

HOLLIS WOMAN'S CLUB NEWSLETTER



January 2010 Issue

www.holliswomansclub.org
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PRESIDENT'S MESSAGE

Each month the monthly hostess chair and committee arrives at the church to set up for our meeting and each month the question is asked "how many rounds tables will we need?" Every month I ponder the question and try to come up with a number that will accommodate our members. But then we don't want to have so many tables that if our attendance is down the program guest won't be offended if she (or he) sees a lot of empty seats. The winter months can be a time when each of us looks out the window at the thermometer and decides to hibernate for a day. This month my guessed calculation was off and our four tables with eight chairs around them ended with the four tables with at least 10 chairs and a few people chose to sit on the side. It was a very pleasant surprise and I hope you all didn't object to be cheek-to-jowl for a few hours.

A lot of business was accomplished at the meeting and a heartfelt thank you to those who agreed to sit on one of the several committees meeting in the next few months. Laurie Miller will be the member at large on the Budget Committee. Mary Lou Ward and Jeanne Cleveland will sit on the Constitution and Bylaws Committee and Brenda Gibson and Susan Benz will assist Becky Casey on the Nominating Committee. All of these committees are important to keep the Hollis Woman's Club operating on an even keel. Thank you for stepping up. Our officers will be changing in May. When you get a call from a member of the nominating committee in the coming weeks, please don't immediately say no. None of the jobs in this organization are difficult but they are crucial if we are to remain a club.

Shawntel Fugate was able to fulfill most all of the wishes on our Shepherds Fund adopted family's list and included gift cards to area stores as well. The snowed out Holiday Brunch didn't dampen the generosity of our club members. Thank you all. This month we collected items for the Humane Society. Bonnie Currier's truck was full of needed inventory to help the Humane Society with their day-to-day needs. We also had some food collected to help with a food drive to stock local food pantries. Thank you everyone.

We had a really fun program this month. Some of us had knitting needles and yarn in hand and others observed and learned along as Deb Degan, owner of The Woolery in Wilton instructed us in making a dish rag as well as explaining yarn differences, important terminology in the art of knitting.

OUR NEXT GENERAL MEETING is February 10th at Faith Baptist Church in Hollis. We gather for social time at 11:00 a.m. and follow with the business meeting at noon and our program around 1:00. Babysitting is available at noon with a \$5 fee per family. Contact Ellen Baker at ellenvbaker@yahoo.com or 465-7981 if you will be using this service. Our program will be The chosen charity is Home Health and Hospice. More information will be available in the meeting reminder email.

UPCOMING EVENTS

Ski days! We have reserved Wed, January 27th, as a 2 for 1 lift ticket day at Mount Sunapee! We'll meet at the Hollis Village Marketplace at 7:45am and carpool up; returning by 5pm or so. The other day to keep in mind is Wed, March 17th where we will ski Waterville for \$17! Emails susan.benz@gmail.com if you'd like to get on the email distribution list for either of these trips.

We have a chance to get admission tickets for the Boston Flower Show at \$15 each if we can get 20 tickets sold. The show runs from March 24-28 at the World Trade Center in Boston and these tickets are good any day. If you are interested, please contact Susan Benz as she is keeping a list to see if we get to 20. Friends, family, etc are all invited.

We will have another NYC bus trip on Saturday, June 5th for \$60 per ticket. This includes roundtrip luxury coach bus, maps and guidebooks, snacks and surprises. This trip sells out every time, so please contact Susan Benz if you are interested! We leave at 6am and return around 11:30pm.

ANNUAL YARD SALE! Mark your calendars for Saturday, April 17th, from 8-11am and come to the Lawrence Barn to shop for treasures! We've already had many inquiries from the public on buying tables so it looks like another sell out. Start collecting 'treasures' of your own to donate to our tables for sale by the club, or consider buying one of your own. \$20 per space if you supply a table or \$25 if we supply one (tables are limited). Set up will be Friday night. For more information, email susan.benz@gmail.com or call her at 465-3607 or Jeanne Cleveland at jeanne3584@yahoo.com or 465-2097.

CHARITABLE CONTRIBUTIONS COMMITTEE

The Charitable committee will be meeting in February. Please contact Ginny Brooks with your suggestion or idea for an area agency that could benefit from a contribution from the HWC. Each year we have several hundred dollars budgeted for this purpose. Please submit your suggestion or idea to the Charitable Donations Committee Co-Chair Ginny Brooks. Contact Ginny at 889-4505 or grambrook@charter.net.

GFWC-NH MID-WINTER CONFERENCE

The GFWC-NH Mid-winter Conference will be held on Saturday, January 23 at the Red Blazer Restaurant in Concord from 9:00 a.m. to 3:00 p.m. Contact Jane Taylor if you would like to attend.

STRAWBERRY FESTIVAL UPDATE

I know that the fields are covered in snow but that doesn't mean we aren't thinking summer. The Strawberry Festival will be on **Sunday, June 27th**. As always it will be held at Historic Monument Square and the HWC will work its magic and have strawberry desserts to sell to the public. I am excited to introduce Krissy Wuerdeman as co-chair of this fun event. In the very near future a call out will be made to finish this committee. We will be calling for several more ladies to co-chair the festival. We are looking at the job description of the festival co-chairs in an effort to streamline the jobs and utilize the strengths of our members. The intent is to have several women working as co-chairs to lighten the load and make this less intimidating. More later but in the mean time, please mark your calendar and reserve the afternoon. This is the major fundraiser for our club and funds the two scholarships offered to a graduating Hollis Brookline college bound senior.

MEMBER INFORMATION

Please note the new phone number for Sema Minassian: 465-7790

From Van Erasian: I am moving to Riverwoods at Exeter (10 White Oak Dr. #317, Exeter, NH 03833) February 24. I have enjoyed this association for the people and the knowledge and pleasure it has given me. Thank you all. Van Erasian

FEBRUARY BOARD MEETING

The next Board meeting is February 3rd at 9:00 a.m. at Lawrence Barn. Board meets are open and all members are welcome.

INCLEMENT WEATHER POLICY

The official policy for inclement weather as pertains to the HWC general meetings: If the Hollis Schools are cancelled, there will be no general meeting. If there is a delay of school opening, we will have our meeting as planned. Note that this pertains to general meetings only.

RECIPES FROM THE MEETINGS:

Below are the recipes for the two soups served at the January General Meeting:

WEIGHT WATCHERS BEEF BARLEY SOUP (makes 4 servings) from Lori Dwyer

This soup thickens after standing, so when reheating, add a bit of water to thin it.

10 ounces boneless round steak, cut into 1" cubes (I use sirloin tips)

½ cup pearl barley

¼ cup dried lima beans, picked over, rinsed and drained

1 carrot, chopped

1 onion, chopped

1 celery stalk, sliced

1 teaspoon salt

¼ teaspoon fennel seeds (optional)

1/8 teaspoon ground pepper

1 cup sliced baby portabella mushrooms

1. In a large saucepan, combine the meat, barley, lima beans and 5 cups water; bring to a boil. Skim off any foam, then add the carrot, onions, celery, salt, fennel seeds and pepper; bring back to a boil. Reduce the heat and simmer, covered, 1 ½ hours.

2. Stir in the mushrooms; cook, covered, until the meat is tender, 15 minutes longer.

Per serving: 237 Calories, 4g Total Fat, 1g Saturated Fat, 35mg Cholesterol, 645mg Sodium, 30g Total Carbohydrate, 5g Dietary Fiber, 22g Protein, 50mg Calcium. **Weight Watcher POINTS PER SERVING:** 4.

Note: This recipe is somewhat bland. It is after all a diet soup. Additional salt and pepper would be advised.

HUNTER MOUNTAIN GERMAN APPLE CAKE (makes 16 servings) from Carol Barth

2 cups all purpose flour

1 tsp baking soda

½ tsp salt

2 tsp cinnamon

3 eggs, beaten

2 cups sugar

½ cup vegetable oil

½ tsp vanilla

5 cups apples, peeled and sliced

½ cup walnuts, optional

Topping:

¼ cup butter

½ cup milk

1 cup brown sugar

1. In a large bowl, combine flour, baking soda, salt and cinnamon. Stir with a fork to combine.

2. In a mixing bowl, combine eggs, sugar, oil and vanilla. Beat at low speed for one minute.

3. Add dry ingredients at low speed.

4. Fold in apples and nuts. Batter will be very stiff.

5. Spread batter in buttered, 9 X 13 X 2, baking pan and bake at 350 Degrees for 60 minutes.

Allow cake to cool for 10 minutes. Pour hot topping over hot cake. Allow to cool. Makes 16 servings

6. To make topping - In a small sauce pan, bring butter, milk, and brown sugar to a boil, lower heat and simmer one minute, stirring until sugar is completely dissolved.

Parsnip Soup – Serves 4

I will give you the recipe as it appears in Martha Stewart's "Great Food Fast" cookbook. At the bottom I will give you the changes I made to the soup as I made it.

2 tablespoons butter
1 pound (2 cups) prepared sliced leeks
1 pound parsnips, trimmed, peeled and cut into one inch pieces
2 apples, peeled, cored and cut into one inch pieces
1 medium baking potato, peeled and cut into one inch pieces
1 can (14.5 ounces) reduced sodium chicken broth
½ cup heavy cream
Salt and pepper

1. Heat the butter in a large pot over medium heat. Add the leeks. Cook, stirring for five minutes or until leeks are tender.
2. Add the parsnips, apples, potatoes, broth and four cups of water. Bring to a boil, reduce the heat and simmer, partially covered until all vegetables are tender, 20 to 25 minutes.
3. Working in batches, puree soup in a blender (or food processor) until smooth. Return to the pot and stir in cream. Season with salt and pepper.

Becky's changes: If you have never cooked leeks, slice the light green and white parts fairly thin and let sit in a big bowl of water for 10-15 minutes. Pour water out and rinse and drain in a colander. Leeks are full of dirt and will ruin your soup.

All of the vegetables were sliced in the food processor not cut into one inch pieces. Just threw them in and let the processor do the work. You're going to puree it anyway who cares if it's in one inch pieces.

I used all chicken broth not water. Add your 14.5 oz of chicken broth to your veggies puree it and if you like a more liquid soup, add more broth. If you like it thicker, don't add any more. I don't puree mine completely. I like a few chunks in mine. If you don't have a food processor, you can do all this in a blender.

I added one teaspoon of ground thyme to the vegetables as they were cooking.
After pureeing, I added the juice of one lemon.
Also at the end, I added about a tablespoon of Texas Pete. (hot sauce)

Community News

The Hollis Seniors meet every Thursday at the Lawrence Barn Community Center. Area residents who have attained the age of 55 years are invited to join the group. Every week, members sign up for next week's meal which is delivered by St Joseph Community Services (Meals on Wheels). Seniors enjoy socializing and frequent programs which entertain or educate in areas important to seniors. Contact Hollis Seniors President Gerald "Jerry" Walsh at 465-7131.

Did you place your Girl Scout cookie order yet? Recently added is the option to make a donation with the cookies purchased going to Marguerites' Place. It's a win-win. We help the Girl Scouts who help us during the festivals and an area agency receives treats for their clients.

UPCOMING EVENTS: please check our website for further details and for Activity information

Ski trip to Mt. Sunapee, Jan. 27. Contact Susan Benz at Susan.Benz@gmail.com

Board meeting: Feb 3rd at 9:00 a.m. at Lawrence Barn

Next monthly meeting: Wed, Feb. 10 at Faith Baptist Church beginning at 11:00 am

Ski trip to Waterville March 17. Contact Susan Benz at Susan.Benz@gmail.com

Annual Yard Sale at Lawrence Barn: Saturday, April 17, 8-11. Contact Jeanne Cleveland or Susan Benz

NYC bus trip: Saturday, June 5. Contact Susan Benz at Susan.Benz@gmail.com