Message from the Liaison

As I write this newsletter, Christmas music is playing, the tree is decorated, and the cards are on their way. It is hard to believe Christmas is near and another year is coming to a close.

We have had another busy year in ECA and I hope all members have attended a picnic, County Council Meeting, Spring Fling or club meeting that brought a smile to your face and good memories to your heart.

I value the time I spend with each and everyone of you. I would like to visit your clubs more in 2010 and get to know the members that don’t come to the county wide functions. Please let me know when I can attend.

Our club membership is growing and I appreciate all the hard work you are doing to add members.

Let’s work on adding one new club in 2010!

My wish for you during the New Year is:

- good friends, good memories, and most of all, good health.

Merry Christmas!

Nancy

Congratulations to our Blue Ribbon cultural arts winners at the state ECA meeting in Concord:

- Charlotte Clodfelter—Sewing
- Monika Wengler—Hand Needlework
- June Wiggins—Knitting by Professionals

October Minutes
October County Council minutes are enclosed in this newsletter. They are a draft and will be approved at the January meeting.

Executive Board
9:30 am
January 8th
Snowdate:
January 15th

County Council
9:30 am
January 22nd
Snowdate:
January 29th

Inside This Issue

- 2010 Program Schedule 2
- Heritage Workshop 3
- 2010 Membership 3
- Summer Tip 3
- 2010 Deadlines 4
- Chai Tea Recipe 4
# 2010 Club Programs

<table>
<thead>
<tr>
<th>MONTH</th>
<th>TITLE OF PROGRAMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>JANUARY 2010</td>
<td>Club Choice or visit from Cathy Hohenstein with 2009 program</td>
</tr>
<tr>
<td>JANUARY 22</td>
<td>County Council—Leader training with CarePartners titled “Making Choices”. Updates on Advanced Directives, Health Care Power of Attorney, etc. Open to ALL members.</td>
</tr>
<tr>
<td>FEBRUARY</td>
<td><em>Making Choices</em> presented at Club meeting</td>
</tr>
<tr>
<td>MARCH</td>
<td>Attracting Butterflies With Plants (mailed out in February)</td>
</tr>
<tr>
<td>APRIL (date to be announced)</td>
<td>Spring Fling (tentative program, <em>Medicine Interactions</em>)</td>
</tr>
<tr>
<td>MAY</td>
<td>Preparing Unusual Fruits and Vegetables – presented by Cathy Hohenstein at club meetings</td>
</tr>
<tr>
<td>JUNE</td>
<td>Bees and the Environment (mailed out in May)</td>
</tr>
<tr>
<td>JULY 23</td>
<td>County Council - Picnic—Multi-Cultural program on Islam</td>
</tr>
<tr>
<td>AUGUST</td>
<td>Know Asheville &amp; Buncombe County, trivia program (mailed out in July)</td>
</tr>
<tr>
<td>SEPTEMBER</td>
<td>Plight of Homeless Women &amp; Children—presented at Club meetings by Sharon Carter or Nancy Ostergaard</td>
</tr>
<tr>
<td>OCTOBER 22</td>
<td>County Council—Leader training on Integrating Alternative Medicines</td>
</tr>
<tr>
<td>NOVEMBER</td>
<td>Club program on Integrating Alternative Medicines</td>
</tr>
<tr>
<td>DECEMBER 2010</td>
<td>Club Choice</td>
</tr>
</tbody>
</table>

A thank you goes out to all the club representatives that met on November 6 to plan programs for 2010. If you have any questions, please give me a call at the office.  

**NANCY**
Heritage Skills Workshops

Since October, ECA members have taught several classes open to the residents in Buncombe County. As a result of their efforts, we are marketing ECA to new individuals and are looking forward to additional memberships. A big thank you to Monika Wengler, Nellie Jo Maney and Anne Stafford for stepping up and teaching the classes. We are looking forward to the workshops that will be offered in 2010 and already registering participants. If you would like to share your talents through teaching a workshop, please call Nancy at the Extension Center.

2010 Schedule

The Heritage Skills Workshops scheduled for January through March 2010 are:

**Beginner’s Knitting**—January 21 and 28, 1:00pm—3:00pm, Golda Cox

**Beginning Quilting**—January 22, 29, February 5, 12, 19 and 26, 1:00pm –3:00pm, Mamie White

**Gourd and Pine Needle Rim**—February 25 and March 4, 1:00pm –3:00pm, June Wiggins

**Tatting**—March 19 and 26, 10:00am-12:00pm, Monika Wengler

All the workshops are open to both the public and current ECA members. Workshop fees can be paid at the door, but pre registration is necessary by calling the office.

2010 Membership

<table>
<thead>
<tr>
<th>CLUB</th>
<th>Total Members</th>
<th>NEW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Erwin Hills</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Leicester</td>
<td>8</td>
<td>0</td>
</tr>
<tr>
<td>Maude Hall</td>
<td>15</td>
<td>4</td>
</tr>
<tr>
<td>North Buncombe</td>
<td>9</td>
<td>1</td>
</tr>
<tr>
<td>Reems Creek Valley</td>
<td>9</td>
<td>0</td>
</tr>
<tr>
<td>West Asheville</td>
<td>8</td>
<td>0</td>
</tr>
<tr>
<td>Woodfin</td>
<td>7</td>
<td>1</td>
</tr>
</tbody>
</table>

Congratulations to the Clubs who have acquired new members. Please encourage them to attend events in 2010 so the rest of our clubs can also get to know them.
Upcoming Deadlines—February 1

- Yearly activity and Service Reports are due to the County Past President. This includes recognition of Club Outstanding Service Volunteer Report (formerly VEEP) and Club Service Award (formerly Standard of Excellence). Either the old or new forms can be used.

- Deadline for articles to the *Tar Heel Homemakers*. A portion of your annual dues goes to the printing of the *Tar Heel Homemakers*, so every club needs to send in articles sharing all the good things accomplished by either individual members or entire club.

Send to: Sue Glovier
861 Ebenezer Church Rd.
Old Fort, NC 28762

**HAVE A VERY MERRY CHRISTMAS**

---

**Chai Tea Mix**  Yields 5 1/2 Cups mix

**Ingredients**
- 2 1/2 teaspoons ground ginger
- 2 teaspoons ground cinnamon
- 3/4 teaspoon ground cloves
- 3/4 teaspoon ground cardamom (optional)
- 1 teaspoon ground allspice
- 1 teaspoon ground nutmeg
- 1/2 teaspoon freshly ground black pepper
- 1 1/2 cups unsweetened instant tea or decaffeinated instant tea
- 1 1/2 to 2 cups sugar
- 1 cup nonfat dry milk powder
- 1 cup powdered nondairy creamer
- 1 cup French vanilla-flavored powdered nondairy creamer

**Preparation:** Combine spices and tea in a food processor or blender. Blend 1 to 2 minutes or until mixture becomes a fine powder. Pour into a large bowl. Add sugar to food processor or blender (without cleaning it), and process until superfine, about 30 seconds. Add sugar to bowl of spices. Stir in milk powder and creamers; blend well. Spoon mix into gift jars, if desired. To serve, stir 2 heaping Tbsp. Chai Tea Mix into a mug of hot milk or boiling water. Source: *Christmas with Southern Living 2007*