

Life is a Journey...Enjoy the Trip

Missouri State Council
2021 – 2022



HAWTHORNE
The State of Missouri
Newsletter
February 2022

Hawthorne Information

Hello Sisters! Winter is here! I Love to watch the snow falling but the slip and slide part of walking and driving leaves a lot to be desired! Below is the deadline for the next issues. Please keep sending me articles, pictures and recipes.

2022-2023 Issue Schedule

Spring Issue 2022

Articles/Information to me by Friday, May 6, 2022

The Hawthorne will be online and in the mail no later than Friday, May 20, 2022

Summer Issue 2022

Articles/ information to me by Friday, July 1, 2022

The Hawthorne will be online and in the mail no later than Friday, July 15, 2022

Fall Issue 2022

Articles/information to me by Friday, September 2, 2022

The Hawthorne will be online and in the mail no later than Friday, Sept. 16, 2022

Holiday Issue 2022

Articles/information to me by Friday, November 11, 2022

The Hawthorne will be online and in the mail no later than Friday, Nov. 18, 2022

Winter Issue 2023

Articles/information to me by Friday, February 3, 2023

The Hawthorne will be online and in the mail no later than Friday, Feb. 10, 2023

If you have any problems with dates - please email or call me ASAP. If you have members that must have a mailed copy - please provide me with their full names and addresses - So far I have only six names.

I will always acknowledge all articles/information sent to me as the items are received to avoid any miscommunications or worry.

Thank you for your help and let's keep communicating!

Paula Miller

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Hello Missouri!

I hope all is well!! I hope to see many of you at **Winter Board**. It will be fun as always!!

I am going to share a bit of personal information. I have been told I am an "open book". So here I go...

I found the quote below on Facebook. You can always find quotes there. I will read them and scroll on but this one really hit home for me. I figure, this is my year!! At least, I am going to do everything in my power to make it my year!

So you might ask, why is it my year? So I will tell you!! As of this writing, it is 5 Months and 16 days till I transition to semi-retirement. Apparently, semi-retirement is trending these days so I am considering myself "Trending"! How fun will that be?? At my last managers meeting, I asked if they were still on board with my plan and they said that they really want me to stay and if it is part-time, that works. OK, one new and exciting thing under my belt!!

Next, I have been working on my health. I have had success and will meet my goal sometime this year. I have been working hard to change how and what I eat. I do have to say that it helps that I live alone...no one is tempting me with DQ Blizzards, pizza or fast food. David continues to give me encouragement. For Christmas he gave me a more than generous gift card to Macy's because he said that I will need new clothes. He is a good son! And, just for your info, I am putting this in writing so that I continue on my path of accountability.

And, one more plan/goal slated for the year 2022 and the one that will require the most bravery...I am going to try to date. So this might be more information than you really need but it also speaks to my need for accountability. This really will require getting up off the couch and will challenge me more than anything else. I will say, David is not too keen on the dating thing for me. But, stay tuned, I hope to have some dating stories to share. I plan to start the adventure in late summer.

Ok, enough of all of that. Just FYI, I will be attending the ESA National Leadership meeting in Denver and I am sure I will have a lot to share from the meeting at Winter Board. I truly hope to see many of you in Columbia.

Take care, stay warm and make 2022 your year!!

Brenda Fields
MSC President
2021-2022



Gamma Delta

We have been meeting in person for a few months and I think we all agree – nice to be back in person, seeing other members and becoming active again.

We have been contacted by numerous organizations wanting to know if we will start volunteering at their events again this year and of course we said “yes’.

At the November meeting we had a presentation of Be The Match, by Cortni Lind (my daughter who is a donor recruiter for this organization). For those of you who are not familiar with Be The Match, it is not a dating site but a large organization who recruits possible donors for those who require stem cells which are extracted from bone marrow and if a match is found the cells are harvested and given to recipients who need them to cure certain blood cancers. After the presentation we put together over 100 kits for Cortni that are given to potential donors who swab the inside of their cheek and then the kit is mailed to Be The Match and processed at their lab to be a potential match for cancer patients. Also Suzanna took another 100 kits to put together for Cortni. This will be a continuous project for Gamma Delta.

In December I traveled with Cortni to St Louis and Cape Girardeau for presentations at various fraternities, sororities, nursing schools and two football teams. It was fun to work with the athletes and the college kids – boy do they have a lot of energy.

Some of us volunteered at Cornerstones of Care, an organization that is made up of several campuses who help kids in need. We have volunteered for this organization for the past several years and prior to that we volunteered for Ozanam for many years which was one of the individual campuses prior to combining the four. Oh yes, KC Wolfe was in attendance as you can see.

Then in December, some of us volunteered at the Police Athletic League Christmas party which was a lot of fun. We handed out presents, socks, gloves, underwear and scarves to kids who otherwise would not have much plus they were allowed to pick out a present for their parents or guardians.

Two days later some of us volunteered with the Kansas City Fire Department and wrapped presents for kids who would not have Christmas without the help of the fire department. The department bought presents for 343 kids and each child received anywhere from 5 to 7 gifts. Again a lot of fun.

We had our annual Christmas meeting/get together which is always hosted by Suzanna Ogden. Her house is always so beautifully decorated. We had good food, enjoyed each other’s company and it was nice to see Zennie and Rosemary (two past members).

Each year at Christmas we adopt someone from KC Hospice. This year we adopted a woman and were able to give her everything on her Christmas wish list.

We have had some contact with a potential new member so hope she joins us in the near future.

Jan Ross



DIY Map Coasters

BY: ANGIE HOLDEN



These DIY map coasters are super easy so break out your Mod Podge and follow along. You might even make a few sets as these make great gifts as well. Once you know how to make your own coasters, you will be making them for gifts and so much more!

Supplies needed:

- Mod Podge
- Maps
- Tiles – 4 inch tiles seem to work the best – either wall or floor tiles
- Self-adhesive felt
- Scissors
- Pencil
- Paintbrush

Directions

Decide which part of the map you want to use for each coaster. Then, place the coaster over the center of that area and trace around your coasters onto the maps. Afterwards cut your maps to size with scissors.

Something I just recently learned that has ROCKED my Mod Podge world...before you begin your Mod Podge project, apply a layer of Mod Podge to the BACK of your paper and allow to dry. This has basically solved all wrinkling issues that I have had in the past with projects.

After that dries, add a layer of Mod Podge to the tile itself and adhere your map to it.

After that dries, apply about 3 layers of Mod Podge to the top of your coasters allowing them to fully dry between each coat. The Outdoor Mod Podge is best for this as it will hold up better. I then allowed my coasters to cure for 48-72 hours before using.

NOTE: I have had several questions about how long these will last. We used them daily for about 2 years before changing to other coasters.



Missouri States Council Leadership Business Meeting
September 18, 2021
Courtyard by Marriott, St. Peters, MO

Meeting began at 8:35am with the members reciting the opening ritual.

Silent Roll call was taken by Brittany Covey from the registration, there was not a quorum.

Kathy Loyd gave an opening thought.

Suzanne Ogden gave the Treasurer's report:

Beginning Balance as of April 2, 2021: \$20,800.00

Income: \$0.00

Expenses: \$50.00 IC Convention Advertising for Brenda Fields

Ending Balance as of September 16, 2021: \$20,750.00

Suzanna also states that the audit of the books was completed, and all was in order. Checks for vouchers were written this weekend.

The membership report was given by Sidney Kendall. Rosalee Echele with Rho Chi shared her experience on how Rho Chi recruits and keeps new members. Rosalee distributed an informational sheet that is presented to prospective members that explains to them all the things the chapter does as well as explains the levels of ESA. After, Sidney gave a power-point on how to write an elevator speech. The members took some time to write their own elevators speeches to explain what ESA is and we do. Caretha Thomas and Julie Whitaker shared their speeches.

State Counselor Jan Ross gave her report. 2023 Convention will be co-hosted by Gamma Delta and Alpha Iota. 2022 Winter Board will be hosted by Rho Chi. Hawthorne editor will continue to be Paula Miller. 2022 Convention is being hosted by the Columbia chapters. It will be at the Courtyard by Marriott in Columbia- April 8-9, 2022. There will be no Sunday meeting. No registration fee yet.

Foundation Counselor Sharon George presented awards that Missouri won at IC Convention. First was 2nd place in Total Scholarship donations, second was 2nd place in State/Community projects, and third was 1st place in Total Contributions.

MARC reps Marty Neuman and Rebecca Hatton let us know MARC is coming up on October 7-9th in Wichita, KS. They are selling raffle tickets for a quilt that is being raffled off. T-shirts from all 12 states of MARC will be represented on the quilt. \$3.00 per ticket or \$5.00 for 2 tickets. Brenda Fields is the presiding president at MARC. Friday night at MARC is Grease themed. There was discussion that MARC is requesting an ad for each state in their booklet and the cost would be \$50.00. Sandy Hosack, Rho Chi, moved that since Brenda is the president of Missouri and is also president of MARC, we should pay the \$50.00 for the MARC ad. Sidney Kendall, Beta Kappa, seconded the motion. There was no discussion. Motion carried.

Ruth Williams, Hope for Heroes Chairman, presented Cary Warner who is with the USO in St Louis. Members brought pre-packed snacks, ramen noodles, tuna packets, cookies and crackers

for the military members that come through the USO at the St Louis airport. Cary shared that there is a USO planned to open in the Kansas City airport in 2022. There are always volunteer opportunities at the St Louis location. They provide services like travel help, 14 beds, nursery, gaming systems, computer, printing/faxing, free food, and free toiletries. Sandy Hosack, Rho Chi, shared that she volunteers at the USO and it is a very rewarding experience.

The first speaker of the day was Marcy Bursac. She spoke to us about the Forgotten Adoption option. She shared her own personal experience about adoption and foster care. She also has a book that she wrote and has a podcast that shares others' experiences as well. She recently competed in Mrs. Missouri and was the 2nd runner up.

Our second speaker was Lindsey Fletcher who spoke to us about Operation Shower. Operation shower is an event which has 30-40 military mothers come to their event and they have a lunch and they are gifted with items. Each mother receives around \$500 worth of items: diapers, wipes, clothes, toys, diaper bags, etc. Operation shower has been around since 2007. They are always looking for donations.

The St. Jude Report was given by Senior Coordinator Brittany Covey and Junior Coordinator Carolyn McNamara. Last year's numbers were presented. In 2020-2021, Missouri raised \$670,227. ESA collectively raised \$14,784,108. Lifetime total for St Jude is now \$327,310,940. Missouri also hit the \$17 million dollars raised mark and received the Danny's Dream Award. Two years ago, Angie Butenschoen was raffling a chance for your IC Challenge fee paid. Due to COVID, we did not raffle this off. We will continue to raffle this this year. Worth \$200.00, tickets for this are \$10.00 for 1 ticket or 3 tickets for \$25.00. If we continue this, we could possibly raffle off multiple challenges. There is a raffle basket for St. Jude also being raffled. Tickets for it are 1 for \$1.00 or 6 for \$5.00. Rosalee Echele had a gift for those in attendance that registered for the St. Jude Walk/Run in St. Louis. They were St Jude sunglasses.

Ways and Means co-chairs, Susan Jobe and Bev Still, raffled off the remaining ways and means bags. And the winners of the cutest baby contest were announced. 2nd place was Kathy Hake for her grandchild and 1st place went to Sandy Hosack for her great-granddaughter and newest Rho Chi member.

St Jude raffle basket was raffled off- Sandy Hosack won. \$103.00 for St Jude raffle basket and \$125.00 for IC Challenge.

Ruth Williams was inducted into the Torchbearers.

Break for lunch at 12:30pm.

Resumed after lunch at 1:02pm.

Our third speaker was David Graham with a funny but motivational speech. "Making Excellence a Habit". He also was our key speaker at one of our past state conventions. He is the #1 Clean Comedian in America. He sang some Lionel Richie songs after his speech as he is a Lionel Richie impersonator.

Ways and Means co- chairs pulled tickets for the lottery board winner and for pot of gold winners. 3rd place- \$10.00, 2nd place- \$27.00, 1st place- \$38.00. Totals for Ways and Means for the meeting were announced:

Baby Picture contest- \$50.00
Lottery Board-\$230.00
Pot of Gold- \$75.00
Baskets-\$513.00
TOTAL- \$868.00

Torchbearers announced the Chinese auction items. They raised \$250.00 for scholarships.

2:46pm the closing ritual was recited.

Minutes submitted by Brittany Covey, for Diane Goold who could not attend.



Beta Tau Chapter, Columbia Missouri **Terri Breedlove Reporting**

We had just started meeting again, having socials and working on philanthropic projects. Then COVID reared its ugly head again. We are hopeful to see everyone at Winter Board and MSC State Convention both are being held at the Courtyard by Marriott here in Columbia.

Beta Tau was invited to attend the Zoom Dance Party held by headquarters in November.

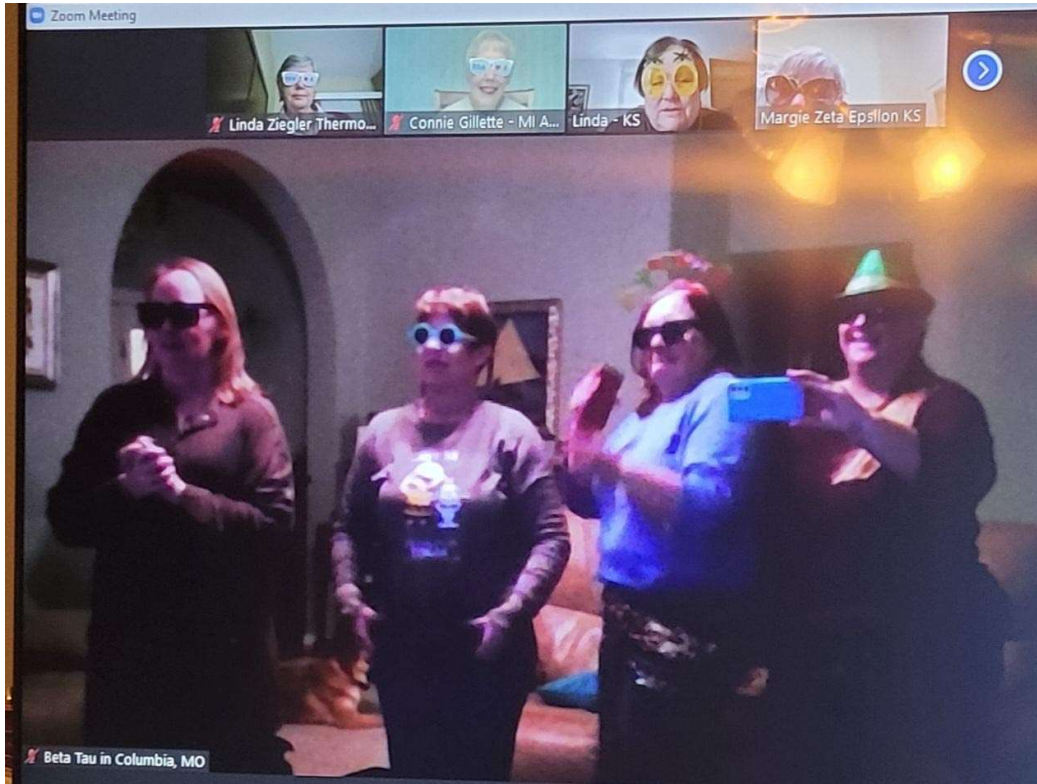
Several of us met at Christy house for dinner and fun at the zoom meeting. Name that tune was played and lots of laughs. It's a good thing we have younger members that know the newer artists and songs!

In December we had our annual Christmas Party Dinner and we revealed our secret sister - pure fun and lots of laughs. I have a photo with this article taken at our annual Hallmark Christmas Movie Bingo and Ugly Sweater Party at Julie's house with yummy food and beverage. Tis the season! Our newest member Tonya won the ugly sweater contest and Julie won Bingo.

We did support Missouri Girls Town and Welcome Home as our holiday family and they were both very pleased and thankful for the donations. We also were able to send \$225.00 to Easter Seals proceeds from the Chapter Pampered Chef Party.

Please keep safe until we meet again.

Beta Tau is having just too much fun!



FOUNDATION NEWS

Foundation Dues

Now is the time to pay your annual \$15.00 dues or become a new member for \$25.00. You can pay your dues online and save yourself the cost of postage and you don't have to worry about it getting lost in the mail! Dues must be received at ESA Headquarters before March 1 to be eligible to vote in the upcoming election.

Website: <https://esa.users.membersuite.com/>

Select My Profile, click on Membership, click on Renew

Email Addresses

Make sure you have your current email in the Foundation Member Suite database so you will receive all the communications and newsletters from the Foundation and the information to be able to vote in upcoming elections.

Website: <https://esa.usersmembersuit.com/> Select My Profile and you can update your phone number, address and/or email address.

Chapter Reminders

*We are nearing the end of another year and will soon be installing new officers. Remember to update your roster of officers with Headquarters to ensure the ballots are sent to the correct individuals. Foundation members will also receive ballots by email so it is very important to make sure email addresses are accurate. Email address can be changed in the MemberSuite profiles.

*Remember to use the turnaround fund when dispersing your chapter funds for philanthropic projects, etc. This helps support the Foundation. The donation form is now a separate form and is available on the contribution page of the ESAF website.

Scholarships

The deadline for scholarship applications has passed for the 2022-2023 school year. Now the process of reading, screening, selecting and awarding the grants and scholarships begins. We look forward to seeing and learning about all the deserving students who will be recipients of the Foundation scholarships. Keep your friends, family, neighbors and community members in mind and who could benefit from the Foundation scholarships and grants available in the fall for the 2023-2024 school year! We will keep you posted on the dates and details!

Sharon George

Foundation Counselor



Taste of Home



Chicken Biscuit Potpie

TOTAL TIME: Prep: 10 min. Bake: 25 min. **YIELD:** 4 servings.

This hearty chicken potpie recipe with biscuits takes just 10 minutes to assemble before you can pop it in the oven. —Dorothy Smith, El Dorado, Arkansas

Ingredients

- 1-2/3 cups frozen mixed vegetables, thawed
- 1-1/2 cups cubed cooked chicken
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1/4 teaspoon dried thyme
- 1 cup biscuit/baking mix
- 1/2 cup 2% milk
- 1 large egg

Directions

- 1. Preheat oven to 400°. In a large bowl, combine the vegetables, chicken, soup and thyme. Pour into an ungreased deep-dish 9-in. pie plate. Combine the biscuit mix, milk and egg; spoon over chicken mixture.
- 2. Bake until topping is golden brown and toothpick inserted in the center comes out clean, 25-30 minutes.



“Dessert Contest”

The ever popular dessert contest will make an appearance on Friday, April 8th at State Convention – after the mixer and the business meeting portion of the evening. So bring your sweet tooth, your dessert to enter into the contest and money to vote for the desserts you just can’t live without! There will be a Grand Prize awarded to the winning entry. Monies collected will go toward convention expenses or to the general fund.

Entry Form:

Name

Chapter

Dessert

All forms should be turned into Julie Whitaker at the beginning of the mixer festivities!



Association of the Arts

Hey there - hi there - ho there! You are as snowy as can be. At least I am. Here I am trying to figure what the next craft I am going to make. I am trying to learn how to crochet scrubbies. I haven't gotten very far - the dog unraveled my yarn. What have you been working on? Does everyone know what you are going to enter into the Association of the Arts?

Now it's time! Guess who these beautiful entries are from. I haven't had one single guess. See you at Winterboard!

Your humble Association of the Arts Chairperson
Julie Whitaker



And who made these beauties?



No-Knot Fleece Blanket

From CRAFTS BY AMANDA



Supplies

- 1.5 yards of printed fleece
- 1.5 yards solid color fleece
- Sharp scissors
- Ruler or a piece of cardboard cut into a 4-inch square

Instructions

- *Place solid fabric on the work surface then place patterned fleece directly on top, making sure all edges are lined up.
- *If needed, trim any edges with scissors to ensure everything lines up neatly.
- *Use a ruler or measuring tape to measure and cut a 4-inch square from each corner of the fleece, cutting through both the patterned and solid fabrics. Alternatively, you can use a 4-inch square piece of cardboard or paper as a template and cut around it.
- *Next cut 4-inch long by 1.5-inch wide strips along all four sides of the fleece, cutting through both fabrics.
- *Take each strip and fold it up, placing them onto the top of the fabric.
- *Cut a small slit into each strip, again cutting through both pieces of fabric.

*Insert the ends of the strip and gently pull through the slit. Be sure to pull the strips through snug (but be gentle as fleece stretches easily). This will make them lay flat, hence no knots!



Taste of Home



Cookie Swirl Cobbler

TOTAL TIME: Prep: 20 min. Bake: 25 min. + cooling **YIELD:** 12 servings.

Ingredients

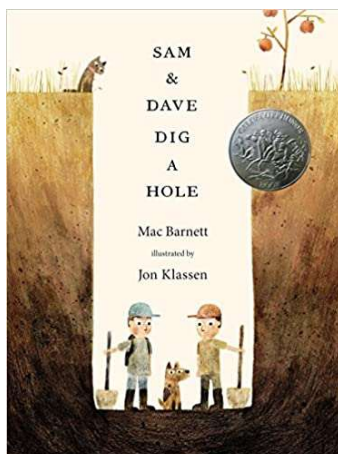
- 1 cup (about 8 ounces) refrigerated chocolate chip cookie dough, softened
 - 2 tablespoons brown sugar
 - 1/3 cup white baking chips
 - 1/4 cup plus 2 tablespoons toasted sliced almonds, divided
 - 1 can (21 ounces) cherry pie filling
 - 1/2 teaspoon almond extract, divided
 - 2 cups fresh or frozen unsweetened raspberries
 - 1 tube (8 ounces) refrigerated crescent rolls
 - 3/4 cup confectioners' sugar
 - 3 to 4 teaspoons 2% milk
 - Vanilla ice cream, optional
-

Directions

- 1. Preheat oven to 350°. Combine cookie dough, brown sugar, baking chips and 1/4 cup almonds. Set aside. In a large saucepan, heat cherry pie filling over medium heat until bubbly. Remove from heat; stir in 1/4 teaspoon almond extract. Fold in raspberries. Let cool - then transfer to a greased 13x9-in. baking dish.
- 2. Unroll crescent dough into a long rectangle; press perforations to seal. Drop small spoonfuls of cookie dough mixture over top; spread gently to cover. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut crosswise into 12 slices; arrange cut side up on cherry mixture.
- 3. Bake until golden brown, 25-30 minutes. Cool 10 minutes. Meanwhile, combine confectioners' sugar, remaining almond extract and enough milk to make a medium-thick glaze. Drizzle rolls with glaze; sprinkle with remaining toasted almonds. Serve warm, with ice cream if desired.

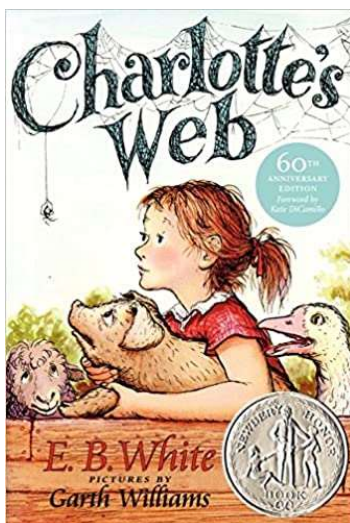
Do you want to be known as the best parent, grandparent, aunt or neighbor – well here are a few prize winning books for kids you may

want to consider gifting or borrowing from the library for your favorite kids.



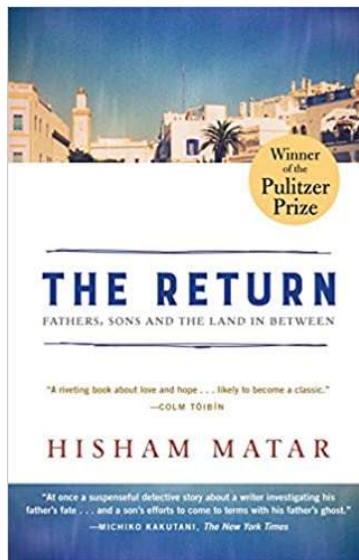
Sam & Dave Dig a Hole - A 2015 Caldecott Honor Book - With perfect pacing, the multi-award-winning, *New York Times* best-selling team of Mac Barnett and Jon Klassen dig down for a deadpan tale full of visual humor.

Sam and Dave are on a mission. A mission to find something spectacular. So they dig a hole. And they keep digging. And they find . . . nothing. Yet the day turns out to be pretty spectacular after all. Attentive readers will be rewarded with a rare treasure in this witty story of looking for the extraordinary — and finding it in a manner you'd never expect.



Charlotte's Web - Don't miss one of America's top 100 most-loved novels, selected by PBS's *The Great American Read*.

Some Pig. Humble. Radiant. These are the words in *Charlotte's Web*, high up in Zuckerman's barn. Charlotte's spider web tells of her feelings for a little pig named Wilbur, who simply wants a friend. They also express the love of a girl named Fern, who saved Wilbur's life when he was born the runt of his litter. E. B. White's Newbery Honor Book is a tender novel of friendship, love, life, and death.



The Return - WINNER OF THE PULITZER PRIZE • the acclaimed memoir about fathers and sons is a legacy of loss, and, ultimately, healing.

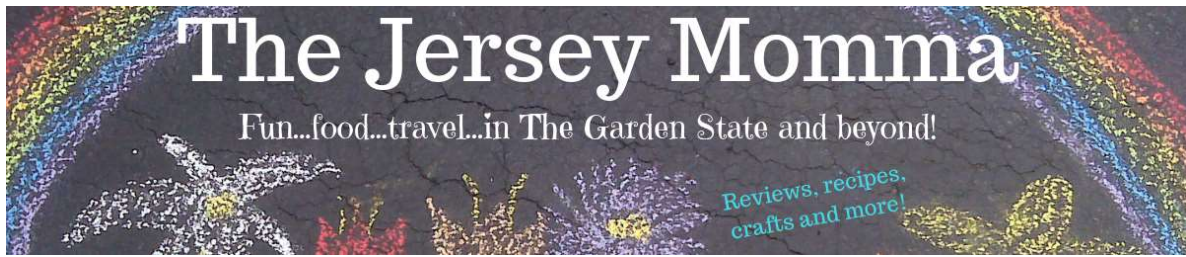
When Hisham Matar was a nineteen-year-old university student in England, his father went missing under mysterious circumstances. Hisham would never see him again, but he never gave up hope that his father might still be alive. Twenty-two years later, he returned to his native Libya in search of the truth behind his father's disappearance. *The Return* is the story of what he found there.



The Dirt Girl - By Jodi Dee. When Zafera goes to school for the first time, all the children laugh and tease. But, Zafera does not understand so she just smiles. A beautiful story about shining bright no matter what, because our differences are our greatest gifts. And if you do, others will eventually see.



Courtesy of Bas Bleu, PBS and Amazon



EASY HANDMADE DIY SUNCATCHERS

I'm always on the lookout for EASY craft projects to do, especially ones that can double as gifts. I came across these suncatchers in the art room of The Jersey Momma's Boy's school. We were meeting there for cub scouts and I happened to see this awesome project on the sidelines that the teacher was working on (*I'm sorry, Mrs. E, I didn't mean to snoop in your stuff! I just couldn't help but notice how pretty they were!*) If you want to make them, too, all you need to do is follow these THREE easy steps (yup, that's it!).



So you want to make a suncatcher? If you want to make them for a gift, just be sure to plan ahead, because they need a few days to dry (at *least* 4 to 7 days, depending on how much glue you use, some have taken longer).

Here's what you'll need:

- colored glass gems or stones of any size or shape (you can find them at most craft stores or in the floral section of your local Walmart)
- clean plastic lids from butter or sour cream (any container lid will do, but that's the general size you want)
- clear Elmer's Glue (you can purchase the gallon size for multiple projects or even a six pack)
- ribbon or fishing line for hanging (I prefer the satin ribbon)

Optional Step: We decided to lay our stones out first to make sure our design fit before we glued everything down. This step is optional, but I recommend it so you know what your suncatcher will look like.

Step 1. Now clear the stones off your lid and squeeze some clear glue all over it (the flat side of the lid should be facing down- you need the edges of the lid up to hold your stones and glue in). Make sure it's enough to coat the lid. Then start placing your stones down. *Note: if you made your design in advance and want to try to keep it as is without removing the stones, you can try placing a piece of cardboard over it and quickly flipping it over, then carefully lifting the lid to keep your stones in place, so you can re-set them on your gluey surface. But that takes a quick hand! Another option is to take a photo of the design you created with your phone, so you can just copy your design from the image when you go to place it in the gluey lid.

I recommend making your stones touch, as that makes it much easier to pop out of the lid in one piece when it's dry.

Step 2. After you finish your design, squirt more glue around it and over it to solidify your design.

Step 3. Let it dry, at least 3-4 days (mine took longer, more like 5 days). Do you know this was the hardest part for me? I am so impatient, I must've tried to pop it out of the lid at least four times before it was actually ready. You'll know when it's ready because it will start to peel away from the lid really easily. If you try to peel it away and you still see gluey strings or it still seems like it's wet or stuck to the lid, let it dry more.

If you have any gaps in your finished design, you can thread some ribbon or fishing wire through to hang it. If not, you can use a dab of hot glue (or even the clear glue) on the back of the suncatcher to place a ribbon on it. **The suncatcher will be fairly heavy when complete, so you want to make sure the ribbon or string is secure before hanging.**

Oh, and save your lids! You might be tempted to toss them because they're all gluey, but after the glue dries, it just peels right off (which is kind of cool, actually) and you can use the lid for another suncatcher.



Many countries struggle to provide chemotherapy drugs to their children; St. Jude wants to change that.

Working with WHO, St. Jude will invest \$200 million over 6 years to increase access to quality cancer medicines for children across the globe. January 11, 2022



Charity Kawadza is often the one to tell parents there are no chemotherapy drugs available for their children at Parirenyatwa General Hospital in Harare, Zimbabwe.

None in the whole country.

Kawadza is a nurse and the health promotions coordinator with KidzCan Zimbabwe, a non-governmental organization that supports the hospital's ward for children suffering from cancer.

“You know children are fighters,” she said. “They can actually survive cancer. ... And now you are left with explaining to the parent — some parents will take it and understand, but other parents will blame you. You should have done everything possible to secure that medication so that child can have something.”

She watches them deteriorate and die, knowing they might well have survived if they'd have had the medicines.

“It can be very sad to know your hands are tied sometimes,” she said. “There's really nothing you can do.”

Zimbabwe's plight is illustrative of how dozens of low- and middle-income countries worldwide struggle to consistently source and buy chemotherapy drugs for their children.

St. Jude Children's Research Hospital has announced that it will invest an estimated \$200 million over six years to dramatically increase access to quality cancer medicines for children around the world and, in conjunction with the World Health Organization, create the Global Platform for Access to Childhood Cancer Medicines.

The announcement followed an intense period of research that spanned several years and builds on the dedicated work of many over decades.

In October 2021, the St. Jude Board of Governors approved the business plan for the new platform and committed an investment to fully fund its development and implementation. The success of the platform will require more discussions with stakeholders in its development, implementation, scale-up and sustainability.

But here's how it will work:

The St. Jude/WHO global medicines access platform will launch as a two-year pilot project providing medication at no cost to 12 countries. By the end of 2027, it is expected that 50 countries will receive childhood cancer medicines through the platform.

It's estimated 120,000 children could be impacted within the first six years.

The program will provide end-to-end support. It will consolidate global demand to shape the market; assist countries with the selection of medicines; develop treatment standards; and build information systems to ensure that effective care is being provided.

No countries have yet been chosen for the project. They will be announced at a later date.

Nonetheless, the news of even the possibility of medicine access brought hope to Daniel Mckenzie, executive director of KidzCan, the only non-profit group in Zimbabwe dedicated to supporting pediatric cancer patients, because he knows access to therapy drugs would mean a real change in outcomes for children.

"I'm very appreciative that, despite what we're doing, someone has heard our cries," he said.

In Zimbabwe, government policy is that all children under the age of 5 should receive free medical care in any government hospital. But because of limited resources, parents are often forced to pay for drugs on their own or seek out private non-profit groups for financial help.

To relieve that burden, KidzCan has taken on the role of locating and supplying chemotherapy and other medicines. Forty percent of the organization's budget goes to cover medicine costs at \$60,000 per year. To fully treat all current patients, though, they'd need a budget of \$160,000. That doesn't count the many patients who never seek treatment or those who travel to neighboring countries like South Africa who would stay in Zimbabwe if chemotherapy was available.

The organization also partially funds the pediatric cancer ward at the hospital where Kawadza works.

Grants allocate only a small percentage of funds toward medicines. Many international donors would rather give grants for awareness and prevention than clinical care because they say that's the role of the government, Mckenzie said.

With an economy that has teetered on the brink of collapse, and COVID-19 closing borders, getting medicines into the country has been, at times, impossible — even with money in hand.

Those delays in shipping and acquiring chemotherapy have caused gaps in treatment. That means doctors have been forced to change protocols for patients based on what medicine is in stock, not what children actually need. And children who have traveled hundreds of miles for treatment arrive only to find there's no chemotherapy available for them at all.

So many children with cancer die in Zimbabwe that KidzCan has partnered with a funeral home.

“We try to be holistic in the support because we’re losing a huge number of kids,” Mckenzie said. “We can’t just abandon them when the child dies because the same mother is going to come to me: ‘Daniel, I live 1,000 kilometers away. I don’t have a penny to go back home with my child.’”

The organization’s official policy is to give \$50 U.S. dollars for bereavement.

“But that’s not enough,” he said. “So, we’ve asked a funeral home to say, ‘Well, look, on average we lose 50 kids a year, which is \$2,500. Can we give you that \$2,500 and then you create a policy for our 800 children so that should any of them die you take them home?’”

“And that’s where we are.”

Mckenzie said he often feels overwhelmed.

“It’s sad for me to say this, and I’ve said it to the board: If no drastic changes happen, all we are doing as an organization is helping the kids survive a year or two,” he said. “It’s painful to say that, but that’s what we’ve been doing. ...”

“All the fundraising that we do, we still just bury it with the kids.”

There is a world out there, Mckenzie said, of people who do listen and care about the plight of children in even the smallest communities in the world.

“I always say that, look: Children are children irrespective of where they’re born,” he said. “Cancer is cancer irrespective of where you are. Chemotherapy drugs are the same wherever you are. Why, then, should our children in Africa and Zimbabwe die?”

The impact of the new global medicines access platform will be profound for children.

“They will survive,” he said.



St. Jude Children's
Research Hospital

ALSAC • Danny Thomas, Founder

Finding cures. Saving children.

Taste of Home



Turkey Corn Chowder

TOTAL TIME: Prep: 25 min. Cook: 50 min. **YIELD:** 16 servings (4 quarts).

This thick and rich turkey corn chowder uses up holiday leftovers from your freezer. Every so often, my grandmother would even add chopped hard-boiled eggs to this chowder to give it a nice richness. —Susan Bickta, Kutztown, Pennsylvania

Ingredients

- 1 pound thick-sliced bacon strips, chopped
 - 3 celery ribs, sliced
 - 1 medium onion, chopped
 - 1 medium carrot, chopped
 - 1/2 cup chopped red onion
 - 1 bay leaf
 - 1/4 cup all-purpose flour
 - 1 carton (32 ounces) chicken stock
 - 1 can (10-1/2 ounces) condensed cream of chicken soup, undiluted
 - 1 package (8 ounces) cream cheese, softened
 - 3/4 cup whole milk
 - 3/4 cup heavy whipping cream
 - 3-1/2 cups frozen corn (about 17.5 ounces)
 - 2-1/2 cups cubed cooked turkey
 - 2 cups refrigerated shredded hash brown potatoes (about 10 ounces)
 - 3/4 cup turkey gravy
 - 1 tablespoon dried parsley flakes
 - Thinly sliced green onions, optional
-

Directions

- 1. In a Dutch oven, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 1/4 cup in pan. Add celery, onion, carrot, red onion and bay leaf; cook and stir over medium-high heat until vegetables are tender, 8-10 minutes.
- 2. Stir in flour until blended; gradually whisk in stock. Bring to a boil, stirring constantly; cook and stir 2 minutes. Add soup, cream cheese, milk and cream; mix well. Stir in corn, turkey, hash browns, gravy, parsley and 3/4 cup reserved bacon; reduce heat. Cook, covered, 20 minutes, stirring occasionally.
- 3. Discard bay leaf. Serve with remaining bacon and, if desired, green onions.



THE LEGEND OF THE DAFFODIL

The daffodil is known as the “Lenten Lily”. With its brilliant yellow flowers that bloom throughout Lent, its trumpet-shaped center and its leaves upraised in praise to the Creator it joyfully heralds the coming of Easter. A popular legend describes the origins of the daffodils distinctive star shape: each time a Guardian Angel notices a good deed during Lent – a prayer, kindness or sacrifice – she plucks a gold star from the heavens and sends it to earth, where it blooms as a golden daffodil. May this Daffodil product bring love to life in your home this spring... and for many seasons to come!
Sent to us from Marty Neuman



Allrecipes Cook to Follow: Dakota

Meet Dakota, an aspiring cook and golfer.



Allrecipes teamed up with St. Jude Children's Research Hospital® to mark this past holiday season with inspiring stories from St. Jude patients who love to cook. Say hello to Dakota!

About me: I'm Dakota and am 15 years old. I am homeschooled, originally because of cancer, but now so I can practice golf every day.

My cooking story: I enjoy cooking and used it as something fun to help me get through cancer treatment. I enjoyed the cooking classes each week and would help cook and create new dishes at home. I also still help my mom with dinners.



Dakota and his dad

My favorite things to cook: My favorite thing to cook is cheeseburgers. I actually made my own burger recipe and it is one of my family's all-time favorite meals.

My favorite foods: I love to eat. I like anything grilled and cheeseburgers of all types. I enjoy eating foods with a lot of flavor and seasonings and I like to try new things.

Describe a typical dinner with your family: We are a meat-and-potato family — or hearty pastas. We also eat a lot of vegetables.

My favorite things to do: Golf is definitely my favorite thing to do. I also developed a love for golf during treatment. I spend 5-6 hours a day practicing and am working to play for a Division I college.

What I love most about the holidays: My favorite thing about the holidays is definitely the food. My grandparents make amazing everything, and we all stuff ourselves. The holidays also brings all the family together and I love hanging out with everyone.

Best holiday memory: Family dinners with my cousins and family I don't see often are definitely my favorite holiday memories.

What I want to do when I grow up: I want to be a professional golfer when I grow up.

If I could have a superpower: Super speed.

My closest thing to an actual superpower: I'm a cancer survivor!

My favorite food from St. Jude: My favorite food to eat in the cafeteria was St. Jude's mac-and-cheese bar. And my favorite food we cooked in cooking class was fish tacos.

If I had to describe St. Jude in one word: Miraculous.

My advice for kids going through what I did: Always look at the positive and keep smiling. Dr. Inaba (my doctor) told me in my first week at St. Jude to make sure I always smile, even when I don't feel like it. It helped a lot and I still practice that daily.

Best advice I ever got: To keep smiling, from Dr. Inaba

Best advice I ever gave: To keep smiling and look for the bright side of everything.

Allrecipes Cook to Follow: Avery Ella

Meet Avery Ella, an aspiring cook and artist.



About me: I am Avery Ella, I am 12 years old and I got cancer when I was 6. I went to treatment at St. Jude for more than 2 and a half years. I'll go back to Memphis this November for my checkup.

My cooking story: During treatment I had always loved watching the *Food Network*. My Mom and I would talk about the recipes we liked and all the restaurants we wanted to visit. When I was younger, I would go over to my Nana's, and I loved to watch her cook. Our whole family loves cooking...and eating!

My favorite foods: Chicken and dumplings, stir fry, sushi and bacon wrapped meatloaf.

Describe a typical dinner with your family: We normally grab our food and sit down at the table, then we say prayers, and then eat. While eating we normally talk about our day, and we compliment my mom about how good the food is.

My favorite things to do: Draw, paint, sew, cook (when I get the chance!). I also love baking as well.

What I love most about the holidays: I love seeing my family and friends!

Best holiday memory: On Easter, baby ducks hatched! They were so cute!

What I want to do when I grow up: I honestly don't really know. Most likely something that would fit with what I like to do.

If I could have a superpower: It would be the ability to pause time, it would be so helpful.

My closest thing to an actual superpower: Making things/people that don't exist through art.

My favorite food from St. Jude: The mac and cheese.

If I had to describe St. Jude in one word: Amazing.

My advice for kids going through what I did: Everything looks scary at first, but you just have to keep going.

Best advice I ever got: The best thing to do if someone is being mean is to ignore them.

Best advice I ever gave: Respect others so they respect you.



ALPHA OMEGA – Sally Yates

Happy New Year to all our Missouri Sisters. We hope everyone had a safe and happy holiday season.

Alpha Omega began December going “full steam ahead” with our plans for the annual Think Spring Luncheon & Auction for St. Jude Children’s Research Hospital. Rho Chi had a very successful in-person event, so we were looking for a great though smaller event. Prizes were being purchased for the popular egg event and auction items were being assembled. Invitations sent out after Christmas were starting to come in. Several weeks before the event, we were getting responses with checks, but no RSVP. Everyone was concerned about the rise in Covid cases. We believed we would not be able to hold a catered luncheon as the deadline for caterer was only several weeks away. We voted to cancel.

Money continued to come in with only a few reservations. Everyone we contacted wanted to make their contribution to St. Jude. Several sent in additional checks. Alpha Omega is pleased to report Think Spring 2022 raised over \$4000 for St. Jude. **THANK YOU TO EVERYONE WHO MADE A CONTRIBUTION!**

December brought grief to the chapter with the passing of longtime member Kay Looney. Kay brought many skills to Alpha Omega and GICC. What we remember most is her ever present smile and sense of humor. The running joke from Kay was that we never listened to her as a new member; many of us had 10 – 20 years longer membership in Alpha Omega. She stated after about 5 years in the chapter and her suggestion was accepted, “Everyone is finally listening to me since I have reached five years in Alpha Omega”. Kay’s Memorial Service was beautiful and everyone was reminded of the love of her family and friends through the life she had through giving and sharing with all.

Alpha Omega wishes to report that another longtime member Dolores Lada is battling cancer. She is a very private person as many of you know. She will be at home, having treatment in the hospital, and in rehab. We know Dolores would like to hear from you; please send your concerns, thoughts, and prayers and well wishes to any Alpha Omega member and we will forward to Dolores.

As I write this, it is 70 degrees and they are calling for rain, sleet and then a major snow storm of up to 10”. Don’t you love Missouri’s ever changing weather. Spring is just around the corner

ENJOY AND STAY SAFE!



Taste of Home



Tennessee Peach Pudding

TOTAL TIME: Prep: 20 min. Bake: 40 min. **YIELD:** 8 servings.

Ingredients

- 1 cup all-purpose flour
 - 1/2 cup sugar
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1/2 teaspoon ground cinnamon, optional
 - 1/2 cup 2% milk
 - 3 cups sliced peeled fresh or frozen peaches

 - **TOPPING:**
 - 1-1/2 cups water
 - 1/2 cup sugar
 - 1/2 cup packed brown sugar
 - 1 tablespoon butter
 - 1/4 teaspoon ground nutmeg
 - Vanilla ice cream, optional
-

Directions

- 1. Preheat oven to 400°. Combine flour, sugar, baking powder, salt and, if desired, cinnamon. Stir in milk just until combined; fold in peaches. Spread into a greased 8-in. square baking dish.
- 2. For topping, combine water, sugars, butter and nutmeg in a large saucepan. Bring to a boil, stirring until sugars are dissolved. Pour over peach mixture. Bake until filling is bubbly and a toothpick inserted in topping comes out clean, 40-50 minutes. Serve warm or cold with ice cream, if desired.

Fun Facts from Google for Our Missouri State Convention Travels

- Rome:**
1. There are more than 2000 fountains in Rome.
 2. Rome was the first city in the world to reach 1 million inhabitants
 3. The first shopping mall in the world was built in Rome, in 110 AD
 4. Women in Ancient Rome dyed their hair red and blond
 5. There are around 300,000 wild cats in Rome. This does not include the domesticated cats. In Rome – Cats can live wherever they please, and they are protected by law.



Trevi Fountain in Rome

- PARIS:**
1. Paris has 5 statues of Liberty.
 2. The very first “Bloody Mary” was made in Paris
 3. Paris doesn’t have any “Stop” Signs on its roads.
 4. The first photo of a person ever taken was in Paris. It was taken by Louis Daguerre in 1838 at the Boulevard du Temple Street.



LONDON: 1. Big Ben is not actually called Big Ben. Big Ben is arguably London's most famous landmark. It is actually meant to go by the name 'The Clock Tower', while 'Big Ben' is the name of the bell.

2. London has over 170 Museums

3. London is the smallest city in England.

4. Over half of the London Underground runs above ground.

5. More than 300 languages are spoken in London.



HOLLYWOOD: 1. The Hollywood Sign is almost 90 years old. It wasn't created with the movies in mind. It was created to advertise real estate - Hollywoodland.

2. You pay to have your star on the Walk of Fame in Hollywood. \$30,000 to be precise.

– [Source](#)

3. Frank Sinatra has three stars on the Hollywood Walk of Fame. One for film, one for music and one for television. – [Source](#)

4. Neil Armstrong and the Apollo XI crew have moons on the Hollywood Walk of Fame instead of stars. – [Source](#)



Join the Adventure – April 8-9, 2022

Gamma Eta – Karla Koskela

Happy New Year! From snowy and frigid COMO, hope everyone is staying healthy and safe.

Gamma Eta is busy with the other Columbia chapters. Planning state convention, it's going to be an exciting time.

We have been working on the annual 'Strawberry Festival'. Benefiting 'Honor Flight', held on June 11th, hope you can join us.

Hopefully this year will be healthier, happier for us all.





Annual
STRAWBERRY FESTIVAL
Benefiting Central Missouri Honor
Flight

June 11, 2022 from 4-9:30 PM - Serenity Valley Winery
1888 County Rd 342, Fulton, MO 65251

Join us for a family friendly day of music, food, and vendors followed by
fireworks!

\$5 entry and children under 3 are free.
All proceeds benefit Central Missouri Honor Flight.

Like our event on Facebook or email
midmostrawberryfestival@gmail.com for more information.

