candles and so much more!



Martinsville Community Choir Christmas Concert

December 13, 2022

Location: Prince of Peace Lutheran Church

Address: 3496 East Morgan Street, Martinsville, IN 46151

Time: 6:30 PM

Price: Donations accepted

Source: <https://www.visitmorgancountyin.com/events/>



CRMASIHS	<u>CHRISTMAS</u>
TASAN	<u>SANTA</u>
AIFMLY	<u>FAMILY</u>
RNSESTEP	<u>PRESENTS</u>
ILTSHG	<u>LIGHTS</u>
GVINGI	<u>GIVING</u>
NRDNIE	<u>DINNER</u>
OASENIROCDT	<u>DECORATIONS</u>
ONNAEMRT	<u>ORNAMENT</u>
LVSEE	<u>ELVES</u>
IRENDEER	<u>REINDEER</u>
SOKEOIC	<u>COOKIES</u>
DCAYN NSEAC	<u>CANDY CANES</u>
TLIEMSETO	<u>MISTLETOE</u>
ECELABERT	<u>CELEBRATE</u>
TEWHRA	<u>WRFATH</u>

5 plants that say 'holiday season,' and how to care for them

Holiday horticulture tends to revolve around the same handful of plants. So if you don't already have any or all of these five holiday plants, now is the time to get them:

PAPERWHITES: The bulbs of these daffodil family members are pre-chilled so they can be planted now and produce flowers in a month to six weeks. If you find them for sale, by all means buy as many as you can. The only caveat is that some family members may object to the unbelievably sweet smell of their blooms.



While you can grow these bulbs by siting their bases in just a bit of water, it is best to plant them in a shallow container of soil. They don't need much water and will perform well if given the best light you have. If yours sprouts, you are guaranteed flowers, at least the first year. People usually toss them when they are finished, as they're unlikely to flower again.

POINSETTIAS: Poinsettias, of course, are for sale in all manner of venues this time of year. Many of us buy them, keep them for the next few weeks and then toss them. The trick is to keep them alive for the holiday season.

This requires first bringing the plant home with a minimum exposure to cold air. If you live in a cold climate, consider warming the car before transporting them. Once home, the plants should not be exposed to drafts from doorways or windows. Place them where daytime temperatures are between 65 and 75 Fahrenheit, and with 60 as an ideal night temp.

Soak the entire pot whenever the surface turns dry. Let them drain, and keep checking the soil surface for the next dunking.

Poinsettias should never sit in water, so if you want to keep the decorative foil that accompanies many of them, poke a hole in it to let water out.

CHRISTMAS TREES: These, too, are their own gardening activity. Make sure your tree is kept in plenty of water and pay the strictest attention to safety rules if you use lights. After Christmas, look for a place that will chip up and recycle your tree, or place it in a back corner of your yard as cover for birds.

AMARYLLIS: These are the easiest and showiest bulbs you can buy, and they produce the largest flowers you are ever likely to grow. They are usually sold together with pot and soil, and all you need to do is ensure yours is planted so that 1/3 of the top of the bulb is above the soil line.

Keep the plant growing right through summer. Then put yours into a cool, dark location so it goes dormant, to be brought out again next holiday season for flowering.

CHRISTMAS CACTUS: Christmas cactuses, Schlumbergeras, are another great plant that blooms during the mid-winter holidays. They will live for dozens of holiday seasons (some are passed on from one generation to the next) and bloom each year if exposed to shortening days. Rooting cuttings is easy using just a leaf, so it is not uncommon for a clone of the same plant to be in more than one family member's home.

Christmas cactuses do best in bright light. When it is in bloom, a Christmas cactus should only be watered when the soil is dry. Too much water and the flowers will drop off, so this is one of those times when too dry is better than too wet.

The rest of the year, water by soaking the pot when the surface soil dries out. Next fall, give yours natural light and keep cool, up against a window, and they will bloom again.

Source: By JEFF LOWENFELS Associated Press

