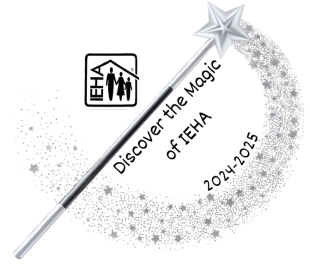


# THE MESSENGER

Extra Edition #220 2024



## July 2024

Sun	Mon	Tue	Wed	Thu	Fri	Sat
29	30	1	2 HFA Building cleanup	3	4	5 Home & Family Arts Building
7	8	9	10 Baker's Best	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

### KITCHEN CLEANING– AUGUST 6TH 9:00AM



#### Lions Schedule

##### July

24 Friendly Neighbors  
31 Any Volunteers??

##### August

7 Sunny Circle  
14 Monrovia  
21 Amici  
28 Friendly Neighbors

Hello!

Surprise! It's a newsletter:) I put a message in the last newsletter that there wouldn't be one this week, but we have so much information and pictures to get out I had to send one out!

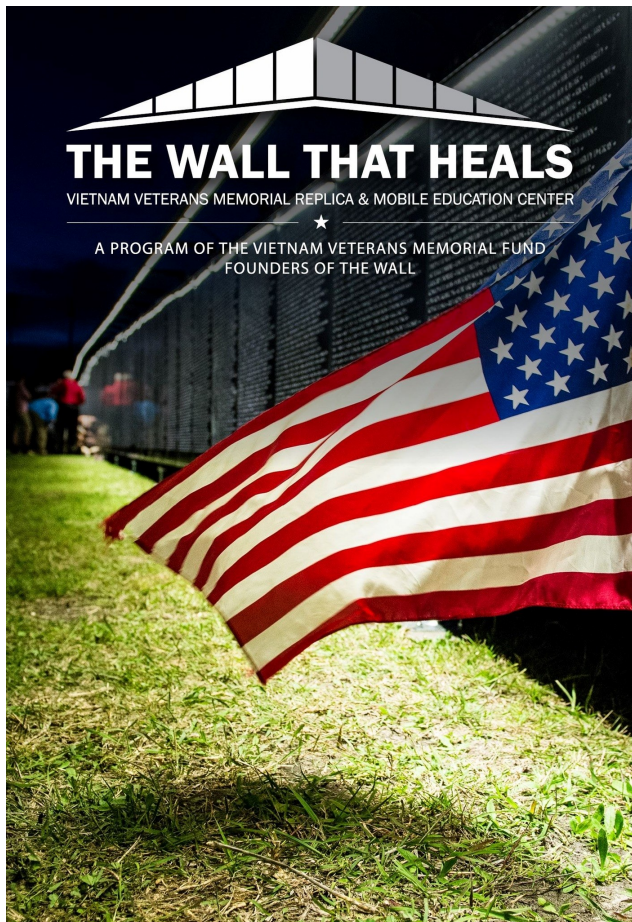
Happy week after the fair! Did everyone get rested up? The fair is fun, but a lot of work! I hope everyone was able to get out and enjoy it, we got pretty lucky with the weather.

Two important dates– August 6th and August 15th! Mark them in your calendar. The information is in the newsletter.

Have a great day,

Amy





## Extension Homemakers- The Wall That Heals Group Tour

**August 15th at 4:00pm**

Tour time starts at 4:00pm, if you plan to go on the group tour please meet at the fairgrounds and be at the gazebo by 3:50pm. The tour will start at the gazebo. Everyone is encouraged to attend and bring a friend!



**Upcoming Date–** Kitchen cleaning at the fairgrounds will be **August 6th at 9:00am!** This cleaning will happen right before council at 10:00am. Members- please come to both cleaning and council. Club members are asked to help clean that are able to help, to get this done as quickly as possible, your help is needed! Please bring any cleaning supplies you like to use and rubber gloves. **The help is appreciated!**

## Fight the Hunger– Stock The Trailer Food Drive

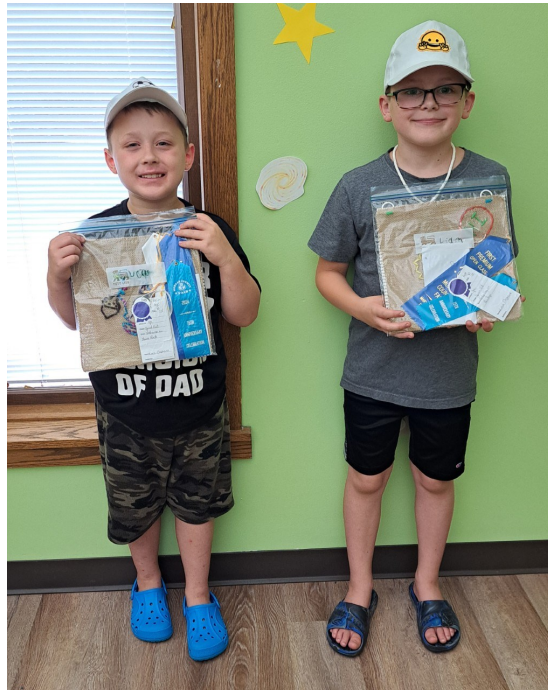
We live in a wonderful community! We collected 2828 pounds of food at the fair to be donated at the Morgan County Food Pantries! Thank you, Thank you, Thank you for all of the wonderful food donations, this amount will feed many families in Morgan County!





## SEW WHAT?

The kids got their projects done in time to enter the fair and they all got ribbons which thrilled them to no end. Their last project was sewing a patch on a hat. Come Fall, Cindy will be teaching an adult beginner sewing class as all of the Mom's showed interest.



Head to downtown Mooresville for a fun Street Fair this July! The Downtown Mooresville Street Fair will feature a wide variety of vendors, live music, food trucks, shopping and even a bounce house for the kids! Located at Indiana and East Main Street, next to Bicentennial Park, this is a great opportunity to get out and enjoy a day in Mooresville. The Street Fair will take place on July 20 from 10 am to 3 pm.



Our seamstress Terri, has done it again! She made 3 dresses and 4 shirt and shorts outfits, for back to school. All were donated to the Red Barn. –Bobbie



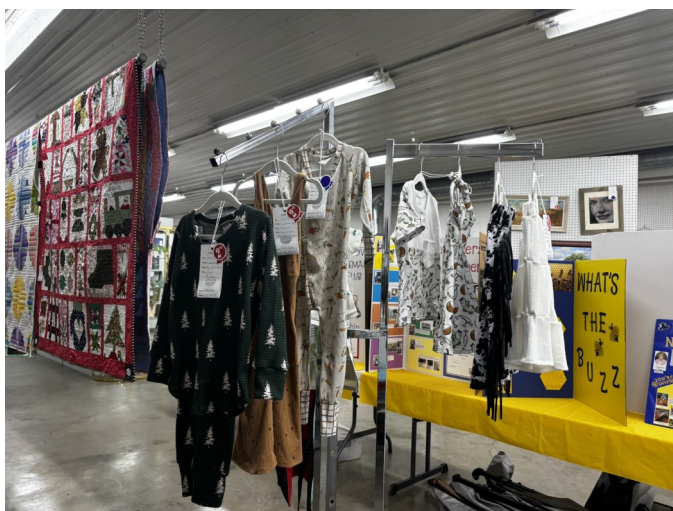
### Home & Family Arts Building

Here are a few pictures for you to enjoy of the entries in the Home & Family Arts Building!

Thanks Kiley for the great pictures! More pictures in the next newsletter and on the Purdue Extension FB page!









## Baltimore Peach Cake

Cake:

⅓ cup white sugar

1 package active dry yeast

1 ¼ cups warm milk (no hotter than 100 degrees F (38 degrees C))

¼ cup melted butter

1 large egg, beaten

3 cups all-purpose flour, or more as needed

1 ½ teaspoons kosher salt

Topping:

1/2 tablespoon butter, for greasing the pan

3 ½ ripe peaches

2 1/2 tablespoons butter, melted

2 tablespoons light brown sugar

⅓ cup apricot preserves

1 teaspoon hot water, or as needed



Combine sugar and yeast in a bowl. Pour in milk, melted butter, and egg; whisk together until sugar is dissolved. Stir in flour, a small amount at a time, until mostly moistened, adding more if the dough is too wet. Add salt and stir until a soft, slightly sticky dough comes together. Cover with a damp towel and let rise in a warm spot until doubled in volume, about 1 1/2 hours.

Start the topping: Grease a 9x13-inch baking dish with 1/2 tablespoon butter. Split peaches in half along the seam and slice halves into quarters, then into eighths.

Transfer dough to the prepared baking dish. Use a spatula to spread dough out to the corners of the dish. Cover with plastic wrap and let rise once more until roughly doubled in volume, 30 to 45 minutes.

Preheat the oven to 375 degrees F (190 degrees C).

Arrange peach slices over dough, pressing them in lightly. Drizzle with 2 1/2 tablespoons melted butter, then sprinkle with light brown sugar.

Bake in the preheated oven until a toothpick inserted into cake (not through a peach) comes out clean, 40 to 45 minutes.

Combine apricot preserves and hot water in a small bowl and mix until preserves are heated and brushable; brush glaze over cake. Let cool to room temperature before slicing. -<https://www.allrecipes.com/recipe/275117/baltimore-peach-cake/>