



CALENDAR of Events

FRIDAY, NOVEMBER 22nd: 5th Annual AESCW Drive-Thru Dinner

Thursday, November 28, 2024.....HAPPY THANKSGIVING!!

WED-FRI., DECEMBER 4-6th: **108th Annual CCA/CCW Convention**
@ Grand Sierra Resort, Reno

President's Message

Dear AES Cattlewomen,

Congratulations on a job well done with the decorations, and auction set up for the Cattlemen's dinner. Thank you to all who donated items to make this event an incredible success! I'm looking forward to seeing you at the drive-thru dinner on November 22nd of our annual fundraiser.

Click to buy your dinner!

5th Annual Fundraiser

THANK YOU TO OUR ELITE SPONSOR
CATTLEMEN'S LIVESTOCK MARKET

**AES Cattlewomen's
Drive Through
Dinner**

FRIDAY, NOVEMBER 22, 2024
5:00PM TO 6:30 PM
PICKUP @ AMADOR COUNTY
FAIRGROUNDS
SCAN QR CODE OR
CALL (209)419-0808

DINNER FOR 4
HARRIS RANCH BBQ TRI-TIP
SALAD
BAKED POTATOES
BREAD

BAKE SALE DESSERTS AVAILABLE BY
DONATION

\$65

QR code in top right corner.

What a Great Success for the Live & Silent Auctions.....



\$8,000.00 ~ Live Auction Total
\$3,596.00 ~ Silent Auction Total
\$60.00 ~ Flower Donations
\$11,656.00 = COMBINED TOTAL

New memories to share from Fall Gather



This is Maggie, a Jr. AESCW member, with her brother, Blygh. They helped decorate for the Gather!

SPECIAL TREATS FOR THE YOUNGSTERS



The AES Cattlewomen set-up tables, chairs, & beautiful decorations for the Dinner & Auction. Over 100 cattlemen/women attended.

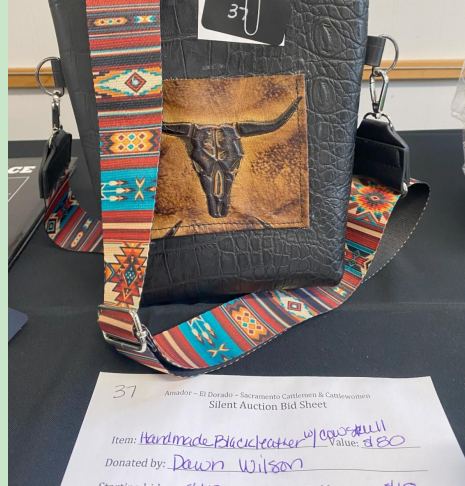
THANK YOU
to our volunteers,
to CLM for the hosted bar,
to Argonaut FFA Floral for the flower arrangements, &
to Silver Sage for the amazing dinner!!



**Handmade purse by
Dawn Wilson
&**

**Handmade Charcuterie Board
w/Brands
Made/donated by Denise Ding**

Highlander handmade quilt
made/donated by Dianne Van
Egmond



Custom Cowgirl Hat decorated
by Riley Ristrom



Nancy Hawkins' gift this Year
....THANK YOU!!

Hosted Bar by CLM



Seating for 100+



Jill Jess worked her magic



Floral by Argonaut FFA



ROAST BEEF CHEDDAR POCKETS

Ingredients:

- 3 cups shredded beef Pot Roast (about 24 ounces)
- 16 ounces whole wheat or regular refrigerated pizza dough
- 2 cups shredded Cheddar cheese, divided
- 2/3 cup diced sweet onion
- 1 egg white, lightly beaten
- 1/2 cup light dairy sour cream

Garnish:

- Chopped chives (optional)

Cooking:

1. Preheat oven to 375°F. On a lightly floured surface, roll dough into 12 by 19-inch rectangle. Cut into 8 rectangles, 4 by 5-1/2 inches each.
2. Combine beef, 1-1/2 cups cheese and onion, if desired, in large bowl; mix well. Divide beef mixture into eighths; press mixture to compact and place lengthwise in center of

rectangles. Fold long sides of



**HAPPY
THANKSGIVING TO
YOU AND YOUR
FAMILY &
FRIENDS!!**



**Brooklyn Whalen and a friend attending
National FFA Convention in Indianapolis.
Her t-shirt shows her sponsors.
She is very grateful for their support!!**

- each rectangle over filling, pressing to seal. Place on ungreased shallow-rimmed baking sheet. Brush with egg white. Sprinkle with remaining 1/2 cup cheese. Cut small slit in top of each pocket to vent.
3. Bake in 375°F oven 13 to 16 minutes or until golden brown. Serve with sour cream. Garnish with chives, if desired.

Amador El Dorado Sacramento Cattlewomen | 5501 Taylor Road | PLYMOUTH, CA 95669
US

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