

WOMAN'S CLUB NEWSLETTER

JANUARY 2008

Happy New Year

by Dorothy Modisette

I hope each of you had a happy and blessed Christmas. Now is the time for all good club members to get their reports in to Martha Flowers. Be sure and get all of your volunteer hours turned in also.

The Bazaar and Home Tour was a great success. We took in \$4,685.47. Included in that is proceeds from Christmas in the Big Thicket. Barbara Paret won the quilt and Kathryn Fuller won the centerpiece. Way to go members of the Silsbee Woman's Club!

Thanks to the Education Department for the very "educational" program on Christmas customs. The Community Center looked beautiful. If you missed the meeting, you missed a real treat.

The Public Affairs Department will be presenting a program on "Silsbee Economic Development." We will also observe Americanism Day at the January 10, 2008, meeting. If you have a prospective member, please bring her to this meeting. Nancy Ratchford has application forms. We will vote on new members in April.

In January, we will be voting on new officers for the year 2008 - 2009. The Nominating Committee has a full slate of officers for us, thanks to Anna Smith, Susan Gore, and Lea Gardner.

Looking forward to seeing you January 10, 2008, at the Community Center.



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Delicious Ham and Potato Soup

INGREDIENTS

- 3 1/2 cups peeled and diced potatoes
- 1/3 cup diced celery
- 1/3 cup finely chopped onion
- 3/4 cup diced cooked ham
- 3 1/4 cups water
- 2 tablespoons chicken bouillon granules
- 1/2 teaspoon salt, or to taste
- 1 teaspoon ground white or black pepper, or to taste
- 5 tablespoons butter
- 5 tablespoons all-purpose flour
- 2 cups milk

DIRECTIONS

Combine the potatoes, celery, onion, ham and water in a stockpot. Bring to a boil, then cook over medium heat until potatoes are tender, about 10 to 15 minutes. Stir in the chicken bouillon, salt and pepper.

In a separate saucepan, melt butter over medium-low heat. Whisk in flour with a fork, and cook, stirring constantly until thick, about 1 minute. Slowly stir in milk as not to allow lumps to form until all of the milk has been added. Continue stirring over medium-low heat until thick, 4 to 5 minutes.

Stir the milk mixture into the stockpot, and cook soup until heated through. Serve immediately.



SILSBEE WOMAN'S CLUB UPCOMING EVENTS

January Meeting
January 10, 2008
Silsbee Community Center

February Meeting
February 14, 2008
Silsbee Community Center

Spring Convention
March 20, 2008
Beaumont, TX

TFWC 110th
Annual Convention
April 23-26, 2008
Houston Airport Marriot
Houston, TX

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