

## Pecan Philanthropy

The 2011 pecan sale will begin soon. We alumnae sell the fresh, mammoth, shelled pecan halves that arrive in early November in one pound bags. Our selling price will be at least \$9.00 a bag this year, perhaps more if our cost from the grower increases.

Since 2004, our proceeds have been given to the Council for Extended Care, now known as **Sunnyhill, Inc.**, an agency that serves individuals with developmental disabilities. In May, the agency received our check for \$4000.00 from our 2010 sale.

Thanks to each of you who so willingly either work on the committee, are pick-up station captains, or just gracious salespersons!

Please start taking advance orders now. Refer to the current list of pick-up station captains for your nearest contact and **try the following recipes – a favorite from the past and a cookie for desert!**

### Pecan Stuffed Chicken Breasts

12 boneless and skinless chicken breasts portions  
1 cup shredded cheddar cheese  
½ cup chopped pecans ½ cup fresh bread crumbs  
2 T. minced onion ¼ tsp. salt 1/8 tsp. pepper  
½ cup flour 3 T. butter 1 ¼ cups chicken broth  
¾ cup white wine 2 T. chopped parsley  
Parsley for garnish

Flatten the chicken breasts to ¼ inch thickness. In a small bowl, combine the cheese, pecans, bread crumbs, onion, salt and pepper. Spoon 1 ½ T. of filling in center of each chicken breast; spread filling to 1/2 inch of edge. From narrow end, roll each 'jelly roll style'; fasten with a toothpick. Roll the chicken in flour, let stand 10 minutes. Melt butter in large skillet. Add chicken and sauté until lightly brown on all sides. Pour in chicken broth and wine; cover and cook over low heat for 20 minutes. Remove chicken to a warm platter; keep warm and remove toothpicks. Increase heat to high and stir sauce until slightly thickened. Add parsley and pour sauce over chicken. Garnish with more parsley.

### Pumpkin-Nut Cookies

1 cup butter 2 cups granulated sugar 1 15-ounce can pumpkin 2 tsp. baking powder  
2 tsp. ground cinnamon 1 tsp. salt ¾ tsp. ground nutmeg ½ tsp. baking soda  
½ tsp. ground allspice 2 eggs 1 tsp. vanilla 4 cups all-purpose flour  
1 ½ cups chopped pecans 1 recipe Powdered Sugar Icing (optional)

Grease a cookie sheet; set aside. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add the granulated sugar, pumpkin, baking powder, cinnamon, salt, nutmeg, baking soda, and all spice. Beat until combined, scraping side of bowl occasionally.

Beat in eggs and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Stir in pecans.

Drop dough by a rounded teaspoon 1 inch apart onto the prepared cookie sheet. Bake in a 350 degree oven for 12 to 15 minutes or until edges are golden brown. Frost with powdered sugar icing if desired.

Need Pecans to sell? For your convenience, the following people have agreed to keep a supply on hand so you can pick them up locally.

**PECAN PICK UP STATIONS 2011**  
**\*Denotes Pecan Fund Committee**

63005, 63011, 63017 Clarkson Valley  
**Trish Willey** 636-519-9886  
2709 Joyceridge Drive 63017

63122 Glendale / Kirkwood  
**Michelle Faust** 314-965-3002  
812 Oakway Place  
**Cathy Hubbard** 314-822-2693  
148 Oakwood Lane

63011, 63017, 63021, 63022  
**Ginger McCartney** 636-391-0243  
632 Packford Drive 63017

63124 Ladue  
**Ann Sutter** 314-994-3594  
10 Warson Terrace

63021 Ballwin  
**Bonnie Braddock** 636-225-0695  
1017 Pocono Trail

63123, 63126, 63127, 63128, 63129, 63010  
**Cindy Maulin** 314-846-5502  
2973 Royal George Lane 63129

63026 Fenton  
**Michelle Mueller** 636-225-3948  
2301 Ben Clare Drive

63130 University City  
**\* Peg Kaltenthaler** 314-725-5246  
765 Harvard

63043 Maryland Heights  
**\* Virginia Watson** 314-434-8858  
1234 Glenmeade Drive

63131 Des Peres / Town & Country  
**\* Jan Boehm** 314-822-7035  
24 Brookwood Road

63105 Clayton  
**\* Sharon Dougherty** 314-726-1144  
6420 Ellenwood Avenue

63301, 63304, 63366, 63376 St. Peters / St. Charles /  
O'Fallon  
**Phyllis Parsons** 636-946-3712  
676 Riverview Lane 63301

63110 St. Louis (Grand)  
**Barbara Little** 314-664-5148  
3811 Flora Place

63123 South County  
**Sunnyhill, Inc.** 314-845-3900  
11140 South Towne Square, Suite 101

63119 Webster Groves  
**\* Ruth Bailey** 314-968-2180  
609 Fieldston Terrace

**Please make checks payable to "Chi Omega Pecan Fund"**