



**ANNE ARUNDEL ASSOCIATION
FOR FAMILY & COMMUNITY EDUCATION**

Newsletter

MAY - JUNE 2014

Dear Members,

I think we have some warm weather ahead; I am ready for it! Gini conducted the meeting in April and did a wonderful job. I hope she will take this position every month she is able.

At our May meeting, we will have a program on Safety by Sue Streeter. We have to be very cautious when we are driving and when we park and walk to our destination. She will discuss several safety issues. After the meeting and lunch (don't forget to bring a sandwich), we will cut the beautiful fleece material to make pillowcases for Baltimore-Washington Medical Center.

UPCOMING EVENTS

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|------|----|----------------------------------|
| May | 2 | *Program: Safety Sue Streeter |
| | 11 | Mother's Day |
| | 17 | Armed Forces Day |
| | 26 | Memorial Day (Observed) |
| June | 6 | Luncheon for Extension Staff |
| | 14 | Flag Day |
| | 15 | Father's Day |
| | 21 | First Day of Summer |



*Meetings will be held at 10:00 a.m. at DAiry Lane, Gambrills. Bring a sandwich for May meeting. Dessert and beverage will be furnished.

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In June, we are having a pot luck lunch. We are inviting the Extension Office staff. We appreciate their help in the past months.

Thelma Gore
President

CAKE MIX

Have you ever made an old favorite recipe that uses a box cake mix and wondered why it just "didn't turn out the way it used to?" It might be because the recipe called for an 18 1/4 ounce box cake as the major ingredient. Fast forward to the days of "downsizing" and "up-pricing." The new box cakes contain only 15 1/4 ounces. The following addition to the cake mix will bring the ounces up to 18 1/4 ounces, hopefully restoring your treasured recipe to the one you remember.

3 Ounce Cake Mix "Upsizer"

From The Maryland Gazette

1 ½ cups flour

1 cup sugar

2 teaspoons baking powder

¼ teaspoon baking soda

Whisk together and store in an airtight jar

To increase a 15 ¼ ounce cake mix to 18 ¼ ounces, add three (3) ounces of the mixture (6 Tablespoons) to your cake mix. Bake according to the directions.

(from V. McKenzie)

EDITOR
Ann R. Fishell
410.766.5097
Phacke@aol.com

Heloise's Apricot Preserves

8 ounces dried apricots

1/2 cup sugar

half of a fresh lemon

4 cups of water

Chop the apricots coarsely. Thinly slice the lemon half and then chop these slices into pieces. Mix apricots, lemon pieces, sugar and water in a pot. Cook for 30 , uncovered, over medium heat. Refrigerate.

(V. McKenzie)

HERBED BEEF and ONIONS

(Serves 2)

3 Tablespoons butter, Divided use
1 medium onion, sliced into rounds and separated into rings
4 slices cooked roast beef
2 Tablespoons vinegar ' (malt vinegar or wine)
1/8 teaspoon thyme, tarragon or marjoram

Mix 1 T butter with herbs, set aside

Cook onions in 2 T butter until tender, remove from skillet, keep warm.

Add meat to skillet, brown, add vinegar. Warm through.

Arrange meat and onions on dinner plate, top with seasoned butter.

This could be used for leftover pork (add some mustard to the vinegar.)

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