



# The Acorn

## Announcements

### Adams County HCE Newsletter



#### 2017-18 ACHCE Board

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#### Adams Co HCE Summer Activities

School is out and graduation events are winding down all over Adams County. Summer will find us gardening, grilling, planning outside activities and possibly attending County and State Fairs. Most HCE units will be taking a break from regular meetings, but planning for next year will continue. We hope all members enjoy the summer or end of year activities of their units.

Check out some of the events around the county shared in the "Little Oak" column and support the area 4-H clubs with their fair preparations.

The Adams County HCE Board will be taking July off but we'll be very busy in August planning for next year. Many members of the board will be attending the District 4 & 5 Workshop in Springfield on Wednesday, August 9<sup>th</sup>. Adams and Pike Counties are joining together to host the pre-meeting Breakfast. We'll need to arrive early with our goodies. The workshop will introduce us to the new theme for 2018 and any changes to reporting etc. It is also a good time for team building among board members.

The next Adams Co. Presidents' Dinner is scheduled for Thursday, August 24<sup>th</sup>. Please mark your calendars and plan to attend or send a representative from your unit. Adams Co. HCE will be 100 Years old in 2018! Our theme for the year will possibly be "Happy 100th Birthday ACHCE". We hope to highlight the history of each unit or side group beginning in January, 2018. Please look back through old unit records or scrapbooks for history to share in the Acorn. According to the quilt hanging beside Darlene's desk, Camp Point is one of the oldest units. (Get ready Camp Point, we'll start with you!) Please share at the Presidents' dinner the celebration activities your unit might enjoy in 2018. Looks like we will have a busy year.

Have a fun and safe summer and continue to support our communities with your volunteer hours.

*Heather and Judy, your Co-Presidents*

#### New Officers?

Has your unit had a change in officers? If so, please send a list of your officers along with their contact information to ACHCS 2<sup>nd</sup>-Vice President, Nancy Aden to update our County Membership Directory. Nancy's contact information is as follows: 408 Hanna St, Golden IL 62339 or email at [gvasden@adams.net](mailto:gvasden@adams.net). Changes in members' contact information should also be submitted to Nancy or to your District Director. Please send in your changes prior to July 10<sup>th</sup> to assure that the directory distributed at the Presidents dinner is as accurate as possible.

#### Help Wanted: PUBLIC RELATIONS COORDINATOR

The ACHCE Board has an immediate opportunity for service as the Public Relations Coordinator. If you have experience taking meeting minutes, submitting articles to media outlets or scrapbooking, you are a preferred candidate. Individuals without experience but with the desire to learn will be considered. Please contact Heather Ator or Judy Milfs, ACHCE Co-Presidents if you can help HCE.



## The Oak Leaf



The purpose of this column is to recognize and highlight the many contributions of Adams County HCE members in our communities, along with the fun and unique activities or events by the units.

- The Quinsippi Unit held their annual auction and carry-in on June 6th to celebrate the end of another active year.
- The Quincy Tumbleweeds had dinner on June 10th at Fiddlesticks Restaurant in Hannibal, followed by the show "The Boys of Autumn" at Bluff City Theatre.
- The GEM unit held Indoor Carry-In picnic on June 12 at Alice Rakers.
- Barb Higley will be hosting the annual Higley Fish Fry in August for the Chatton Unit and Board members. Date to be announced.
- Unity Nites plan to visit Nauvoo, taking in all the sights and having dinner.
- The Quilt Club visited the quilt shops in Hannibal and enjoyed lunch.
- Beverly/Liberty enjoyed an elegant, formal dinner and installation of officers at Joyce Welch's home.

Does your unit do any special recognitions or activities? Please let us know and we will highlight it here.

## HCE Card & Game Club Meeting

There will be no Card/Game club meetings in June, July or August. The club will resume on September 27, the fourth Wednesday of the month.



## HCE BOOK CLUB

HCE Book Club met on July 19, 2017 for a Mid-Summer meeting to review the books selected for the 2017-2018 ACHCE year.\*

\* The Quincy Public Library will have information the end of June or early July about *THE BIG READ*. The library has applied for the grant, but confirmation for the event will not be given until June's end or the beginning of July.

## SUNSHINE GIRLS FUN MONTH ACTIVITY

On Thursday---May 11, 2017---the Adams county HCE unit of the Sunshine Girls met at the Farm Bureau parking lot to go to Pittsfield, IL. Ladies present were: Annie Jones, Juanita Moss, Eunice Robinette, Joyce Schmidt, Lois Schneider, Wilma Wiewel, and Mary Voorhis.

Our unit had reservations for the Cardinal Inn at 1:00 p.m. Since we arrived early, we decided to visit Castelee's---a long time Pittsfield business. After we entered the shop, who should we see?---Mary Eustace, our IAHCCE District 4 Director, and her Pittsfield HCE unit members. Our original plan was to meet these ladies at the Inn, but their early arrival at the restaurant decided then to go shopping at Castelee's, instead!

After a quick shopping trip, we adjourned back to the Cardinal Inn. Pittsfield Tourist Guide, Kathy Zimmerman met us there with our tour pamphlets, and information about the two historic homes we would tour.

Mary Eustace arranged for someone from the Pike Press newspaper to take a picture of our group. We made the Wednesday (May 17, 2017) edition of the Pike Press.

We had a great visit with Mary Eustace and her Pittsfield ladies, and enjoyed the tour Kathy Zimmerman prepared for us.



Beth Zumwalt/Pike Press

### PIKE ENTERTAINS ADAMS COUNTY HCE

Members of the Pike County HCE invited the ladies of the Adams County HCE to Pike County for lunch and a tour of the Lincoln sites. Those attending were: Wilma Weiweel, Juanita Moss, Joyce Schmidt, Shirley Dean, Mary Eustace, Kathy Zimmerman. Second row, Lois Schnieder, Eunice Robinette, Annie Jones, Pat Durall, Ann Ferguson, Linda Patton, Mary Voorhies, Rayola Daniel. The ladies toured the Grimshaw home with Pam Grote as their host and Milton Hay home with Kathy Zimmerman narrating. They also were among the first to visit the site of the Free Press newspaper, on the east side of the square, the current home of Pikeland Motors.

*Please note, Voorhis is misspelled in the article above.*

Submitted by Mary Voorhis

**Remember to take photos and information of your unit activities throughout the summer. If you send them to me, we will share them in the Acorn.**

# Annual County-wide Salad Luncheon

The Annual County-wide Salad Luncheon was held on Thursday, May 18th. Everyone was asked to bring a salad to share. Below and on page 4 are some of the recipes. Hope you enjoy them this summer!



## Recipe

### Caramel Apple Salad

1 pkg. instant butterscotch pudding-small  
 1c. dry roasted peanuts  
 1 c. miniature marshmallows  
 1-8oz. can crushed pineapple--do not drain  
 3 c. Apple's, chopped, leave the skin on  
 1-8 oz. Cool Whip  
 Combine and mix well. Chill.

Judy Milfs  
 Quinsippi Unit

### Fruit Salad

1 large can pineapple chunks  
 2 ½ tablespoons sugar  
 1 ½ tablespoons flour  
 1 teaspoon prepared mustard  
 1 tablespoon butter  
 Bananas  
 Maraschino cherries  
 Marshmallows (miniature)

Cook juice from pineapple chunks, sugar, flour and mustard until thick. Remove from heat and add butter. Add pineapple chunks, slice bananas, maraschino cherries and miniature marshmallows.

Mary Eling  
 Gems Unit

### Grape Salad

4 pounds grapes (can mix colors), washed & towel dry  
 8 oz cream cheese (warm to cream easy)  
 8 oz sour cream  
 ½ cup white sugar  
 1 teaspoon vanilla  
 Cream together, mix with grapes in a 9 x 13 pan.  
 Then mix ½ cup brown sugar and ¾ cup chopped pecans. Sprinkle on top of the grapes. Chill in the refrigerator. Keeps well.

Norma Gronewold  
 Chatton Unit

### Fruit Salad

1 can peach pie filling  
 1 small can mandarin oranges  
 1 small can pineapple  
 1 can fruit cocktail  
 2 bananas sliced  
 Mix together

Barb Higley  
 Chatton Unit



## Cake

Cake Mix (beat eggs before adding)

### Frosting

12 oz milk chocolate chips

½ cup butter

1 8-oz sour cream

1 teaspoon vanilla

4 ½ - 5 cups powdered sugar

In a large sauce pan stir milk chocolate chips and butter until melted. Stir in sour cream and vanilla. Beat in the powdered sugar. This sets up as it cools.

Anonymous

## Orange Delight Salad

1 (3-oz) package orange jello

1 (16 oz) carton cottage cheese

1 (8-oz) carton cool whip

2 cans Mandarin oranges, drained

1 small can crushed pineapple, drained

Mix Cool Whip, cottage cheese and jello. Fold in the mandarin oranges and pineapple; chill.

Sharon Beedle  
Tumbleweeds Unit

## Tossed Salad

1 package garden salad

1 cup cherry tomatoes

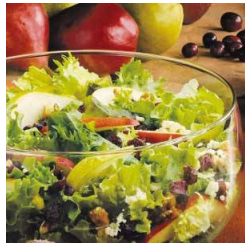
½ cup chopped cooked chicken

¼ cup chopped smoked ham

¼ cup salad crisps

½ cup salad dressing of your choice

Toss all together and serve topped with apple slices.



Camie Hempelman  
Tumbleweeds

## Greek Macaroni Salad

1 cup uncooked elbow macaroni

4 medium plum tomatoes, chopped

1 can (15 oz) garbanzo beans or chickpeas rinsed and drained

1 package (4 oz) crumbled feta cheese

1 medium onion, chopped

1 can (6 oz) pitted ripe olives drained

1 teaspoon salt

½ teaspoon pepper

1 garlic clove, minced

½ cup olive oil

¼ cup lemon juice

Cook macaroni according to package directions, drain and rinse in cold water. In large bowl, combine the macaroni, tomatoes, beans, onion, olives, feta cheese, salt, pepper and garlic. In a small bowl whisk oil and lemon juice. Pour over salad and toss to coat. Cover and refrigerate until chilled. Stir before serving

Pat Vaughn  
Tumbleweeds

## Super Easy Fruit Salad

(recipe taken from Bits of Quilts and Bits of Salads)

1 can (21 oz) peach pie filling

1 can (15 oz) mandarin oranges

1 can (20 oz) pineapple tidbits

1 jar (16 oz) maraschino cherries

2-3 bananas\* (use a plastic knife to cut)

Miniature marshmallows, optional (use your own judgement on the amount)

Toss all the canned and jar ingredients together after they have been drained. NOTE: you can put the cans and jar in the refrigerator to cool before you open the containers and drain the liquid. Place the container with the salad in the refrigerator until ready to serve.

Just before serving, cut up the bananas with the plastic knife. Add the marshmallows after you have put the bananas on top of the mixture. Gently fold the bananas and marshmallows into the salad using a wooden spoon.

\* Use a wooden spoon to for serving the salad. The plastic knife and wooden spoon will keep the bananas from turning brown.

Mary Voorhis  
Sunshine Girls Unit

