

**JUNE & JULY**

Many chapters have provided me with the name, address, phone # and email address of their Educational Chair. As soon as you resume your meetings in the fall, please provide me with the above information. If your chapter does not have an educational chair, please consider this wonderful opportunity.

If you missed my theme announcement, it is **“ESA...It’s Made in Oklahoma.”** To make it a little more exciting and fun, I chose a different category for each month. They are as follows:

May – Miscellaneous
June – Gardening
July – Beverages
August – Dairy Products
September – Baked Goods
October – Meats
November – Merchandise
December – Candy
January – Nuts
February – Health
March – Snacks
April – Beauty

Until my research, I had no idea of the many products and ever so many categories. You can really learn a lot and do have fun with my theme!!!!

In **May**, I gave educationals on “Honey” at the Executive and General Board Meeting. Charlene Law won the door prize (a jar of homemade honey from Warner). Yum,yum. The other educational was in the form of a handout on “Sweet Spirit Bar-B-Q Sauce” made in Oklahoma City presented at the Tulsa Area Council Tea. Deb Hughes won.

At our **June** Council meeting I gave an Educational on the “Lavender Farm” from Apache. I attended the Lavender Festival accompanied by my grandson. We had so much fun. The owner gave me 6 plants to give as door prizes. I also purchased lotion and ointment both for your hands and to keep mosquito’s away and some lavender buds of which I made 80 plus lavender cookies for each council member. The lotion and ointment was passed around to sample.

For your enjoyment and education, I passed out two more educationals on EarthSmart Compost and Oklahoma Gardening.

My **July** category was on beverages. My educational was on “POP’s” located in Arcadia. This educational was published in the Petticoat Journal. Its known for its many flavors of soda pop and is located on the historical Route 66. You must go there!!!!

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Thought you might enjoy some Oklahoma recipes.

LAWTON PEACH CRISP

1 # 2 ½ can sliced cling peaches
2 T. Cornstarch
2 T. Honey
Juice of 2 lemons
½ C. Pecans
1 C. Flour
1 C. Brown Sugar
¼ t. nutmeg
½ t. cinnamon
½ C. Raisins
½ C. Butter, melted
½ C. White Sugar

Heat peach syrup. Mix together: cornstarch, nutmeg, cinnamon, brown sugar and honey. Blend well. Add to peach syrup. Cook until clear and thick, stirring constantly. Then add lemon juice, pecans, raisins, and the 3 cups sliced peaches and stir well. Pour into deep baking dish. Make crumb topping by combining the melted butter, flour, and ½ cup white sugar. Sprinkle topping onto the peach mixture. Bake for 30 minutes at 350 degrees. Cool. Can serve with vanilla ice cream. Makes 6 portions.

OKLAHOMA BAR-B-Q SPARERIBS

5 – lbs spareribs
1 t. salt
Dash of pepper
1 lemon, sliced
½ cup minced onion
1 T. chili powder
¼ cup wine vinegar
¼ cup Worcestershire sauce
2 cups boiling water
¼ cup brown sugar, packed

Preheat oven to 450 degrees. Arrange ribs, meaty side up; sprinkle with salt and pepper. Bake for 30 minutes. Arrange lemon over ribs; sprinkle with onion. Combine remaining ingredients; bring to a boil. Pour over ribs. Bake for 30 minutes. Reduce oven temperature to 350 degrees; bake for 1 ½ hours longer, turning and basting. Yield: 6 servings.

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