

# St. Ferdinand Women's Club Newsletter – June-July-August 2010

## Presidents Corner

Hi Ladies,



I want to take a moment to thank Mary Sanguigni for being our president for the past four years. As always, Mary has done a wonderful job and will continue to help on our Board as a greeter next year. Thanks Mary, we couldn't have done it without you.

This will be a summer newsletter just to let you know a few upcoming events that will occur over the summer. Please be sure to read your newsletter so that you can keep informed. We have also listed the dates of the meetings for next year so you can mark your calendars now.

We have the "200 Club" Banquet coming up on July 17<sup>th</sup> and we will need help with the set up and selling tickets for the raffles and also new ticket sales for next year. Please call or send me an email if you can help.

Our Summer Festival is in August and I usually chair the Boutique Booth. This is not a Women's Club event, but we usually get our women to help man the booth. We will need a few people the weekend of the Festival. Again, please call or send an email if you can help. We usually sign people up for a two-hour shift so it's not too long for any one.

Opal Glackin is planning a wonderful bus trip in October to Cumberland, Maryland. Contact Opal if you are interested in going. Please read more about the trip in the newsletter.

I look forward to the upcoming year of our Women's Club. I hope to see a lot of you at our monthly meetings and events. We would like to get more people involved with the Women's Club. Won't you **please** consider helping on a committee? Look inside the newsletter to see where your interests are. We are always looking for new ideas and suggestions.

Have a wonderful and safe summer! See you in September.

Sincerely,  
Peggy



## Upcoming Meeting Dates

Please mark these dates on your calendars today so that you don't miss any of our meetings.

### Regular meeting dates

Thursday, September 16  
 Thursday, October 21  
 Thursday, November 18  
 Thursday, December 16  
 Thursday, January 20  
 Thursday, February 17  
 Thursday, March 17  
**Wednesday**, April 13  
 Thursday, May 19

### Event Dates

“200 Club Banquet” Saturday, July 17<sup>th</sup>  
 Lunch with Santa Saturday, December 4<sup>th</sup>  
 Sweetheart Dance Saturday, February 12<sup>th</sup>

## Upcoming Events

### **“200” Club Banquet Saturday, July 17<sup>th</sup>**

Our 200 Club banquet will be on Saturday, July 17<sup>th</sup>. Everyone who purchased a 200 club ticket will receive one admittance to the banquet. One additional ticket can be purchased for \$25.00. **The winner does not have to be present to win.**

We will have a few basket raffles and also a 50/50 raffle. With this in mind, I am asking our members to donate items for the baskets. We will have a Basket of Cheer with liquor and wine, a Lottery Tree and also a Money Tree or Gift Card Tree.

Please try to donate at least one item for the baskets. I will be happy to come to your house to pick up any thing you would like to donate. Just give me a call at 724-538-9522.

### **Bus Trip October 20, 2010**



Cumberland, Maryland, just southeast of Pittsburgh, is home of the Western Scenic Railroad's “Thunder Mountain” Steam Train. Your tour will acquaint you with this wonderful historic town, including a visit to the Emmanuel Episcopal Church. It will be “All Aboard” the train to ride through the beautiful mountains to Frostburg.

Upon arrival, visit the Old Depot Center where you will watch the train turn around on the turntable. Lunch will be served at the Women's Civic Club. Explore the C&O Canal Museum and Queen City Transportation Museum. Before departing, visit the Queen City Creamery and receive an ice cream cone. Do not miss boarding this train to see the historic sites! **The cost is \$98.00 per person and will include all of the above.**

All reservations must be made and paid for by September 1<sup>st</sup>. If you would like to attend this great trip, please call Opal Glackin at 724-776-2328 (evenings) or 412-762-7831 (daytime office).

Please look over the following committees to see where you would like to help. **A few people have already signed up, but we would like to have several people on each committee.** Thank you!

DCCW	-	Joanne Warren
Historian	-	Annie Mathe
Hospitality	-	MaryEllen Lutz
Membership	-	Linda Pawlak, Beverly Quinn-Huston, Kathy Zappia
Publicity	-	Barbara Weiser
Respect Life	-	No one has signed up
Spiritual	-	No one has signed up

The following are the officers for next year.

President	Peggy Wahl
Vice President	Mary Ellen Lutz
Secretary	Geralynn Hood-Holt
Treasurer	Maryann Shipley

## Personals



**Birthday Wishes go out to the following:**

<i>Debbie Butler</i>	<i>June 1</i>
<i>Terry Meinert</i>	<i>June 3</i>
<i>Mary DeSanzo</i>	<i>June 7</i>
<i>Barbara Weiser</i>	<i>June 13</i>
<i>Nancy Huber</i>	<i>June 20</i>
<i>Sharon Leszczyński</i>	<i>June 30</i>
<i>Arleen Gaydos</i>	<i>July 13</i>
<i>Geralynn Hood-Holt</i>	<i>July 21</i>
<i>Gerry Zygmunt</i>	<i>July 22</i>
<i>Karen Roche</i>	<i>August 6</i>
<i>Gamma Gerrich</i>	<i>August 5</i>
<i>Maryann Shipley</i>	<i>August 15</i>
<i>Eileen Quinn</i>	<i>August 24</i>
<i>Carmen Stoffa</i>	<i>August 25</i>
<i>Virginia Michels</i>	<i>August 27</i>

## Follow Ups

### Fish Fry

We would like to thank every one who helped at the Fish Fry. We had a nice number of ladies show up at each Fish Fry and we really appreciate the show of support. We made a nice profit of approximately \$2200 which will go towards our gift campaign pledge and also towards our clubs expenditures.

<b>Recipe Corner</b>
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*Here are two recipes that were requested from the Installation Dinner. Enjoy!!*



### ***Spinach Strawberry Salad***

(Submitted by Peggy Wahl)

1 pound baby spinach, washed and drained  
1 pint strawberries, sliced

#### **Dressing**

½ cup sugar  
¼ cup red wine vinegar  
2 Tbsp. Sesame seeds  
1 ½ tsp. Dried onion flakes  
¼ tsp. Paprika  
¼ tsp. Worcestershire sauce

Wash and rinse spinach. Wash and slice strawberries put both in a salad bowl. Mix dressing. Pour over salad right before serving and toss.

### ***Chicken Romano*** (Submitted by Mary Ellen Lutz)

4 small whole chicken breasts, skinned and deboned  
3 eggs  
4 oz. Romano cheese, (about 1/2 cup) freshly grated  
4 tablespoons fresh parsley, minced  
Salt and Pepper to taste  
1 cup flour  
1/3 cup olive oil  
1 stick butter  
1 lemon, thinly sliced  
1/4 cup dry white wine  
Additional lemon slices and parsley, for garnish

Preheat oven to 350 degrees.

Slice each whole breast in four even pieces and pound lightly to tenderize.

In mixing bowl, whip together the eggs, 1/4 cup Romano, half of the parsley, and salt and pepper. Coat each chicken piece first in flour, then dip in egg mixture, then coat with flour again.

Meanwhile, heat oil in large skillet over medium high heat. When hot, add chicken pieces and fry until golden brown, about 5 minutes per side, being careful not to tear coating. Place cooked chicken on paper towels to drain.

In small saucepan, melt butter with lemon slices over low heat. Add wine and rest of minced parsley. Simmer slowly but do not allow to brown. Lay chicken pieces in a baking pan large enough to hold all in a single layer. Pour wine butter sauce evenly over chicken and sprinkle with remaining cheese.

Bake for 10 to 15 minutes -- just enough time for the sauce and chicken to heat together and the cheese to melt. Garnish with parsley and lemon and serve. Makes 4 servings.