

Epsilon Sigma Alpha
Southeast Regional Council



Issue 6 Theda Hall SERC President

News from the President



TO MY SERC SISTERS AND BROTHERS,

This year has gone by so rapidly. It seems like it was just last weekend when Judy Tomlinson installed the 2022-23 SERC Officers. I have enjoyed being your President this year. This has been on my bucket list for a long, long time, even when I lived in Alaska. Being a SERC member is an honor and privilege for me. Getting to know a lot of you has been one of my favorite activities this year. And I look forward to seeing all of you at the SERC Conference.

Speaking of that, Romanda & Susie have been working hard to ensure that you have a great time in Pooler, GA! So, start packing. This will be a weekend that you won't want to miss. **And, Tammy Akines from Arkansas needs a roommate or someone to room with. Please call Romand Talley if you need a roommate. (912-441-1843)**

In addition, I am attaching the "Conference at a Glance" for your perusal. Also, the budget and of course, the bylaws. Please review them and come prepared to vote on them. Pay close attention to the by-laws which will affect the budget. We have cut so many things out of the budget and we need your help in ensuring that we can achieve our goals in SERC.

We will have a guest speaker on Friday night and Saturday. We are asking each member to bring the following items for the **Safe Shelter**. This shelter is for abused women and children. See the list on the following page. We will have a speaker from there on Friday night. This is one of my "Being Alert" projects which I am very passionate about.

And I just spoke to Romanda Talley. They will be having a "trunk" raffle on Friday night. It will be loaded with homemade items and some paintings by Ginny Gilvin and by a 90 yr old gentleman who I am told is an excellent painter. Also, a homemade quilt. There are at least 50 items in the antique trunk. You don't have to take the trunk if you do not want to. **The estimated cost of all the items is around \$1,000. WOW!**

And don't forget the purse auction, the 50/50 drawing and the raffle. So, bring your money and your gift list for Christmas. Perhaps you will find some gifts there at the Conference. In addition, the Association of the Arts has been extended as Susan Garner has not received many entries. **Bring your article along with the form to the Habersham Room on Friday, Oct 27 at 3 pm. Attached is the form and information.**

I can't wait to see all of you and to let you know personally how much I have enjoyed this year being your President.

Theda Hall

"SEE IT, BELIEVE IT, ACHIEVE IT"





THE “NEED” LIST FOR THE SAFE SHELTER

- FAMILY SIZE SOAP
- WASHCLOTHS
- TOWELS
- BODY WASH
- TOILET PAPER
- PAPER TOWELS
- DIAPERS (ANY SIZE)
- DETERGENT
- DRYER SHEETS
- BLEACH
- SHEETS & PILLOW CASES

**FOR THOSE OF YOU WHO ARE FLYING,
THERE ARE STORES RELATIVELY CLOSE TO THE HOTEL, SUCH AS
WALMART, SAM’S AUDI’S, ETC. WE WILL NEED THESE ON FRIDAY NIGHT.**

News from the Association of the Arts Chair

2023 SERC Convention
Association of the Arts

Got your items
finished? If not, you
still have time—
deadline has been
extended!



Due to a low number of entries received so far, we are extending the deadline to Convention. Please fill out the entry form attached and bring it to Convention. Friday, October 27 will be the day to turn in your entries and the place and time will be posted in your agenda.

Reminder that each artist is limited to one (1) entry for each Division.

There are 8 Divisions:

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|---|---|---|---|
| 1. Painting
Oils
Acrylics
Watercolors | 2. Literature
Poetry
Short Story
Humorous Essay
(see form for more details) | 3. Fibers
Quilting
Crewel/Embroidery
Counted Cross
Stitch
Knitting
Needlepoint
Crocheting | 4. Visual Art
Photography
(see form for more details) |
| 5. Painted Art
Pottery
Ceramics
Porcelain
China Painting | 6. Holiday Art
Ornaments
Decorations | 7. Wearable Art
Sewing
Fabric Painting
Jewelry | 8. Mixed Media
Stamp Art
Decoupage
Glass Wood
Other |

News from Friends

Susan Garner
Georgia State Council President 2023-2024



Hello SERC family,

The SERC Convention is only a couple of weeks away and Georgia is looking forward to hosting all of you in Pooler. We have a great raffle lined up and it will be located next to the registration desk, so we hope you will all stop by.

Georgia recently held their Leadership/Fall Board meeting in Bremen, Georgia and our Alpha Delta Chapter did a wonderful job hosting (as they always do)! We had a guest speaker, Lori Schmidt from House of Cherith come and talk to us about programs they offer to help those who have been a victim of sex-trafficking. It was very eye opening, and we thank them for all the good works that they are doing. We had several workshops and later that afternoon, we held a crafting session where our members made scarecrows from wine bottles. We had a great time!

The holiday season is just around the corner, so I know we will all be busy bees in helping those in need during that time. We are looking forward to seeing our SERC family later this month.



Judy Tomlinson:

From the recipes of P. Allen Smith

Buttermilk Pecan Pie

Now, don't be thrown by the title of this recipe. This is another great golden oldie from our family cookbook. Along with roast chicken and mashed potatoes, it is on my short list of favorite comfort foods. Think of it as crême brulee's culinary cousin.

Ingredients

- 1 cup pecan halves
- 1/4 cup firmly packed light brown sugar
- 1/4 cup dark corn syrup
- 8 tablespoons butter, melted
- 1 1/2 cups sugar
- 3 eggs, beaten
- 1/4 cup all purpose flour
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 1 pie crust, 9-inch

Instructions

1. Preheat the oven to 350 degrees F. Line a jelly-roll pan with aluminum foil, and lightly grease the foil.
2. Stir the pecan halves, light brown sugar, and dark corn syrup together in a small bowl. Spread the mixture out on the jelly-roll pan, and bake, stirring every 4 minutes, for 12 to 15 minutes, or until the glaze thickens.
3. Remove the pan from the oven and spread the pecans in a single layer on wax paper. Let the pecans cool completely, separating them with a spoon as they cool.
4. Lower the oven to 325 degrees F.
5. Combine all the remaining ingredients in a mixing bowl, and pour the mixture into the unbaked pie shell. Scatter the chopped glazed pecans evenly on top of the pie filling.
6. Bake for 50 minutes to 1 hour, or until set. Let the pie cool on a wire rack before serving at room temperature.

I have had the pleasure of having this at one of the tour luncheons at his home. DELICIOUS!