

“THE Jabez Journal”

May 2007 edition

Kentucky 4-H Leadership Center

COME SEE OUR NEW LOOK-----

If you have read our past newsletters, you know we have been busy fixing up the center. We are pleased to announce that we have completed the outside painting of the entire building. We have also installed new windows in 34 of the sleeping rooms. Hope you enjoy the updates on your next visit. Here is a photo of our updated facility.



THIS MONTH, WE HAVE ENJOYED PROVIDING HOSPITALITY TO...

Grace Baptist Church



4-H Camp Staff Training



Kentucky Envirothon



Leadership Kentucky



Happy Heart Quilters



Faubush Fancy Dance Camp



Upward Bound



ADOPTED ROOMS

We now have 34 rooms adopted. If you are still interested in adopting a room, you need to contact us soon. The rooms are going fast. Look for more pictures of decorated rooms in the June newsletter.

CONGRATULATIONS---

We need to congratulate the kitchen staff at the Kentucky Leadership Center for receiving a 100% score on the state health department inspection. Way to go!

SPECIAL THANK YOU-----

We would like to extend a special thank you this month to Bluegrass Area Basket Committee for their generous donation of 12 tables for use at the Kentucky Leadership Center. We appreciate their donation.

The center would also like to extend a special thank you to Dan & Cathy Boggs for their generous donation to the Center. We received lots of decorative items for the center from Dan and Cathy.

We appreciate all the people that have adopted rooms and others that have given us items to help decorate the Center.

RECIPE OF THE MONTH FROM THE KLC KITCHEN STAFF:



Ambrosia Sheet Cake

1 pkg. (18.5 oz.) butter-recipe yellow cake mix

Eggs, butter and water

1 jar (16 oz.) maraschino cherries, drained, patted dry

2 cans (8 oz. ea) crushed pineapple in juice

1/3 cup sugar

1 cup sweetened, flaked coconut

12 oz. cool whip

Preheat oven to 350 degrees. Coat a 13x 9 inch baking pan with cooking spray. Prepare cake mix using eggs, butter and water according to package directions; pour into pan. Chop ¾ cup cherries. Sprinkle over batter. Bake 30-35 minutes or until toothpick inserted into center comes out clean. Reserve remaining cherries.

Meanwhile, in pot, over medium heat, combine pineapple and its juice with sugar; bring to boil. Remove from heat; cool slightly. Poke holes all over hot cake with toothpick. Spread pineapple mixture over cake; cool completely.

Meanwhile, toast coconut in a 300 degree oven for 10-15 minutes, stirring often until it browns lightly; cool. Spread cool whip over top of cake; sprinkle with the toasted coconut. Garnish with remaining cherries.

Are you planning a conference, seminar, or any type of event for 2007? If so, then go to our website www.ca.uky.edu/agcollege/4h/klc/ and check out our facility before making your plans. Contact us at 270-866-4215 for more information.