



Greetings Juniors! I am your Chairman for our 2012 Convention! Myself and members of the Executive Committee have been working hard to secure a great site for this year's events. We are hoping to have a great venue that keeps in mind busy schedules and cost effectiveness. Please stay tuned for the big reveal!

The theme of this year's convention will be:



I plan on incorporating our theme with the Directors Special Project of fighting the epidemic of Childhood Obesity. I would love for you and your members to go to <http://www.jerseyfresh.nj.gov/> for tons of information on our states efforts to incorporate Jersey grown products into our everyday lives. It would be great if your clubs could organize a pick your own event or perhaps a cooking demo! Now is a wonderful time to have a family day at an apple orchard or pumpkin farm and then why not bake a few pies? Perhaps a few for a bake sale to benefit our State Project, The Valerie Fund.

Those of you who know me, know that I love to stuff 10 pounds of stuff into a 2 pound bag! I feel that our theme is a perfect opportunity to do just that. We can promote awareness of fresh foods and a healthy diet as well as look forward to our Big Girls Weekend Away!

Please feel free to contact me with any questions or if you have the burning desire to be on my convention committee!

Check out this month's featured Jersey Fresh Recipe! Why not have some at your next meeting?



Simple Salsa with Lime

4 firm, large Jersey tomatoes
1/2 medium onion
2 cloves garlic, minced
1/2 cup cilantro, coarsely chopped
1 jalapeno pepper, seeded and chopped fine

Juice of 1 large lime
Pinch or 2 of sugar
Salt to taste
Corn chips to dip

Grate tomatoes on largest holes of a non-metal hand grater. Grate onion. Add the rest of the ingredients, except for the corn chips, and refrigerate until serving time. Serves 5. Best if flavors blend in refrigerator for an hour before serving.