

The Fairview News

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Corresponding Secretary

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Carol McAlonis
Co-Vice Presidents

Beth Lampe
Recording Secretary

Bridget Hinkel
Board Member-at-Large



February, 2011 Newsletter

NANCY CAUSE, PRESIDENT

Brrr it's cold outside. It's easy to curl up with a blanket and forget about getting things done outside the house. But we need everyone's help right now. Sometimes we have to force ourselves to get out of the "January funk" as I call it. A lot of us get depressed after the holidays. The best way to get out of the "funk" is to get busy. Sally Lisowski and her chairs need all the help we can get with the *wine tasting* event right around the corner. They are working furiously to make this a success. Please give Sally a call or email to let her know you are there for us.

A big **Thank you** goes out to Diane Faile for chairing our Santa lunch in December. As usual it was a big success. Thank you to all who helped in some way as well as our non-Jr helpers - the girl scouts, Chuck Collings for his great balloon art, and of course to Santa himself. We had a lot of donations from area pizza parlors as well as other local establishments. Please patron them when you can.

Our club year ends in May, but there is still plenty to accomplish. Please make our club a priority and attend the meetings when you can. We miss you when you are not there.

Helen Davis, our Parliamentarian, is working on forming a new board of directors for the next club year. If you are asked to hold a board position, please say yes. It really is an honor to serve on the board of directors.

As always, if you have any questions or concerns, please email me or give me a call.

WAYS & MEANS

BARB KADLECK, CANDY BARS

I have **14 cases of Malley's** candy bars for sale. Let me know if you are interested in buying or selling any. They are \$1.00 candy bars. Thanks, Barb

SALLY LISOWSKI, COOK BOOKS

Happy New Year to you all. If you didn't have the chance to give a FPJWC Cook Book as a Christmas gift. . . how about as an addition to gift for a bride-to-be. And get to met your new neighbors, (or ones you haven't visited in a while) with a wonderful Cook Book from Juniors. Cost is still \$6.00 for just the book, with addendum, \$10.00. Just let me know and I will be more than happy to drop off at your home.

DIANE FAILE, LUNCH WITH SANTA

Thank you so much to all who helped to make this year's lunch so wonderful! It looks as though our profit is \$991.22!! I believe that all the attendees left happy, and our donors were great to work with. Can't say enough about the those great Girl Scouts, Chuck the balloon man, and Santa! Pat yourselves on the back and we'll feel great when it's time to distribute these funds.

NANCY SHUCOFSKY, SPRING PLANT SALE

Put the date on your calendar!! Our spring plant sale pickup date will be **Saturday morning, May 14th!** I am hoping to have order forms and brochures available at the February meeting.

SALLY LISOWSKI, WINE TASTING



"A Night of Wine and Roses" Wine Tasting Event

One of our larger fundraisers is coming up quickly, **February 12th**. I believe all major issues have been resolved and we are off and running. We have/ and are advertising in the newspapers, fliers and radio station websites (thank you Lu). But we need our members help with selling tickets. This is really a fun event, and expect for helping with the food prior to the event, and some assistance at the end with the silent auction, all should be able to spend a significant amount of time with their guests. Please think about supporting us with a purchase of a ticket or two or even a table.

Note: we will have plenty of empty wine bottles thanks to Bridget and a neighbor friend. But we could use glass or clear pitchers for water at the tables the night of the wine tasting. If anyone has one or two that we could use, please give me a call or email me and I'll be more than happy to pick that up too. Happy selling ladies!!!!

And one more thing. . . we are looking for coupons for the Hillshire or Echrich coupons and there was one in the paper this week. Thanks again so much!!!!

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KATHI KOWALSKI & CAROL MCALONIS, SILENT AUCTION



Our February 12 wine tasting will feature a silent auction, and we've got some fantastic donations so far. But we still need your help to make it a success.

First, we need MORE auction items if we want to come close to having as many prizes up for auction as in the past. If you haven't done so already, please consider donating something. Even if you're not "crafty," maybe you can spot and snag a great buy that would make a profit by attracting competitive bidding. Maybe you can offer your service or expertise as an auction item. Or maybe you can ask your employer or favorite business for a donation. Donations can be dropped off at Kathi Kowalski's home any time; use the breezeway if she's not home.

Second, we need your help on the day and evening of the event. We'll need FIVE helpers for the last 20 to 30 minutes to help us collect bid sheets, take payment, and get items distributed quickly to the winning bidders. We'll also need some help with set-up for about an hour in the afternoon.

Last but not least, let your friends, family, and guests know about the auction. All sales will be by CASH OR CHECK ONLY, so encourage people to come prepared to bid early and often. We'll try to email members a bidding program before the event so you can pass that along to friends and guests too.

With your help, we can raise some much-needed funds for our club's charitable and philanthropic work. Thank you all!



BARB KADLECK & NANCY CAUSE, WINE TASTING - FOOD



We are planning on serving the same menu as last year but things may change a little. If your guests ask, this is what we planned so far.

Assorted cheese and crackers, Mango Salsa and pita chips, Italian dip on bread topped with cucumbers, breushetta, grapes and sliced apples.

Italian meatballs in a sweet and savory sauce, sliced smoked sausage, shrimp and cocktail sauce, antipasto skewers - cubed mozzarella cheese, pepperoni, cheese tortellini, black & green olives, sprayed with Italian dressing, White pizza from Romeo's - garlic sauce with broccoli & spinach topped with mozzarella

Dessert consisting of various pastries from Becker's, pie from Grey house pies, pizzelles, etc.

Coffee, Water, and Pop (for non-alcohol drinkers)

Instead of putting the food out at different times like we did last year, we are going to put most of it out at once. We may hold the desserts until later.

We are in need of clear water pitchers if anyone has any we can borrow that night. Please let us know. If so, please make sure your name is on the bottom so we can get it back to you.

The Gemini Center is letting us in at 12:00 that day. If anyone can come and help with the prep work that would be great. We will also need help getting the food out to the tables and of course clean up. At the end of the night, we are beat from working all day on this event. Please plan on staying afterwards to help not only us, but anyone else who needs help cleaning up that night.



NANCY SHUCOFSKY, TREASURER

After reviewing the budget, Nancy Cause and I have determined that all line items will remain as originally set.

BILLIE JANE VANNUCCI, BLACK BOOK

Please add our new member Cathi Patton to page 48 of your black book.



HELEN DAVIS, PARLIAMENTARIAN

Thank you to our *Nominating Committee* – Nancy Shucofsky, Carol McAlonis, Kathy Kowalski, Linda Hamaoui and alternates Lu Herman and Lynn Coletto. The committee will meet soon and present nominations at the February General meeting. We'll also take nominations from the floor. If you are interested in a position please call me or any one serving on the Nominating Committee. Also if you have any questions about a position, call and I will try to answer your questions.

Anyone wishing to propose any by-law changes may do so no later than the February General meeting. Proposed by-law changes must be in writing and turned in to me by the deadline so that all proposals can be presented to the membership at the March meeting.

LYNN COLETTA, HOSPITALITY

February Hostesses: are Linda Hamaoui and Carol Deitsch.

March will be a St. Patrick's "Green" Theme: Mary Jo Campbell, Barb Kadleck and Beth Lampe had volunteered to bake.

March Hostesses: Mary Jo and Beth

NANCY SHUCOFSKY, FAIRVIEW ASSISTANCE

I am pleased to report that we were able to assist a Fairview High School senior, trying to help out his family, by purchasing a Trac Phone and a bus pass so that he could try to get a job. His family's phone had been disconnected. Nora Walsh, assisted with the purchase of these items, and we reimbursed her for the purchase.

MARY JO CAMPBELL, BETH LAMPE, HELPINGS HANDS

Thanks to all who donated to the Domestic Violence Center in Nov. They were very appreciative and I will bring the thank you letter to our next meeting. Everyone was very generous with Adopt a Family, and with the Wine Tasting fundraiser planned for Feb, our next Helping Hands collection will be in March. It will be for the Fairview Park Hunger

Center and the specifics will be in the next newsletter. April will be our annual Baby Shower for Friends of Mothers and Infants.

Any unused, discarded cell phones are continuously being collected by Beth for reuse by victims of domestic violence. Thank you.

LYNN COLETTO, SOCIAL

Chili and Soup night was fantastic. Great food and conversation. February will be a Valentine's Theme. I found my records and Diane Faile, Linda Hamaoui and Sally Lisowski had signed up to bake. Let's see if there are any desserts left over from the Wine & Rose's event.

DIANE FAILE, MARION COOK GRANT

I don't have the materials ready to distribute yet, but feel free to pass on the information about our grant to women 21 and over who are returning to school. Let me know of anyone interested. More details next month.

LU HERMAN, CORRESPONDING SECRETARY

Hello all, we are receiving correspondence from donors to our upcoming 2nd annual Wine Tasting and Silent Auction! If you need any additional letterhead or envelopes, just let me know and I can drop them off! Hello all, we are receiving correspondence from donors to our upcoming 2nd annual Wine Tasting and Silent Auction! If you need any additional letterhead or envelopes, just let me know and I can drop them off!



February 23 – Carol Deitsch

RECIPE CORNER**Minestrone Soup with Mini Meatballs****Meatballs:**

1 lb. lean ground beef
 1/3 t. garlic powder
 1 t. dried basil
 1 t. dried oregano
 1 t. onion powder
 1 t. salt - optional
 freshly ground black pepper
 Mix all the ingredients and shape into small meatballs.
 Spray a cookie sheet with Pam spray. Place meatballs on sheet and bake at 375 degrees for 15-20 minutes.

Soup:

1 c. diced onion
 3/4 t. dried oregano
 1 t. minced garlic
 1/2 t. dried thyme
 1 T. Olive oil
 3/4 c. sliced carrots
 1/2 c. red wine or cooking sherry or beef broth (in addition to the beef broth below)
 1 or 2 zucchini, cut in half and sliced
 2 quarts beef broth
 3/4 c. diced celery
 1 -15oz. can kidney beans
 1/4 c. orzo pasta
 1 - 15oz. can black beans
 2c. cooked small meatballs
 1 - 28oz. can diced tomatoes
 1 c. frozen peas
 1 1/2 t. dried basil
 1 t. parsley
 1/4 t. dried rosemary
 Salt and freshly ground pepper
 Asiago cheese, grated

Make meatballs. Saute onion in olive oil. Add garlic and cook 1 min. Add red wine and simmer 1-2 minutes. Drain and rinse kidney beans and black beans. Add beef broth, kidney beans, black beans, tomatoes, herbs, and vegetables except peas. Bring to a boil, reduce heat, and simmer 1/2 hour. Add orzo, meatballs, and peas. Simmer until pasta is just done. Add parsley. Season with salt and pepper. Garnish with grated Asiago cheese. Makes approximately 6 quarts. This is good served with Italian bread and salad.

Here is a fun Chili recipe. The secret ingredient is hot dogs

Ray's Original Chili

2 lbs ground beef
 3-4 beef hotdogs
 2 large onions, chopped (about 1 c.)
 4 cloves garlic, crushed
 2- 32 oz. cans whole tomatoes
 4 medium stalks celery, sliced
 3-4 T. chili powder
 2 T. Brown sugar
 2 t. salt
 2 t. worcestershire sauce
 1 t. red pepper sauce (tabasco) (optional)
 2 - 30 oz cans kidney beans, drained

Cook and stir ground beef, hotdogs, onion and garlic until beef is browned. Drain. Stir in tomatoes (with liquid), celery, chili powder, salt, sugar, worcestershire sauce and tabasco. Heat to boiling, Reduce heat. Cover and simmer 1 hour. Break up the tomatoes with a spoon or knife. Stir in beans. Heat to boiling. Reduce heat. Simmer uncovered until hot, about 15 minutes (for thicker chili, continue simmering, stirring occasionally until desired consistency).
 5 servings - about 1 cup



Valentines Day