

Tennessee Association for Family and Community Education



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FAMILY & CONSUMER SCIENCES
UTEXTENSION
INSTITUTE OF AGRICULTURE
THE UNIVERSITY OF TENNESSEE

**PUTNAM COUNTY
FAMILY & COMMUNITY EDUCATION CLUBS**

Under the direction of
UNIVERSITY OF TENNESSEE EXTENSION
Knoxville, Tennessee

EXTENSION STAFF

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Dr. Janet Fox	Assistant Dean, FCS, UT Extension
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Putnam Co. UT Extension Office

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(931) 526-4561 or (931) 526-8377



COUNTY AGRICULTURAL COMMITTEE

Scott Chadwell - Chairman

Adam Johnson
Ralph Mills
Dale Moss

Charlene Moss
Amiee Randolph
Ben Rodgers

FAMILY & COMMUNICATION EDUCATION CLUBS

COUNTY COUNCIL OFFICERS

President	Drucilla Ray	(931)510-1349	dray3@utk.edu
Pres. Elect	Pat Rottmund	(931)239-4442	kittypat66@yahoo.com
Secretary	Pat Grimes	(931) 526-7770	patdgrimes@hotmail.com
Treasurer	Marcy Griffin	(931) 526-9349	marcella.e.griffin@gmail.com
Vice-President Public Policy	Crystal Holt	(931) 261-6750	crystalholtfce@gmail.com
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Vice-President Programs	Judy Leftwich	(931) 537-2333	jfoxleftwich@gmail.com

****Get all the latest updates ****

FACEBOOK: UT Extension – Putnam County
<https://putnam.tennessee.edu/family-community-education-clubs-fce/>
www.facebook.com/pages/UT-Extension-Putnam-County/201402519871045

WEBSITES: Putnam County FCE
Putnam County UT Extension website <https://putnam.tennessee.edu>

**FAMILY & COMMUNITY EDUCATION
CLUBS & OFFICERS**

FRIENDSHIP – 2ND MONDAY – 1:00 P.M. – Extension Conference Room

President	Karen Smith	(931)303-6906	karensmith0329@yahoo.com
Vice Pres.	Paula Zimmerman	(931)267-7032	paulazz123@gmail.com
Sec/Treasurer	Marcy Griffin	(931)526-9349	marcella.e.griffin@gmail.com

JERE WHITSON – 2ND WEDNESDAY – 9:30 A.M. – Individual Homes

President	Tammy Guess	(931)979-0577	hankandtammy@yahoo.com
Vice Pres.	Charity Uker	(931)265-6192	charityuker@yahoo.com
Secretary	Crystal Holt	(931)261-6750	crystalholtfce@gmail.com
Treasurer	Betty Uker	(931)260-8405	n/a

NORTHEAST – 2ND THURSDAY – 9:30 A.M. – Extension Conference Room

President	Carol Kinney	(931)265-7652	ckinney1860@gmail.com
Vice Pres.	Pat Rottmund	(931)239-4442	kittypat66@yahoo.com
Secretary	Nancy Manke	(931)526-4788	jnmanke@gmail.com
Treasurer	Nancy Miller	(502)777-0685	nmiller215@hotmail.com

Clubs & Officers Continued:

TWIN OAK – 2ND TUESDAY – 10:00 A.M. – Extension Conference Rm

President	Irma Dunn	(931)858-3911	dale.1irma@yahoo.com
Vice Pres.	Rowena Nash	(931)858-2655	rowena.nash@gmail.com
Sec/Treasurer	Ann Steward	(931)432-4369	amsteward41@gmail.com

YOUNG HOMEMAKERS – 3RD TUESDAY – 12:30 P.M. – Extension Conference Rm

President	Mary Ritter	(563)650-3250	mdritter01@msn.com
Co. Pres.	Dorinda Gaw	(615)429-9810	snazzio@yahoo.com
Vice Pres.	Pat Taylor	(931)390-9306	pctaylor715@yahoo.com
Secretary	Diane Elmore	(931)252-5297	jlelmore@twlakes.net
Treasurer	Dede Yakstis	(931)854-0554	yakstis@verizon.net

2023 IMPORTANT FCE DATES TO REMEMBER

- March 27-31 Fce Recognition Tea sponsored by Friendship
Final date will be announced
- May 23-25 Central Region TAFCE Leadership Retreat – UT Southern, Pulaski
- May Members turn dues \$10 into Club Treasurer
- May 18 CVU forms due to Extension Office.
- July 25 County Fce Picnic with Cultural Arts & Fashion Show
Hyder-Burks Ag Pavilion @ 11:00 am
- Aug 3-12 Putnam County Fair – Aug 5th Entry Day
Volunteers are needed for taking in exhibits 7:30am
- Sept 14 Central Region Annual Meeting, Cultural Arts, and Fashion Show – UT Space Institute, Arnold Air Force Base, Tullahoma, TN @ 10am
- Nov 12-15 TAFCE State Conference – Marriott Meadow View Conference Center, Eastern Region, Kingsport
- Dec 1 Elected 2024 Officers & Leaders- Due to Extension Office along with complete Membership roster for clubs.
- Jan 31, 2024 Master Club Form, 100% Member Form & Reading Report
Due to Extension Office

****Snow Policy**** ALL meetings are cancelled if Putnam Co. schools are closed.

Open to any FCE Member

***Mar 6, June 5, Oct 2** Regular County Council Meetings
(1st Monday of Month) (Will meet at 9:30 am)



CLUB PROJECT LEADERS

March Program Presentation:

June Program Presentation:

October Program Presentation:

Membership Chairperson:

Newspaper:

Reading:

Scrapbook:

2023 County Service Projects

JANUARY – School Supplies (hand sanitizers, wipes, and tissues)

APRIL – Hygiene Products and Gift Card for fast food (Commission on Children and Youth, Kristi Paling)

JULY PICNIC - School Supplies (hand sanitizers, wipes, and tissues)

Scholarship for 4-H Congress

Fire Extinguishers for Habitat Homes – As needed

Wigs for cancer – Susie-Q's

Scholarship for students attending college and/or trade school

2023 NEWSPAPER/FACEBOOK POST

Email tnash2@utk.edu your info/pictures to be posted on Extension Facebook

Each club is welcome to send activities anytime.
Pictures, happenings in your club are always welcome.



February	Young Homemakers
March	Northeast
April	Twin Oak
May	Friendship
June	Jere Whitson
July	Picnic *County Council
August	Fair *County Council
September	Northeast Young Homemakers
October	Friendship
November	Jere Whitson Twin Oak
December	FCE Agent



Hostess _____

Call to Order:

President

Devotion:

Leader

Thought, Recipe, Household Hint:

Vice-President

Thought for the Month: "To ensure good health: eat lightly, breathe deeply, live moderately, cultivate cheerfulness and maintain an interest in life." William Londen

Recipe:

Roasted Sweet Potato & Chickpea Pitas

- 2 Med Sweet Potatoes, Peeled and Cubed
- 2 Cans (15oz.) Chickpeas or Garbanzo Beans, Rinsed and Drained
- 1 Med Red Onion, Chopped
- 3 Tbsp. Canola Oil, Divided
- 2 Tsp. Garam Masala
- 1/2 Tsp. Salt, Divided

- 2 Garlic Cloves, Minced
- 1 Cup Plain Greek Yogurt
- 1 Tbsp. Lemon Juice
- 1 Tsp. Ground Cumin
- 2 Cups Arugula or Baby Spinach
- 12 Whole Wheat Pita Pockets Halves, Warmed
- 1/4 Cup Minced Fresh Cilantro



Preheat oven to 400 degrees. Place potatoes in a large microwave-safe bowl; microwave covered, on high 5 minutes. Stir in chickpeas and onion; toss with 2 tbsp. oil, and 1/4 tsp. salt. Spread into a 15X10X1 in pan. Roast until potatoes are tender, about 15 minutes. Cool slightly.

Household Hint: Use that same small strainer for eggs. That same strainer can be used to make perfectly shaped poached eggs. How? Crack the eggs into the strainer over the sink and swirl them around gently to remove the excess watery white. What's left will be a tight, egg-shaped egg that poaches up clean. You can use the same trick to make picture-perfect, billboard glamour-shot-ready fried eggs.

Roll Call: What is your go to kitchen gadget & why?

Presentation:

Minutes:

Secretary

Treasurer's Report:

Treasurer

Business: **Old**
 New

Adjourn:

Club Creed



Important Date: County Council Meeting March 6 @ 9:30am

FCE Recognition Tea – Last week of March 27-31 – Specific date to be announced

Hostess _____

Call to Order:

President

Devotion:

Leader

Thought, Recipe, Household Hint:

Vice-President

Thought for the Month: *In the childhood memories of every good cook, there's a large kitchen, a warm stove, a simmering pot and a mom. -Barbara Costikyan*

Recipe:

Broccoli Salad

6 cups broccoli, chopped

1 cup raisins

1 red onion, peeled and diced

2 tablespoons sugar

8 slices bacon, cooked and crumbled

2 tablespoons lemon juice

3/4 cup low-fat mayonnaise

Combine all ingredients in a medium bowl. Mix well. Chill for 1-2 hours. Serve.!



Household Hint: Make a no-slip cutting board by simply adding a couple of rubber bands to the ends of the board. This will help to keep it from moving around while trying to use the board.

Roll Call: Describe the smell of your grandmother's kitchen?

Presentation:

Minutes:

Secretary

Treasurer's Report:

Treasurer

Business:

Old

New

Adjourn

Club Creed



Hostess _____

Call to Order:

Devotion:

Thought, Recipe, Household Hint:

President

Leader

Vice-President

Thought for the Month: *I'm just someone who likes cooking and for whom sharing food is a form of expression. Maya Angelou*

Recipe:

Easy Apricot Chicken

Ingredients– 3 chicken boneless, skinless chicken breast

1 cup apricot preserves, 1 cup Catalina, 2 tbsp Dijon mustard

2 ounces dried onion soup mix

Instructions– Cut chicken breast into serving sized portions, mix preserves, Catalina, Dijon, and soup. Mix well.

Preheat oven to 375, place chicken in 9x13 dish. Pour apricot mixture over chicken, bake for 40 minutes or until chicken is cooked through.

Household Hint: Use a mixer to shred chicken.



Roll Call: What is your favorite spring dessert?

Presentation:

Minutes:

Treasurer's Report:

Business: Old / New

Adjourn:

Secretary

Treasurer

Club Creed



Important Dates: May – Members pay dues (\$10) to Club Treasurer.

May 18 - CVU forms due to Extension Office.

May 23-25 – TAFCE Leadership Retreat – UT Southern, Pulaski

Hostess _____

Call to Order: **President**

Devotion: **Leader**

Thought, Recipe, Household Hint: **Vice-President**

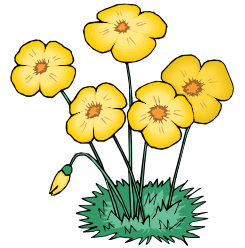
Thought for the Month: *...no one is born a great cook, one learns by doing. – Julia Child*

Recipe: **Cheesecake Stuffed Strawberries**
<https://www.dessertnowdinnerlater.com/cheesecake-stuffed-strawberries/>

1 hour 15 minutes Yield: 24 strawberries

Ingredients:

24 large fresh strawberries (approximately 2 lbs.)	½ cup powdered sugar
1 *8oz) package cream cheese, room temperature or slightly softened	1 teaspoon vanilla extract
	½ cup fresh blueberries



Directions

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Cut the stems from the strawberries, so the strawberries can sit cut-side down. 2. Cut a deep "X" from the tip down, being careful not to cut all the way through. 3. Beat the cream cheese, powdered sugar, and vanilla in a bowl with a hand mixer until nice and fluffy. 4. Gently open up each strawberry and pipe the filling inside using a pastry bag or zip-top bag with a star piping tip. Don't have a | <p>pastry bag or piping tip? Just cut off the corner of a zip-top bag and squeeze the cheesecake filling inside the strawberries that way.</p> <ol style="list-style-type: none"> 5. Top each filled strawberry with a blueberry. These are best served after the strawberries have been chilled for at least an hour. Store in an airtight container in the refrigerator up to 3 days depending on how firm/soft the strawberries are. |
|--|--|

Household Hint: Salsa jar have too much liquid for dipping, drain excess salsa juice and use it to cook Mexican rice or pasta.

Roll Call: What life-changing lessons have you learned from cooking?

Presentation:

Minutes:

Treasurer's Report:

Business: Old / New

Adjourn:

**Secretary
Treasurer**

Club Creed



Hostess _____

Call to Order: **President**

Devotion: **Leader**

Thought, Recipe, Household Hint: **Vice-President**

Thought for the Month: *The fondest memories are made when gathered around a table.*

Recipe:

Garden Fresh Bruschetta

- 4-5 Roma tomatoes
- ¼ cup fresh basil, chopped finely
- 2 tbsp olive oil + 2 tbsp for baguette
- 1 tbsp red wine vinegar
- 1 clove garlic, minced
- ½ tsp each salt and pepper, or to taste
- 1 baguette

Dice tomatoes to about ¼ inch and lightly drain. Mix all ingredients and let stand at room temperature for at least 1 hour. Slice the baguette, brush with olive oil, and toast or grill until lightly browned; about 2-4 minutes. Top with tomato mixture and serve.

Household Hint: When baking, it's important to use [room-temperature](#) (unless otherwise specified). If you forget to take your eggs out of the fridge in time, don't worry. Just place them in a bowl of warm water for a few minutes

Roll Call: What is your favorite recipe with fresh garden ingredients?

Presentation:

Minutes:

Treasurer's Report:

Business: **Old/New**

Adjourn:



Secretary

Treasurer

Club Creed



Important dates: County FCE Picnic July 25 @ 11:00am

Thought for the Month “The kitchen is the heart of every home, for the most part. It evokes memories of your family history.” – Debi Mazar

Recipe: Patriotic Berry Trifle

Ingredients: ¼ cup plus 2/3 cup sugar, ¼ cup lemon juice, ¼ teaspoon almond extract, 1 premade or homemade angel food cake (cut into 1-inch slices), 1 pound cream cheese (at room temperature), 2 cups heavy cream (at room temperature), 2 pints blueberries, and 2 pints strawberries (hulled and sliced)

Directions:

1. Heat ¼ cup sugar, the lemon juice, and ¼ cup water in a saucepan over medium-high heat, stirring, until the sugar dissolves. Remove from the heat and stir in the almond extract.
2. Brush both sides of each slice of cake with the syrup. Cut the slices into 1-inch cubes.
3. Beat the remaining 2/3 cup sugar and the cream cheese with a mixer on medium speed until smooth and light. Add the cream and beat on medium-high speed until smooth and the consistency of whipped cream.
4. Arrange half of the cake cubes in the bottom of a 13-cup trifle dish. Sprinkle evenly with a layer of blueberries. Dollop half of the cream mixture over the blueberries and gently spread. Top with a layer of strawberries. Layer the remaining cake cubes on top of the strawberries, then sprinkle with more blueberries and top with the remaining cream mixture. Finish with the remaining strawberries and blueberries, arranging them in a decorative pattern. Cover and refrigerate 1 hour.

Household Hint: While grilling, avoid putting cold foods on the grill. Letting meat come to room temperature on the counter for 30 minutes will help it cook more evenly. Also, never flatten meat with a spatula when it’s on the grill. This will release the juice from the meat, creating a less flavorful and juicy product.

**County Picnic & Awards Program
All Clubs Participate**





Important Date: Aug 3-12 - Putnam Co. Fair – Aug 5th Entry Day
****Volunteers are needed for taking in exhibits @ 7:30am****

Thought for the Month: "A balanced diet is a cookie in each hand." - Barbara Johnson

Recipe: Original NESTLÉ® TOLL HOUSE® Chocolate Chip Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar

1 teaspoon vanilla extract
2 large eggs
2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
1 cup chopped nuts (Optional. If omitting, add 1 to 2 Tbsp. of all-purpose flour.)

Directions

Step 1: Preheat oven to 375° F.

Step 2: Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

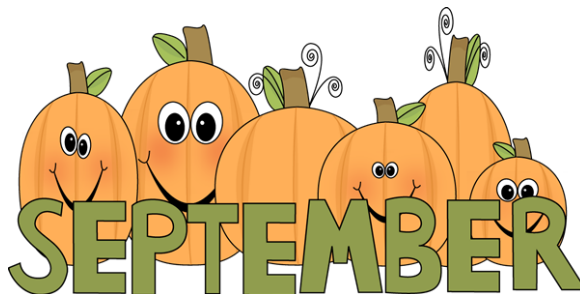
Step 3: Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Household Hint If you're making cupcakes or cookies, you want them all to be perfectly even and the same size. Cover an ice cream scoop, tablespoon or melon baller with cooking spray and use it to scoop your batter into a cupcake tray or cookie tin. Not only will this make everything the same size, but it's a faster and neater way to divide up the batter. With this helpful hack, you'll be ditching store-bought cookies in no time.

PUTNAM COUNTY FAIR

August 3-12





Important Date:

Sept 14 - Central Region Annual Meeting, Cultural Arts, and Fashion Show, UT Space Institute, Arnold Air Force Base, Tullahoma

HOSTESS _____

Call to Order:

President

Devotion:

Leader

Thought, Recipe, Household Hint:

Vice-President

Thought for the Month: As our friends and families hover in the kitchen let's remember they are hungering for more than physical food. I believe the light in a home shines brightest in the kitchen. Let your light shine! Mary Jo Montanye, Grandma's Simple Cookbook

Recipe: Baked Oat and Walnut Stuffed Apple

- | | |
|----------------------------|-------------------------------|
| 1 medium apple | 2 tsp room temperature butter |
| 2 Tbsp water | 1 ¼ tsp brown sugar |
| 2 Tbsp uncooked quick oats | ¼ tsp ground cinnamon |
| 2 ½ tsp chopped walnuts | |

1. Preheat oven to 400°F.
2. Cut a ¼ inch slice off top of apple; use a melon baller to core apple about 3/4s of way to bottom. Place apple in a ramekin; add water to base of ramekin.
3. Bake apple, tightly covered with foil, 25 minutes. Meanwhile, combine oats, walnuts, butter, sugar, and cinnamon in a small cup.
4. Remove foil from apple and fill apple with oat mixture; bake, uncovered, until crisp, 5-10 minutes.

Household Hint: Straighten up the pantry before you shop. Before you go out to pick up your groceries, give your pantry a quick tidying up You may discover that you already have some items that are on your list. Or you might be able to declutter expired or stale items. If nothing else, you'll have made space and order in the pantry before bringing new groceries in.

Roll Call: Name your favorite food to eat in the fall.

Presentation:

Minutes:

Treasurer's Report:

Business: Old/New

Adjourn



**Secretary
Treasurer**

Club Creed



Important Date:

HOSTESS _____

Call to Order:

President

Devotion:

Leader

Thought, Recipe, Household Hint

Vice-President

Thought for the Month: The heat of autumn is different from the heat of summer. One ripens the apples, the other turns them to cider. – Jane Hirshfield

Recipe: Caramel Popcorn

Total time: 1 hour 10 minutes Yield: 8 Servings

6 Cups Popped Popcorn

1 Teaspoon Kosher Salt

½ Cup Butter (1 Stick)

¼ Teaspoon Baking Soda

1 Cup Light Brown Sugar

1 Teaspoon Pure Vanilla Extract

¼ Cup Light Corn Syrup

Pinch of Flaky Sea Salt

Directions:

1. Preheat oven to 250 degrees. Line a rimmed baking sheet with aluminum foil.
2. Add popped popcorn to a large bowl and set aside.
3. Melt butter in a large pot over medium-high heat. Add brown sugar and corn syrup and bring mixture to a boil, stirring constantly so that it doesn't burn. Reduce heat to low and simmer 5 minutes.
4. Whisk in salt, baking soda, and vanilla.
5. Pour caramel sauce over popcorn and toss until evenly coated.
6. Spread mixture onto prepared baking sheet in an even layer. Sprinkle with flaky sea salt.
7. Bake, stirring every 15 minutes, until popcorn is a deep golden color, about 1 hour.
8. Remove baking sheet from oven and let cool to room temperature. Break up caramel corn with your hands or a wooden spoon. Store in an airtight container for up to 1 week.

Household Hint: Trap fruit flies by filling a pint canning jar with apple cider. Cover the opening with plastic wrap and put a small hole in the plastic wrap then secure with a rubber band around the jar.

Roll Call: What is your favorite Halloween recipe or Halloween treat to make?

Presentation:

Minutes:

Treasurer's Report:

Business: Old/New

Adjourn



**Secretary
Treasurer**

Club Creed



Important Date: November 12-15 TAFCE State Conference – Marriott Meadow View Conference Center, Eastern Region, Kingsport

HOSTESS _____

Call to Order:

President

Devotion:

Leader

Thought, Recipe, Household Hint:

Vice-President

Thought for the Month: “A great meal is an experience that nourishes more than your body.”
Ruth Reichl

Recipe:

Easy Cranberry Relish Salad

1 (16-ounce) can whole cranberry sauce

1 (8-ounce) can crushed pineapple, drained

1/2 cup coarsely chopped, toasted walnuts

Combine all ingredients. You can serve immediately or chill and serve.



Household Hint: For extra crispy skin on your turkey, rub mayonnaise under the skin before roasting. You can season the mayonnaise with herbs and lemon zest for added flavor.

Roll Call: What is your favorite Thanksgiving dessert?

Presentation:

Minutes:

Secretary

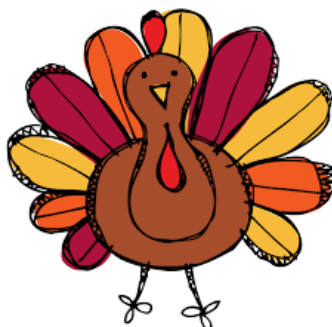
Treasurer’s Report:

Treasurer

Business: Old/New

Adjourn

Club Creed





Important Date: Dec 1 - Elected 2024 Officers & Leaders – Due to Extension Office along with complete Membership roster for clubs.

Hostess _____

Call to Order:

Devotion:

Thought, Recipe, Household Hint:

President

Leader

Vice-President

Thought for the Month: "Christmas is the day that holds all time together." -Alexander Smith

Recipe: French Toast

- 1 cup brown sugar
- ½ cup unsalted butter
- 1 (8 ounce) loaf crusty French bread, cut into bite-sized pieces, or more as needed
- 2 cups milk
- 6 large eggs
- 2 teaspoons vanilla extract

Topping:

- 1 tablespoon brown sugar, or to taste
- ¼ teaspoon ground cinnamon, or to taste

Directions

1. Grease a 9x13-inch baking dish.
2. Make the French toast: Stir brown sugar and butter together in a saucepan over medium-low heat until butter is melted and sugar has dissolved, 2 to 4 minutes.
3. Pour butter-brown sugar mixture into the prepared baking dish. Scatter French bread pieces over top in a 1 1/2- to 2-inch layer.
4. Whisk milk, eggs, and vanilla together in a bowl until well combined. Pour over bread pieces, then press bread down with a spatula so the bread absorbs the liquid. Cover the dish with plastic wrap and refrigerate, 8 hours to overnight.
5. When ready to bake, remove French toast from the refrigerator and discard plastic wrap. Preheat the oven to 450 degrees F (230 degrees C).
6. Make topping: Mix brown sugar and cinnamon together in a small bowl. Sprinkle over the French toast.
7. Bake in the preheated oven until casserole is browned and bubbling, about 30 minutes, covering with aluminum foil at any point if the top is browning too much.
8. To serve, cut into squares and invert onto serving plates.

Household Hint: Grab your cooling rack and a storage bin that's slightly larger in size. Place one of your dishes on the bottom of the bin, set the cooling rack on top, then set another dish on top. Now you can make a double batch of one of our favorite 13x9 dessert recipes.

Roll Call: When did you stop believing in Santa? And do have favorite a holiday desert?

Adjourn

Club Creed





2024

Important Dates: January 31, 2024 – Master Club Form, 100% Members Form & Reading Report Due to Extension Office

Hostess _____

Call to Order:

President

Devotion:

Leader

Thought, Poem, Household Hint:

Vice-President

Thought for the Month: *Laughter is brightest where food is best. -Irish Proverb*

Poem:

Coffee Punch

- 8 tablespoons instant or French Vanilla Café coffee
- 2 cups sugar
- 3 quarts (12 cups) hot water
- 2 quarts (8 cups) milk
- 1 tablespoon vanilla flavoring
- 1 (3.5 oz) can chocolate syrup
- 1 gallon vanilla ice cream



Mix coffee, sugar, and hot water; set aside to cool. Once this mixture has cooled, add milk, vanilla flavoring and chocolate syrup. Mix well and refrigerate overnight. Thirty minutes before serving, cut ice cream into large chunks and place in large punch bowl. Pour coffee mixture over ice cream. As ice cream begins to melt, stir occasionally and serve when ready.

Household Hint: Wipe down the inside of your refrigerator with some vanilla to offset any smells. To keep it smelling fresh soak a cotton ball in vanilla and place it the refrigerator.

Roll Call: What is your fondest memory of baking with family or friends? Or What is your favorite soup to make on a chilly night?

Agent Presentation:

Minutes:

Secretary

Treasurer's Report:

Treasurer

Business: Old/New

Adjourn

Club Creed



DUTIES OF OFFICERS



PRESIDENT:

1. Prepare for every meeting, a written "order of business" so that no item may be overlooked.
2. Preside at meetings.
3. Notify Vice President in advance in case of absence.
4. See that all business is brought before the club by motion, or by a communication. A motion must be made, seconded, stated to the club, and discussed (if necessary) and voted upon.
5. Collect and turn in any information or reports to Extension Agent.
6. Correspond information to Extension Agent on club projects.

VICE PRESIDENT:

1. The President's co-planner and co-worker, the substitute, when necessary.
2. Preside over project leaders' reports, encouraging them in preparing and presenting a good report each time.
3. Is parliamentarian, seeing that a motion is made, seconded, and voted upon.

SECRETARY:

1. Prepare and call roll.
2. Prepare and read minutes of the meetings.
3. Attend to all correspondence.
4. Submit Master Club Report to Extension Agent by **January 31**.

TREASURER:

1. Collect and dispense money at the direction of the President.
2. Give brief report at monthly meeting, if called upon.

REPORTER:

1. Take necessary notes in each club meeting to write an account of the meeting for the local paper.
2. Send news articles to local paper in time

Duties of Officers Continued:

CLUB MEMBERS:

1. To be considered an active member, a member must attend at least six meetings during the year.
2. If possible, take part on the program when asked.
3. When on a committee, be ready with a definite report at the time requested.
4. Before opening a subject for discussion for voting, be sure to: (1) Receive recognition from the President by rising and saying "Madam President" or "Mr. President" whichever is applicable.
(2) Make the motion while standing.

HOSTESS:

1. Provide a table for the convenience of club officers.
2. Prepare refreshments ahead of meeting so no part of the educational program will be missed.

PROJECT LEADERS:

1. Attend project leader training meeting or contact club Vice President to make sure club is represented.
2. Prepare report before club meeting.
3. Speak distinctly; tell most of your report, read as little as possible, have something to show.
4. Stand at the front of the group when reporting.

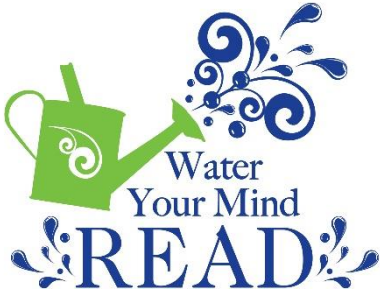
READING PROGRAM OBJECTIVES

(Guidelines for the FCE Reading Program)

1. Recognition, but no certificate to anyone who reads four books, or less.
2. A Reading Certificate to anyone who reads at least five books.



BOOKS I HAVE READ



Fce CLUB _____

Family & Community Education Club Objectives

To be a **Master Extension Club**, a club must score at least 100 points on the following goals from **January 1, 2023 through December 31, 2023**. Master Club will be awarded Certificate of Merit.

1. _____ 10 Points The project leaders give project presentation when scheduled. If a leader cannot be present, they need to arrange for someone else to give the presentation for that month.

2. _____ 10 Points Fifty percent of the club's active members to be eligible to receive reading certificate.
Number of Members: _____
Number Read: _____

3. _____ 10 Points Minimum of 50% of the club's active members attend the County FCE Picnic/Awards Program.
Number of Members: _____ Number Attended: _____

4. _____ 10 Points Each club must have at least one officer or member attend all countywide meetings and County Council meetings.

5. _____ 10 Points Club is responsible for one newspaper article (OR) one club current event/photo provided to Extension Office for a Facebook Post during the month scheduled.

6. _____ 10 Points At least 50% of the club's active membership to have one or more individual entries in the County Fair.
Number of Members: _____
Participating: _____

7. _____ 10 Points Club to have yearly average attendance of 50% of all active members at regular meetings.
No. in club x 9 meetings: _____
Average attendance: _____

FAMILY & COMMUNITY EDUCATION CLUB OBJECTIVES- CONTINUED

8. _____ 10 Points Each active club member share information learned or received in FCE club meeting with a non-club member and report to the club what was done.

9. _____ 10 Points Club must complete two approved club service projects participate in two county-wide service projects.

List Projects:

CLUB PROJECT

COUNTY PROJECT

A. _____

A. _____

B. _____

B. _____

10. _____ 10 Points Fifty percent of club members must participate in designated FCE County Fund raiser.
Number of Members: _____ Number Worked: _____

11. _____ 10 Points Club President to submit all required FCE forms by designated date.
A. CVU Form - due **May 18** to Extension Office
B. Dues/Membership List - due **May 18** to County Treasurer
C. Master Club Form - due **January 31** to Extension Office
D. Reading Report - due **January 31** to Extension Office
E. 100% Members Form - due **January 31** to Extension Office

12. _____ 10 Points Fifty percent of club members volunteer a minimum of 60 hours per year.
Number of Members: _____ Number of Volunteers: _____

TOTAL POINTS: _____

Fce CLUB _____ NAME _____

100 PERCENT MEMBERS SCORE CARD

1. _____ 10 Points Attend 9 regular Fce meetings. Missed meeting(s) can be made up within 2 months by attending another club's meeting.
2. _____ 10 Points Be responsible for a new member
Name of new member: _____
3. _____ 5 Points Bring a prospective member to a club meeting
Name of prospective member: _____
4. _____ 5 Points Attend County FCE Picnic/Awards Program
5. _____ 5 Points Attend Fall Annual Meeting
6. _____ 5 Points Serve as Club hostess.
7. _____ 5 Points Attend State FCE Conference
8. _____ 5 Points Attend Central Region Leadership Retreat
9. _____ 5 Points Participate in 2 Family Day activities to encourage family unity.
(May 15th) Activities:

10. _____ 10 Points Volunteer in the Cultural Arts Building to receive and release entries during fair.
11. _____ 10 Points Enter at least 1 entry in the County Fair.
12. _____ 5 Points Meet requirements for a Reading Recognition.
13. _____ 5 Points Submit an entry in the Creative Writing Contest
14. _____ 5 Points Submit an entry in the Fashion Revue
15. _____ 5 Points Submit an entry in the Cultural Arts Display
16. _____ 5 Points Save/submit can tabs and/or education box tops or labels
17. _____ 10 Points Teach, plan, assist or host at 1 County-Wide Meeting/Workshop
A. _____

18. _____ 10 Points Attend 2 County-Wide meetings and/or workshops
5 Points for each A. _____ B. _____

19. _____ 10 Points Do Volunteer Work – minimum of 5 hrs per month or 60
hrs annually. Any service you perform for someone other than family qualifies.
List below for whom work was done and how many hrs.
A. _____ B. _____ C. _____

20. _____ 5 Points Submit CVU’s Form on due date.

21. _____ 10 Points Participate in a minimum of 2 individual club service
projects. Each club is responsible for 2 approved service projects on their
own.

5 Points for each
A. _____ B. _____

22. _____ 10 Points Participate and/or donate items and/or monetary
assistance to a minimum of 2 FCE County service projects
EG: Helping Hands, School Supplies, Cooking on the
Square, etc.

A. _____ B. _____

23. _____ 15 Points Serve in a leadership role such as club officer,
educational leader, telephone committee chairman, county officer/county
committee member.

Position: _____

TOTAL POINTS: _____

100 points *Crystal Glass
75-99 points *Jeweled Bookmark
50-74 points *Certificate

EXTRA POINTS:

- 1. _____ **10 Points Attend and graduate from State FCL Leadership Training**

TAFCE CULTURE ARTS EXHIBIT
Categories and Rules

	Category Description	Comments
1.	Basketry	
2.	Beadwork	Jewelry, Clothing, Any Other
3.	Ceramics	
4.	Chairs & Stools	Woven or Caned
5.	Crochet: Thread	
6.	Crochet: Yarn	
7.	Cross Stitch: Counted	Not Machine Cross Stitch
8.	Cross Stitch: Other	Not Machine Cross Stitch
9.	Decorative Painting	Tole, China Painting, Textile Painting, Stenciling, Any Other
10.	Diamond Painting/Art	Beads or Tiles
11.	Dolls	Any Type (No Kits)
12.	Embroidery: Hand	All Type including Brazilian, Ribbon, Crewel-all hand work
13.	Embroidery: Machine	All, including Machine Cross Stitch
14.	Fine Arts Painting: Acrylics	
15.	Fine Arts Painting: Drawings & Charcoal	
16.	Fine Arts Painting: Pastels	
17.	Fine Arts Painting: Oil	
18.	Fine Arts Painting: Watercolor	
19.	Floral Design	Any material
20.	Handcrafted Toy	Any Material
21.	Hand Stitching	Hardanger, Cutwork, Smocking, Applique
22.	Holiday Decoration: Christmas	Christmas only
23.	Holiday Decoration: Non-Christmas	Any other than Christmas
24.	Jewelry: Non-Beaded	
25.	Knitting: Hand	
26.	Needlepoint	Any Type Canvas
27.	Paper Crafts	
28.	Photograph: Black & White - Person	Individuals, two or more
29.	Photography: Black & White - Place	Landscape, Scenery
30.	Photography: Black & White - All Other	
31.	Photography: Color - Person	Individuals, Groups
32.	Photography: Color - Place	Landscapes, Scenery
33.	Photography: Color - All Other	
34.	Pottery	

REVISED: December 2022



TAFCE CULTURE ARTS EXHIBIT
Categories and Rules

35.	Quilts: Applique & Cathedral Window	All work of member
36.	Quilts: Baby & Lap	All work of member
37.	Quilts: Embroidered – Hand	All work of member
38.	Quilts: Hand-Pieced & Hand Quilted	All work of member
39.	Quilts: Machine-Pieced & Hand Quilted	All work of member
40.	Quilts: Machine Pieced & Machine Quilted	All work of member
41.	Quilts: Hand or Machine Pieced & Professionally Quilted	All work of members EXCEPT quilting may be done by another FCE member or non-member, paid or free
42.	Quilt: Pillow	All work of member
43.	Quilt: Wall Hanging	All work of member
44.	Quilt: Other	All work of member: includes clothing, pot holders, place mats, and rag-time quilts
45.	Repurposing	Recycling material to create something new
46.	Rug Making	Any Type
47.	Sculpture	Any Medium
48.	Stained Glass	
49.	Tatting	
50.	Weaving: Hand	
51.	Weaving: Loom	
52.	Woodworking	All wood working

Effective: January 2023

REVISED: December 2022



TAFCE CULTURE ARTS EXHIBIT Categories and Rules

1. All first and second place winners from each region may be exhibited. Two entries per category. No substitution.
2. An Individual may enter **only one item per category regardless of multiple club, county, or region membership.**
3. Articles must be entirely the work of the TAFCE member EXCEPT for Category #42.
4. The art or craft must have been completed during the past year (since last competition).
5. No doll kits or pre-printed (“cheater”) quilts will be accepted.
6. All frameable items must be framed.
7. Each member is responsible for arranging transportation for exhibits to and from the County, Region, and State Conference sites.
8. Each member is responsible for providing their own materials required to exhibit articles at the County, Region and State Conference sites. If items are best displayed hung, please provide a means of hanging. **Tape and nails cannot be used on walls.**
9. Entries will be exhibited by categories.
10. Once an item is entered in a specific category at the county level, **no one** is authorized to change the category number at Region or State Level.
11. The judges have the option of disqualifying any item that does not fit the category.
12. A “Viewer’s Choice” award by popular vote will be presented.
13. A list of region winners must be sent to State Chair as soon as chosen. **You must use the Region Reporting Form found on the TAFCE.org website. All information is required.**
14. The Tennessee Association for Family and Community Education (TAFCE), its officers or members, or the University of Tennessee Extension staff will not be responsible for any lost, misplaced or damaged items. We do not anticipate any misfortunes, but this disclaimer must be clearly understood by all exhibitors.
15. All exhibitors must be TAFCE members in good standing.

REVISED: December 2022



FAMILY & COMMUNITY EDUCATION CLUB PRAYER

We thank Thee Father, for our life, family and home in America.

May we ever realize the importance of our place as homemakers and citizens.
Give us grace, courage and wisdom to build our homes and communities strong
and acceptable to Thee.

Help us to remember the heights of peace and happiness are not obtained in a
single effort, but by time and toil.

May we count it a privilege to help others who are less fortunate than we.
We will labor, we will save, we will serve, that the ideals for which we are fighting
may be won.

Grant us an honorable, enduring Peace, that Liberty and Right may prevail
throughout the entire world.

CLUB CREED

As family and community educators of these United States, we will strive to
promote a better way of life for all through fellowship, continuing education and
service: to provide guidance in our homes and communities for the uniting of
people to make the world a better place in which to live.

May we have pride in our role as peacemakers and may our hearts be filled with
joy as we serve.

Let us always be conscious of the needs of others, and be strengthened by the
“Divine Light” that guides us all.

Mrs. Jean Beard Kestner
Tallahassee, Florida

2023

JANUARY

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

FEBRUARY

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28				

MARCH

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
						1
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16	17	18	19	20	21	22
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30						

MAY

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
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21	22	23	24	25	26	27
28	29	30	31			

JUNE

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11	12	13	14	15	16	17
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JULY

SUN	MON	TUE	WED	THU	FRI	SAT
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30	31					

AUGUST

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
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20	21	22	23	24	25	26
27	28	29	30	31		

SEPTEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
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OCTOBER

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
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22	23	24	25	26	27	28
29	30	31				

NOVEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
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26	27	28	29	30		

DECEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
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31						

Visit the UT Extension website at extension.tennessee.edu
and TAFCE website at www.tafce.org

Programs in agriculture and natural resources, 4-H youth development, family and consumer sciences, and resource development.
University of Tennessee Institute of Agriculture, U.S. Department of Agriculture and county governments cooperating. UT
Extension provides equal opportunities in programs and development.