

Nominating Committee

Every term comes to an end and this is true with our current officers. The present board has done an outstanding job of leading us for the past two years. We must now look for others to fulfill their positions. So, over the summer months, please think about stepping forward to fill one of these offices. Contact the committee:

Lucille Hager
Terri Carniero
Joy Seals



Handy Tip

To keep celery fresh for a month or more, wrap your bunch of celery just like you purchased it (not washed) in foil at both ends and all around the celery bunch. When needing celery, unwrap and remove the stalks you need, then rewrap and store in refrigerator



Marge Nelson Memorial

A Memorial service is being planned for Marge Nelson to be held on Thursday, June 20, 2013 at 2:00 PM at the Methodist Church on Meeker Blvd.

A Cool Summer Treat

MINI CHEESECAKES

1 cup graham cracker crumbs
3/4 Cup plus 2 Tbsp. sugar, divided
3 Tbsp. butter or oleo, melted
3 pkg. (8 oz. each) cream cheese, soften
1 tsp. vanilla
3 eggs
1 cup whipping cream
2 cups blueberries (or other fruit)
1 Tbsp. lemon zest

PREHEAT oven to 325

MIX graham crumbs, 2 Tbsp sugar & butter until blended: press onto bottoms of 18 paper-lined muffin pan cups.

BEAT cream cheese, remaining sugar & vanilla with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crusts.

BAKE 25 to 30 min. or until centers are almost set. Cool completely. Refrigerate for 2 hours.

BEAT whipping cream with mixer on high speed until stiff peaks form; spread onto cheesecakes. Top with blueberries & zest.

VARIATION: Omit the whipped cream, blueberries & zest. Bake as directed. Spread evenly with 1/3 Cup strawberry jam, garnish with fresh strawberry halves & mint sprigs. Or top with your favorite topping.

PREP TIME: 20 min. MAKES: 18 servings



If you never learn the language of gratitude, you will never be on speaking terms with happiness.