

## South Bay U.C.W.

U.C.W. met at South Bay United Church hall on Wednesday, November 9<sup>th</sup> at 1:30 p.m.

President Sandra Emlaw introduced our Council representative, Barb Proctor, who kindly informed us of some of Council's proceedings and also news of our hospital. Thank you, Barb, for making time for us in your busy schedule.

Our meeting proper continued with our theme hymn, purpose and the Lord's Prayer.

Eleven members answered roll by wearing a poppy to show our appreciation for our military personnel. Twenty sick calls were made in the past month and four get well cards were sent.

Sandra's devotional was taken from Psalm 107, verses 23 to 29. She talked of the devastation caused by earthquakes and demonstrated how we forget about the balance between God and man when life is on an even keel.

Irene Robb graciously filled in as secretary in the absence of Carolyn. She presented the minutes of the October meeting which were accepted as read.

Treasurer Joyce Minaker reported our finances. Once again we are donating to the following worthy causes: Hospice Prince Edward, Alternatives for Women, Faith Orphans Fund. Hospital Foundation, Picton Food Bank and the South Marysburgh Mirror.

Our U.C.W. is also donating \$5000 to our South Bay United Church.

Irene and Skip have once again volunteered to buy presents for two needy children from the Angel Tree.

The ladies are meeting at the church at 9:30 Friday, November 18<sup>th</sup> to set up tables for our luncheon and craft sale on Saturday.

Our collection was gathered and dedicated.

Sandra closed the meeting with our U.C.W. prayer.

The ladies were then treated to a social time aided by a delicious lunch prepared by Joyce and Pat. Irene thanked our hostesses on behalf of the group.



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## Yorkshire Pudding

*(Submitted by Mike Sullivan)*

*Not everyone cooks a turkey for Christmas. This simple recipe is always a winner if you're serving beef or other meat.*

### Ingredients

- 2 eggs
- 1 cup all-purpose flour
- 1 cup whole milk
- 1 teaspoon salt
- 6 - 1 1/2" x 1 1/2" butter pats

### Method

- Pre-heat oven to 425;
- Mix all ingredients (except butter) in a blender until perfectly smooth;
- Place 1 pat of butter in each cup of a 6-muffin baking pan and place in hot oven;
- Heat butter until boiling and just starting to brown;
- Pour equal amounts of batter into each muffin cup;
- Bake for exactly 30 minutes in the middle of the oven **without** opening the oven or jarring the stove.

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