



HAWTHORNE
The State of Missouri
Newsletter - July 2022

[Hawthorne Information](#)

Hello Sisters!

2022-2023 Issue Schedule

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

Spring Issue 2023

Articles/Information to me by Friday, May 5, 2023

The Hawthorne will be online and in the mail no later than Friday, May 19, 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 five 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!

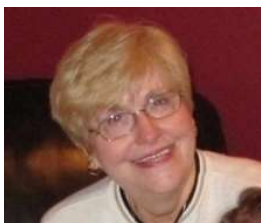
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Keeping Cool

Summer Hairdo!

Hi and Happy Summer!

I was watching the fireflies in my backyard last night while reflecting on their bright lights which (of course) made me think about our wonderful ESA in Missouri. Some of us will be gathering soon at our IC Convention from July 27th through July 30th. It will be a wonderful way to recharge our batteries to spread the light of ESA and what each chapter supports in outreach to the local community and St. Jude.

Please take time to plan well for your chapters' 2022 -2023 year to shine brightly into the lives of those who would benefit from knowing about ESA and the assistance we can offer.

St. Louis Chapter members are sharing their time with the St. Jude Dream House fund raiser. They hope to sell 16,000 tickets of which over 11,000 have already sold as of this printing. Presidents, please let me know of your chapters' activities, including Dream Home participation in other Missouri cities and the outcome, so I can share your light with Missouri ESA. Hopefully, all of you will highlight ESA in local media during the year.

Have a good summer and please remember those going to IC Convention as we travel to the Indianapolis area!

See you September 9th and 10th at Leadership!

Sidney

MSC President, 2022 – 2023



Stay Involved – Stay Young

I recently spoke with a friend who lives in Poulsbo, WA (we met when our husbands were both transferred to be project managers at the Naval Shipyard in Bremerton, WA. I moved from KC and she moved from Duluth.

She recently had a birthday and I called to wish her Happy Birthday. She is about one year younger than I am.

So, we talked about turning another year older (keep in mind I did not say “getting older” – OK, more about that later.

She said just recently the subject of age has come up quite often or maybe she was more aware of it due to having another birthday. She then said, “Well I might be ____ years old but I do not feel that age and I want to stay young looking”. I told her Dick Clark once said, “If you want to stay young looking you must pick your parents carefully”. Then we laughed and I said you can always have a good professional makeup man or maybe Botox OR eat six raisins a day that have been soaked in vodka (another story).

I told her I recently volunteered for the American Lung Association and my assignment was to approach Lee Summit’s businesses to get donations for the annual gala silent auction. I went into a new business which carries a line of very expensive skin care products. They donated a nice gift certificate and I mentioned to the two young ladies that I would come back and see what they had to offer. One of them said “oh yes we can really help a lady of your age”. She then realized what she said and was very embarrassed and started to apologize. I laughed and told her I might be ____ years of age but I prefer to identify as a 35-year-old.

I told my friend the moral to this story is – our bodies may age – but we only get old if we choose to – attitude is what make the difference. Yes, we all know eating healthy, exercise, regular checkups, and nothing in excess (I think wine is exempt) are all important. But we both agreed staying productive and finding service opportunities is so important. She volunteers and donates blood on a regular basis. I told her about ESA and how chapter members do so much for others. We discussed Gamma Delta and all the organizations for which we volunteer. She could not believe how much our Missouri chapters do for others.

I have often thought a fun game would be for each chapter to bring in the names of the organizations we volunteer for to see how many that would be. I am guessing – a bunch.

So, ladies let’s keep up the good work, continue doing for others and as they say, “keep on keeping on”. And stay young!!!!!!!!!!!!!!

Jan Ross
Gamma Delta



Greek Salad with Chicken



By Ree Drummond



CON POULOS

To make sure your salad is crisp, only dress it right before you plan on serving.

YIELDS: 4 servings PREP TIME: 45 mins TOTAL TIME: 2 hours

Ingredients

FOR THE CHICKEN:

3 tbsp. olive oil

3 tbsp. red wine vinegar

2 tbsp. honey

2 tbsp. Dijon mustard

1 tsp. dried oregano

3 skinless, boneless chicken breasts (about 1 1/2 pounds)

1 tsp. kosher salt

1/2 tsp. black pepper

Pita chips

FOR THE DRESSING:

2 tbsp. minced pitted Kalamata olives

1/4 c. olive oil
2 tbsp. red wine vinegar
1 tsp. sugar, plus more to taste
1 garlic clove, minced
1/4 tsp. kosher salt, plus more to taste
Black pepper, to taste

FOR THE SALAD:

1 head romaine lettuce, thinly sliced
2 ripe tomatoes, cut into chunks
1 large cucumber, peeled and cut into chunks
1/2 red onion, thinly sliced
3/4 c. pitted Kalamata olives, halved
6 oz. crumbled feta cheese
Kosher salt and pepper, to taste
Pita chips, for topping

Directions

1. For the chicken: Whisk the olive oil, vinegar, honey, mustard and oregano in a bowl, then pour all but 2 tablespoons of the mixture into a resealable plastic bag. Add the chicken to the bag, seal and turn to coat. Let marinate in the refrigerator for 1 to 2 hours.
2. Preheat a grill or grill pan to medium high. Remove the chicken from the marinade, season with the salt and pepper and grill until cooked through, 8 to 9 minutes per side. Remove and let rest 10 minutes. Spoon the reserved marinade over the chicken and slice.
3. For the dressing: Combine the olives, olive oil, vinegar, sugar, garlic, salt and pepper in a medium bowl. Whisk until combined. Taste and adjust the seasonings (I almost always add a little more sugar).
4. For the salad: Combine the lettuce, tomatoes, cucumber, red onion, olives and half the feta in a bowl.
5. Pour some of the dressing over the salad, season with salt and pepper to taste and toss. Add the chicken. Just before serving, top with more feta, more dressing and pita chips.



Foundation Fund Fest

IC Convention is just around the corner, so here are just a few last-minute reminders. We hope you will be able to go to the Foundation Fund Fest on Tuesday night, July 26th. An evening Under the Big Top will be lots of fun! We have our Missouri “basket” for the oral auction that is full of gift cards and cash and there will be a wine pull that will include other types of adult beverages – not just wine! If you are going to IC, pack some extra adult drinks for the wine/spirits silent/blind auction. The more variety there is, the more fun it is to see what you will get!

Foundation Annual Meeting

The Annual Membership Meeting will be on Wednesday, July 27th from 1:30-3:00 at the IC Convention Hotel.

Scholarships and Grants

The application time period is closed now but will be opening this Fall. When you think about scholarships, you think about students graduating from high school and applying for scholarships for college. But when we talk about grants, I think it’s not as clear exactly what they are for and who would benefit from them. I have included the description from the ESA Foundation Scholarships and Grants website and if you missed it, read the article by Grants Chair, Rosalie Griffith in the May Hawthorne.

Grants

Career Enhancement Grants:

The Career Enhancement Grants are designed to help applicants attend workshops and seminars that help them increase their job ability or knowledge in their current field of employment or assist them in starting a new job.

Application money request is for Registration fees and actual materials needed to attend and study for the event. Travel and hotel accommodation costs are not included in this grant request.

For funding details, criteria, and eligibility requirements and to download the full application, go to the ESA website and then to Scholarships and Grants

Vocational Training Grants:

The “Vocational Training” provides opportunities to applicants seeking to develop skills for a new career or to enhance their skills and knowledge for further advancement in their chosen career field. For criteria and application process and to download the full application, go to the ESA website and then to Scholarships and Grants.

Anyone can access these sites to get more information and details.

DIY: Easy Mason Jar Luminaries Craft

By ALLISON //



For this project you will need:

- glass gems
- hot glue gun
- mason jars
- battery operated tea light candles or fairy lights

How to make:

Hot glue your gems to the glass. Add your tea lights (battery operated) or fairy lights.

These are great for outdoor lanterns and that's how these will be used. The extra weight from the stones makes them heavy enough that they won't get blown over by the wind and shatter.

BETA TAU - Terri Breedlove

Summer has begun and Beta Tau will continue to meet in the summer, Plans for more socials to allow all members to attend. Several members took to the rails on Amtrak to ride from Jefferson City to Hermann for the afternoon. Before our train trip we were treated to an unplanned educational on the Black Community and our Missouri History by a local reenactor talking about the role that was played in our riverboat traffic. We surprised Kathy Farmer by celebrating her Big Birthday with a crown and blinking sash. Lunch was enjoyed at Tin Mill. Wine tasting at G. Husmann Wine Company where Tawnya was given a Military Discount to thank her for her service. Shopping and Beverages at Doxie Slush! We even found a vending machine that sells Sausages, Cheese and Carrot Cake! Our next social was to see Maverick, Top Gun, and Tom Cruise on the big screen not a bad way to spend the afternoon.

Julie has plans to attend IC Convention in July to represent our chapter. Our next fund raiser will be our annual Pampered Chef Party for Easter Seals in September. No other news to report.

Please keep safe until we meet again.



Party on Beta Tau!



Lemon-Blueberry Mini Cheesecakes



By LAUREN MIYASHIRO/delish



**YIELDS: 12 - PREP TIME: 15 MINS TOTAL
TOTAL TIME: 4 HOURS 15 MINS**

INGREDIENTS

12 lemon Oreos
2 (8-oz.) blocks cream cheese, softened
3/4 c. powdered sugar
2 tbsp. lemon juice
1 tsp. lemon zest
1 tsp. pure vanilla extract
Pinch of kosher salt
1 1/2 c. heavy cream
1/4 c. blueberry preserves

DIRECTIONS

1. Line a cupcake pan with cupcake liners then place an Oreo into the bottom of each cup. Set aside.
2. In a large bowl, beat cream cheese with a hand mixer until smooth, then beat in powdered sugar, lemon juice, lemon zest, vanilla, and salt. Add heavy cream and beat until fluffy and stiff peaks form. Spoon cream cheese mixture over Oreos.
3. Using a small spoon, dollop a small amount of blueberry preserves into the center of each cheesecake. Use a toothpick (or a small skewer) to swirl.
4. Refrigerate until firm, about 4 hours.



ALPHA OMEGA – Sharon George

ESA is celebrating the 50th year of support to St. Jude and Alpha Omega is celebrating our 50th year as a chapter! Caretha Thomas chartered Alpha Omega in 1972. Plans are being made to have an anniversary celebration with former members to share memories and stories together.

In May we combined an educational, a social and our traditional President's Day Out to thank our outgoing chapter president. Sally Yates had continued for two consecutive years, during COVID quarantine. We went to the Missouri History Museum and enjoyed the exhibit of St. Louis Sound with artifacts, photos and audio of the music in St. Louis from the earliest recorded sounds to current time. Of course, an outing would not be complete without lunch! So we also went to an open-air art exhibit held at a local brewery and enjoyed lunch together. Thank you, Sally, for guiding us through the pandemic years!

We will not have chapter meetings in July or August but we will still be busy. Four members will go to Indianapolis for IC Convention, some will help at the St. Jude Dream Home, we will get together for social outings, some will support the St. Jude Walk/Run and we will be planning for next year!

Paint Can Bottle Opener

From Country Living



You may already have the tool—a paint can opener—needed to create this craft laying around the house. If not, a quick trip to the local hardware and craft store will get you set up!

To make: Wrap the stick part of a hardware store paint can opener with oven-bake clay, forming the clay into desired shape. Bake according to the package directions. Once cool, paint clay with acrylic paint. Once dry seal with satin finish Mod Podge.



MSC Leadership Conference – September 9-10 2022
Courtyard at the Marriott
4341 Veterans Memorial Parkway
St. Peters, Missouri

NAME _____
 CHAPTER NAME & _____
 ADDRESS _____ PHONE _____
 CITY _____ STATE _____ ZIP _____

Please check the following that apply:

_____ State Officer _____ State Chairman _____ Chapter President
 _____ Torchbearer _____ Pledge _____ TOTAL _____

Conference Full Registration	\$72.	\$ _____
Late Fee \$5 Walk-In Fee \$5. **	\$ 5.	\$ _____

**In addition to late registration fees. Cash Only. Meals only as space allows.

Full registration includes: Conference, Friday Mixer Dinner, Sat. Breakfast and Lunch.

Mail Registration Form and check to:

Make check payable to: Beta Kappa Check #: _____ Date: _____

Send to: Jean Joyce
 115 Eagle Cove Place Home 636-395-7675
 St. Charles, MO 63303 Cell 314-602-4930

Registration Deadline: August 26, 2022 - Late Fee of \$ 5.00 after August 26, 2022.

Special Diet Request (allergies, foods, etc.):

Must be received by August 26, 2022.

After August 26, registration fee must be paid by money order, certified check or cash.

Refunds will not be given for cancellations after August 30, 2022.

ROOM RESERVATION INFORMATION

Courtyard by Marriott Room Rate \$121.00 + tax (1-4 people)
 4341 Veterans Memorial Drive 636-477-6900
 St. Peters, MO 63376

Rooms MUST be reserved by Wednesday, August 10, 2022 for group rate.

ESA News from around the USA

Beta Zeta Chapter Places Sign at Elgin Cemetery

- Published: May 6, 2022 - Updated: May 8, 2022 – Author [Traci Bishop](#)



Photo courtesy of Judy Ann Scott

The Beta Zeta Chapter of the Epsilon Sigma Alpha (ESA) International, which is located in [Green River](#), was recently awarded the state philanthropic funds for the 2020-2021 year.

This was awarded by the Utah State Council of the ESA.

The ESA awards funds each year to various areas throughout the state to be used toward philanthropic projects. The funds are raised by women from around the state through fundraising projects in each chapter's area.

The Beta Zeta Chapter has completed many projects at the Elgin Cemetery in Green River in recent years, such as headstones, signs and a registry. The chapter wished to complete its work by having a sign placed at the entrance to the cemetery. Judy Ann Scott, project chairman, worked with the city on a design for the sign.

Through collaboration, it was determined to place an outline of the Book Cliffs at the top of the sign to represent the nature and beauty of the area. The sign was paid for with the funds provided by the Beta Zeta members.

The placement of this sign included the establishment of a new access road to the cemetery as well as the city furnishing requisition, transportation and placement of the sign. Scott expressed appreciation to the city workers that assisted on the completion of this project.

EASY VEGAN STUFFED BELL PEPPERS



- *Author:* Sam | Ahead of Thyme
- *Total Time:* 50 minutes *Yield:* 6 servings

Fresh, homegrown bell peppers baked with an assortment of veggies and brown rice is what these easy vegan stuffed bell peppers are all about!! Ready in under an hour, serve this at your next fancy dinner party or make it for an easy weeknight dinner!

INGREDIENTS

- 3/4 cup whole grain brown rice, uncooked
- 6 medium bell peppers, any color (red, yellow, or green)
- 2-3 tablespoons olive oil
- 2 small onions, diced
- 1 cup cremini mushrooms, sliced
- 2 small carrots, sliced
- 1 small zucchini, cubed
- 3/4 cup fresh parsley, leaves picked and finely chopped
- 3/4 cup tomato purée
- salt, to taste - freshly ground black pepper, to taste - a pinch of chili powder

INSTRUCTIONS

1. Preheat the oven to 425 °F.
2. In a small pan bring a salted water to a boil over medium heat and cook the rice according to the package instructions. Drain on a colander and set aside.
3. Cut off the tops of the bell peppers ("lids") and set aside. Scoop out the inside and discard the seeds. Wash the peppers carefully and set aside.
4. In a large pan heat olive oil, add onion and fry for 2-3 minutes until soft. Add the mushrooms and fry for a further 5-8 minutes. Add carrots and zucchini, fry, stirring occasionally for 5 minutes. Remove from the heat. Add cooked rice, 1/3 cup parsley, tomato purée, and stir until well combined. Season to taste with salt, pepper and a pinch of chili.
5. Divide the mixture between the peppers and place the "lids" on top.
6. Place the stuffed peppers in a greased baking tray. Bake for 20-25 minutes, until slightly brown on the edges.
7. Sprinkle remaining parsley on top and serve.

MARC – Ruth Williams

SAVE THE DATE: This year's MARC Conference is being held in Tulsa, OK on October 7th and 8th. This calls for a road trip - easy to get there for anyone in Missouri!

The workshops on Friday will be worth the trip.

-A local news anchor will talk about ways to prevent current fraud, cons, and scams.

-An executive chef will tell us about Feeding America, the nation's largest domestic hunger relief charity.

-The CEO of Child Abuse Network will speak about reported child abuse issues as well as child trafficking.

-The Veteran speaker will share the issues of our military transitioning to civilian life. They are requesting gift cards to Target, Costco, Sam's Club and Walmart. The cards will be used for veterans' essentials - everything that will assist them in the transition to once again being a civilian.

Our own Julie Whitaker is running for MARC Parliamentarian, and we need to support her in her quest. Good luck, Julie!



37th MIDWEST AREA REGIONAL COUNCIL CONFERENCE

TULSA, OK

OCTOBER 7-8, 2022

Hosted by ESA Oklahoma State Council

Name _____ State _____

Address _____

City, State, Zip _____

Email Address _____ Phone _____

Travel Plans: Driving: _____ Flying: Airline _____ Flight # _____ Date _____

Names of Roommates: _____

CURRENT OFFICER/ OFFICES HELD	
(Check all that apply)	
MARC Board	_____
MARCettes	_____
ESA Foundation Board	_____
State President	_____
Headquarters	_____
IC Exec. Board	_____
IC Appt. Board	_____
1 st Timer	_____
Guest	_____

REGISTRATION OPTIONS

Postmarked no later than 9/10/2022

Registration for Conference and Leadership \$150.00 _____

Registration excluding Friday Leadership \$125.00 _____

Postmarked after 9/10/2022

Registration for Conference and Leadership \$175.00 _____

Registration excluding Friday Leadership \$150.00 _____

Walk-in Registration after 10/1/2022

(cash/money order only) \$200.00 _____

Partial Registrations

Saturday Luncheon only \$ 50.00 _____

Saturday Banquet only \$ 65.00 _____

Total Enclosed (Make check payable to ESA MARC 2022 Conference) \$ _____

Special Medical Dietary Needs _____

Mail Check and Form to:

Judy Cravens
Registration Chair & Treasurer
36322 S. 4202 Road
Inola, OK 74036
Phone 1.918.284.7335
timcravens@aol.com

Marriott Tulsa Southern Hills 1902 E. 71st St., Tulsa, OK 74136 1.800.228.9290 or 1.918.493.7000 http://tulsamarriott.com <i>4% charge for credit cards</i> Security Code _____ Exp Date _____	Hotel Information Group Code: ESA MARC Room Block honored until Sep. 24, 2022 Rate: \$121 per night, plus tax Complimentary self-park, Wi-Fi & free breakfast. Name on CC _____ Credit Card # _____
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BLT Panzanella - from pinch of yum



INGREDIENTS

- 2 pints **cherry tomatoes**, halved
- 1 **shallot**, thinly sliced
- 5–6 slices **bacon**
- 4 thick slices **ciabatta bread**, cut into cubes
- 2 **avocados**, cut into chunks
- 3–4 cups **arugula**
- 1/2 cup **fresh basil leaves**, cut into thin strips
- **olive oil, balsamic, salt, and pepper** to taste

INSTRUCTIONS

1. Toss the cherry tomatoes and shallot with a drizzle of olive oil and balsamic so it can hang out while you fry the bacon.
2. Fry the bacon until crispy. Set aside on a paper-towel-lined plate. Leave the grease in the pan.
3. Add bread to the pan with the bacon grease. Toss the bread over medium heat until golden brown and crispy. Set aside on a paper-towel-lined plate.
4. Crumble your bacon.
5. Toss the bacon, bread, avocado, arugula, and basil together gently. Season with more olive oil, balsamic, salt, or pepper as needed.
6. SERVE AND ENJOY!

St. Jude collaborates with multiple organizations to expand STEM opportunities in Memphis

New collaboration is part of national effort to provide equity in STEM education
Memphis, Tennessee, June 23, 2022

St. Jude Children's Research Hospital, the [Tennessee Department of Education](#), [Memphis-Shelby County Schools](#), [The University of Memphis](#), [Baptist Memorial Health Care](#) and other area colleges and universities, have created a new partnership to expand access to STEM education to provide educational opportunities to students who have been historically underrepresented in science-related careers.

Memphis was one of three new cities to join the [STEM Learning Ecosystems Community of Practice \(SLECoP\)](#), which provides resources and expertise for pre-K through 12th grade students for daily classroom activities as well as after-school and summer programs. SLECoP currently has ecosystems in 40 U.S. states as well as Kenya, Israel, Mexico and Canada.

[Kate Ayers](#), director of Science Technology Engineering Mathematics and Medicine (STEMM) Education and Outreach for St. Jude, says the collaborative nature of the project will allow the participating organizations to pool their resources to address issues related to racial equity in STEM education. "We know we can do more together than we could ever imagine doing alone," says Ayers. "Stronger, more connected STEM learning opportunities will benefit the city of Memphis and surrounding areas."

St. Jude involvement in the project stems from priorities outlined in the institution's 2022-27 Strategic Plan to "enrich the talent pipeline by developing educational efforts targeted at potential future St. Jude employees." This includes providing opportunities for youth to participate in high quality STEM learning experiences, such as the St. Jude Afterschool STEM Club, the Middle School Community Health Club, and the new High School and College Research Immersion Program. These new clubs will begin when the new school season starts in the fall.

Jaime Sabel, Ph.D., a faculty member in the Department of Biological sciences at the University of Memphis, sees the importance of providing guidance and assistance for students interested in science and technology-based careers. "My goals are to enhance opportunities and understanding of concepts to best support students in reaching their goals," Sabel said. "The STEMM Ecosystem is providing partners and resources to help advance additional research to understand the issues, to broadly share existing opportunities for students, and to work collaboratively to create new opportunities for students interested in STEMM."

In addition to St. Jude, the University of Memphis, the Tennessee Department of Education and MSCS, the local partnership group includes the [University of](#)

[Tennessee Health Science Center](#), [LeMoyne-Owen College](#), [Baptist Health Sciences University](#), Crosstown High School, Memphis School of Excellence, Memphis Academy of Science and Engineering, [Frayser Community PTSA](#), Westwood High School PTSA, [Stand for Children](#), [Memphis Public Libraries](#), [CodeCrew](#), [the Greater Memphis Chamber](#), Seeding Success, [SweetBio](#) and Stand for Children. The Tennessee STEM Innovation Network is also involved.

“As an organization that relies on science, technology, engineering and math professionals to provide quality health care to the community, it is vital that we collaborate with other leaders in the community to support STEM professionals and stimulate interest in STEM education and careers,” said Lilian Nyindod, Ph.D., MPH, program chair and associate professor of biomedical sciences for Baptist Health Sciences University.



ESA Mission **Statement**

ESA is Good Friends, Good Works, and Good Times... We create activities and support causes that let us surround ourselves with welcoming, positive people who enjoy making a difference and having fun together.

No-Fuss No-Sew Tablecloth



By: Diane from inmyownstyle.com

Estimated Cost - Under \$10 - **Time to Complete** Under one hour

Modern day oilcloth is a canvas fabric that has a wipeable, semi-shiny, hard-wearing PVC coating that wipes clean easily. It is perfect for tablecloths. One side of the canvas is semi-shiny, the other side is untreated.

What I like best about oilcloth is that it is super durable and will last for years. Spills won't stain it and you don't have to iron it. :-) Just wipe it clean, let dry and roll it up to store. It will grace many gatherings around your dining table for years to come.

Supplies and Instructions:

- Measuring tape
- Oilcloth in yardage needed
- Yardstick
- Sharp Scissors
- Optional – white glue and a foam paint brush

1. Measure your table's width and length. The oilcloth is 56" wide. The stripes run horizontally with the length of the cloth. You can get it cut to the amount of yardage you need. I used the whole width of the fabric and added 12" to the length. My table measures 44" x 84". The size of my tablecloth is 56" x 96". The extra is needed for a 6" drop on all sides.
2. To cut cloth to size needed while making sure your cut line is straight: Turn fabric wrong side up. Use a piece of chalk or marker to mark length from one end's edge. Repeat all along edge.
3. Connect marks with a yardstick and draw a line. Use this as your cutting line. Cut with a very sharp pair of scissors.

IMPORTANT: If you purchase oilcloth online and have it shipped to you. Request that it is rolled on a tube and not folded. This way creases won't form in the cloth. Mine came folded and it had creases, they eventually go away, but I wish I had asked for it rolled. If you do get folded oilcloth, the best way to get the creases out is to unfold it right away and spread over your table so the folds can soften.

TIP: To store a tablecloth to keep it wrinkle and crease free, roll it up on a cardboard fabric tube instead of folding. Use painter's tape to secure. Stand tube on one end and place in a closet. When it is time to use again, your cloth will be wrinkle-free and ready.

Join us for a picnic



St. Jude Dream House



\$565,000 estimated value
4 bedrooms - 2.5 baths - approximately 2,800 sq. ft.

Open house tours
July 9 – Aug. 14
Saturdays: 9 am – 5 pm
Sundays: noon – 5 pm

Address

Streets of Caledonia
444 Smithton Boulevard

O'Fallon, MO 63368

When you reserve a \$100 ticket, you're helping St. Jude understand, treat and defeat childhood cancer and other life-threatening diseases. Items listed here are representative of services and supplies that are part of the treatment and care of children at St. Jude. The cost of each item or service is an approximation, and will vary based on actual costs incurred and individual patient needs. Proceeds will be used for the general needs to run St. Jude, where no family ever receives a bill for treatment, travel, housing or food.

ST. JUDE DREAM HOME® GIVEAWAY 2022 TERMS & CONDITIONS

Thank you for supporting the St. Jude Dream Home® Giveaway (the "Raffle"), conducted by ALSAC/St. Jude Children's Research Hospital ("St. Jude" or "Sponsor"). Your purchase of one or more St. Jude Dream Home Giveaway raffle ticket(s) signifies your full and unconditional agreement to the following Terms & Conditions. In the event of any dispute, a reasonable interpretation or determination by St. Jude regarding the application of these Terms & Conditions is final and binding in all matters related to the Raffle.

VOID WHERE PROHIBITED BY LAW AND OUTSIDE THE UNITED STATES.

Subject to all applicable federal, state, and local laws, regulations, and ordinances. Tickets may sell out before the date of the raffle drawing. The chances of winning are based on the number of tickets sold. If fewer tickets are sold, the chances of winning the prizes improve.

Eligibility

- To be eligible to purchase a ticket and win any prize, you must be at least 18 years old or the age of majority in your jurisdiction of residence, whichever is older as of the date of entry, and a living resident of the United States. The following persons, and their employees and immediate family members, are not eligible to purchase a ticket: Officers, directors, employees of ALSAC or St. Jude Children's

Research Hospital®, and National Sponsors of the St. Jude Dream Home

Giveaway. Additionally, the following persons, and their employees and immediate family members, are not eligible to purchase a St. Jude Dream Home Giveaway ticket within the market where they are providing services: St. Jude Dream Home Giveaway media and prize sponsors; St. Jude Dream Home Giveaway builders and developers; volunteers and members of Epsilon Sigma Alpha; St. Jude Dream Home Giveaway ticket outlets and sellers; and St. Jude Dream Home Giveaway auditors and accountants.

- “Immediate family members” includes the spouse, parents, in-laws, grandparents, great-grandparents, brothers, sisters, children, grandchildren, and great-grandchildren of the employee and his/her spouse. This definition also includes individuals for whom an employee is the current legal guardian and individuals who reside in the same house as employee or immediate family member whether or not they are related. (“Step” relationships are also covered by this definition). The determinations of Sponsor are final and binding with respect to any matter arising out of the interpretation or application of these terms and conditions.
- A ticket purchased by an ineligible person is void, and cannot be a winning ticket. No refunds will be made to ineligible purchasers, except in Sponsor’s sole and absolute discretion.
- Winning a prize is contingent upon fulfilling all requirements set forth herein. Sponsor reserves the right to verify the eligibility of winners.

Sponsor

ALSAC/St. Jude Children’s Research Hospital, 501 St. Jude Place, Memphis, Tennessee 38105

Tickets

- Tickets may be reserved on www.dreamhome.org, by calling market specific 800 number, by mail-in entry form or at the St. Jude Dream Home Giveaway house, where available. You must provide all required information to be eligible to enter and win. Incomplete, illegible, corrupted, or untimely entries are void and will be disqualified.
- Tickets may be reserved for \$100 each.
- Reservations made via the website and toll-free number are limited to a maximum of 50 tickets per transaction.
- A ticket represents a chance to win the opportunity to accept an offer of the stated prize. All sales of tickets are final, and no refunds will be paid, except in Sponsor’s sole and absolute discretion.
- Tickets, prizes, receipts, and any winner’s rights are not transferable.
- Sponsor reserves the right to reject any ticket reservation request that is submitted with payment that does not constitute “good funds.” A ticket issued in exchange for a check returned for “insufficient funds,” or for a credit card charge

that was declined, invalid, stolen or unauthorized is void and cannot be a winning ticket.

- The IRS has ruled that a payment for a raffle ticket is a tax-deductible charitable contribution only to the extent the amount of the payment exceeds the price of the ticket.
- All ticket reservations must be received and/or purchased by the indicated deadline. Any orders received after these deadlines will be ineligible. Sponsor assumes no responsibility for lost, late, misdirected or non-delivered mail, email or fax messages, or any other failure to receive orders or deliver receipts prior to the drawing deadlines. All defective or physically altered tickets or entry forms may be disqualified.

The Drawing

The winning ticket for each prize will be selected by a random drawing on the date of the raffle drawing. The date of the raffle drawing is subject to all laws, regulations and Acts of God that would render the drawing illegal, unreasonable or impractical. Sponsor will select the name of potential winners of the prizes in a random drawing from all eligible raffle tickets. All tickets have an equal chance to win. Ticket purchasers need not be present to win.

Winners

- The odds of winning a prize depends on the number of valid raffle tickets sold. The chances of winning are based on the number of tickets sold. If fewer tickets are sold, the chances of winning improve.
- Each prize will be awarded to only one (1) winner.
- Sponsor will notify each winner in writing by sending a Winner Notification Agreement (“WNA”) by secure electronic communication or certified U.S. mail, return receipt requested, to the email and/or mailing address provided by the purchaser. Each winner must accept the prize, “as is,” by signing the WNA and returning it to Sponsor within ten (10) days after the date the WNA was received by the winner. If a winner cannot be contacted by certified mail or email, fails to accept the prize, is disqualified for any reason, or in the case of a prize that includes travel, the winner and his/her companion are unavailable to travel within any time period specified by Sponsor, the prize is forfeited and no substitute or alternative prize will be provided. A forfeited prize may be awarded to an alternate winner selected by random drawing or in accordance with applicable gaming agency regulations.
- Acceptance of a prize constitutes permission for Sponsor to use the winner’s name, picture, video image, and relevant quotes to promote the St. Jude Dream Home Giveaway, and agreement by the winner that the prize will not be used for fundraising for another charity. Sponsor may substitute a prize of equal or greater value if the stated prize is not reasonably available. Travel prizes are subject to availability, and other restrictions may apply.

- The winner of each prize shall have no rights in or to the prize itself until the winner has been verified as eligible by Sponsor, has timely executed the WNA and returned it to Sponsor, and until delivery of the prize to the winner has been completed. Until that time, as between Sponsor and the winner, each prize remains the sole property of Sponsor.
- In the case of a winner accepting a house he/she will take ownership subject to all applicable federal, state, and local land use restrictions, and to any covenants, rules, fees, or other restrictions administered by a homeowners' or condominium association, or other community.
- Verification of Potential Winners: ALL POTENTIAL WINNERS ARE SUBJECT TO VERIFICATION BY SPONSOR, WHOSE DECISIONS ARE FINAL AND BINDING IN ALL MATTERS RELATED TO THE RAFFLE. AN ENTRANT IS NOT A WINNER OF ANY PRIZE UNLESS AND UNTIL ENTRANT'S ELIGIBILITY HAS BEEN VERIFIED AND ENTRANT HAS BEEN NOTIFIED THAT VERIFICATION IS COMPLETE.

Taxes/Prize restrictions

- Any and all applicable federal, state, and local taxes and all fees and expenses related to acceptance and use of prize not specifically stated herein, including but not limited to, financing charges, change of air travel fees, ground transportation, automobile insurance, meals, incidentals, passenger tariffs or duties, surcharges, service charges or facility charges, personal charges at lodging, security fees and/or other expenses, are the responsibility solely of winner. Prize cannot be substituted, assigned, transferred, or redeemed for cash; however, St. Jude reserves the right to make equivalent prize substitutions at its sole discretion. Sponsor will not replace any lost or stolen prizes or components of a prize(s). Prize cannot be used in conjunction with any other promotion or offer. Only the number of prizes stated in these Official Rules is available to be won in the Raffle. If, by reason of a print or other error, more prizes are claimed than the number set forth in these Official Rules, an alternate winner will be chosen at random in accordance with the winner selection method described above from among all eligible claimants making purportedly valid claims to award the advertised number of prizes available.
- The value of each prize is includible in the winner's gross income and may be subject to reporting by Sponsor to the Internal Revenue Service. Each winner is solely responsible for payment of all federal, state, and/or local income, sales, or use taxes due on account of his or her acceptance of the prize. If the prize is a house, the winner assumes all fees, local, state and federal taxes (including but not limited to income taxes based on the value of the house), financing costs (including, but not limited to, closing costs, title insurance, and transfer tax and fees) which must be paid when the house is transferred to the winner. The winner of the St. Jude Dream Home Giveaway house agrees that the value of the property reported by Sponsor for income tax and other purposes will be based on the written appraisal obtained by Sponsor from a licensed appraiser. Sponsor does not guarantee that a winner who receives a house will be able to sell it for

the appraisal value or that the Internal Revenue Service will use that value in its tax calculations.

- With respect to any prize with a value of more than \$5,000, the Internal Revenue Service requires Sponsor to withhold federal income tax at the rate of 24%, or current rate as established by the IRS, and the winner must pay the amount of tax to be withheld to St. Jude as a condition of transfer of ownership of the prize. If applicable, Sponsor may be required to withhold state tax at the current rate as established by the state or commonwealth in which the Raffle occurs. The winner of a vehicle in the St. Jude Dream Home Giveaway is responsible for payment of income, sales, use or other applicable taxes, titling, registration, and licensing fees prior to receiving the vehicle.
- Sponsor takes no responsibility for any tax liabilities. Winners should consult a tax professional.

Release and Limitation of Liability

Each winner hereby releases and holds Sponsor harmless with respect to any claims related to the Raffle. A raffle entrant's sole and exclusive remedy for any breach of duty or conduct related to the Raffle shall be limited to the return of the purchase price paid for his or her raffle tickets. In no event shall Sponsor be liable to any person for any loss or injuries to earnings, profits or goodwill, or for any incidental, special, punitive or, consequential, or other damages of any person or entity whether arising in contract, tort or otherwise, arising out of the Raffle, use or ownership of the prizes.

General Conditions

If, for any reason, the Raffle is subjected to infection by computer virus or bugs, tampering, unauthorized intervention, fraud or suspected fraud, technical failures, or any other causes which call into question the fairness or legality of this Raffle, Sponsor may, in its sole discretion, void any suspect entries and (a) cancel or terminate the Raffle (or any portion thereof); (b) modify the Raffle or suspend the Raffle and then resume the Raffle in a manner that best conforms to the spirit of these Official Rules; and/or (c) award the prize from among the eligible, non-suspect entries received up to the time of impairment, and all eligible entries received.

Get your ticket by **July 15** to be eligible to win a new vehicle of the winner's choosing from

Frank Leta Honda, valued up to \$24,000.
Courtesy of Frank Leta Honda



St. Jude Dream Home® Giveaway

St. Louis, MO • Giveaway: August 18, 2022

TICKET RESERVATION FORM

Please mail this completed form to: **St. Louis St. Jude Dream Home Giveaway | P.O. Box 1020 | St. Charles, MO 63302**

Mail must be received by August 15, 2022 and tickets must still be available. Ticket reservations will only be accepted, by mail, from individuals who reside in the State of Missouri. Do not email this form. Emailed forms are not eligible.

Name: _____

Address: _____

City: _____ State: _____ ZIP: _____

Phone Number: _____ Email: _____

Number of Tickets: _____ x \$100 per ticket Total amount \$ _____

CHECK NUMBER: _____ CREDIT CARD: VISA MasterCard AMEX Discover

CC#: _____ Exp. Date: _____

Signature: _____

Make checks payable to: St. Jude Children's Research Hospital

You may also reserve your ticket by calling (800) 667-3394

Bing Cherry-Amaretto Fool From Taste of Home

Total Time Prep: 30 min. + chilling - Makes: 8 servings



Ingredients

- 1 envelope unflavored gelatin
- 1/3 cup cold water
- 1 cup sour cream
- 1/2 cup sugar
- 1 tablespoon lemon juice
- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 2 cups coarsely chopped fresh Bing or other dark sweet cherries, divided
- 1 cup heavy whipping cream
- 1 cup coarsely crushed amaretto cookies (about 16 cookies)

- Optional toppings: Fresh mint leaves, Bing cherries and additional crushed amaretto cookies
-

Directions

1. In a small saucepan, sprinkle gelatin over cold water; let stand 1 minute. Heat and stir over low heat until gelatin is completely dissolved. Let stand 5 minutes.
2. Place sour cream, sugar, lemon juice, extracts, 1 cup cherries and gelatin mixture in a blender; cover and process until cherries are pureed. Transfer to a large bowl.
3. In a small bowl, beat cream until soft peaks form. Remove 1/2 cup whipped cream; reserve for topping. Gently fold remaining whipped cream into cherry mixture. Fold in crushed cookies and remaining chopped cherries. Divide mixture among 8 dessert dishes. Refrigerate at least 2 hours.
4. Serve with reserved whipped cream and optional toppings as desired.

Enjoy your summer!

