



March 2026 Issue

Exeter Woman's Club

Newsletter

Board Directors 2025-2026:

President - Sara LoBue
Vice President - Cindy Valdez
Treasurer- Rosemary Hellwig
Recording Secretary - Carla Zimmer
Corresponding Secretary - Lauren Haas
Past President - Dr. Ann Hickey

Board Members:

Cristy Jensen
Marilyn Landeros
Gail Townsend
Lana Brown
Kim Gerard



Letter from the President

Dear Members,

As we welcome the month of March, we find ourselves on the threshold of spring, a season of renewal, growth, and fresh beginnings. March often brings thoughts of luck, symbolized by shamrocks and St. Patrick's Day celebrations. Yet as I reflect on what it truly means to be "lucky," I am reminded that the greatest treasures we possess are not found in pots of gold, but within our own hearts.

We are fortunate, yes, lucky to belong to an organization built on goodness and service. The laughter shared at meetings, the hands that work side by side at events, and the quiet acts of kindness performed without recognition all represent the true wealth of our organization.

Each of you brings unique gifts to this Club, and together, those gifts create something truly meaningful.

As we move through this month, I encourage you to take a moment each day to recognize your own inner wealth. Celebrate the goodness within you. Share your kindness freely.

Express gratitude for the friendships and opportunities that surround you. In doing so, we strengthen not only ourselves, but the heart of the Exeter Woman's Club.

I feel incredibly fortunate to serve alongside such dedicated, caring women. Thank you for your continued commitment, your generosity of spirit, and the warmth you bring to our Club. May this March bring each of you renewed energy, unexpected blessings, and the joyful reminder that we are already rich in the ways that matter most.

With great appreciation,
Sara LoBue
President 2025-2026



Member Spotlight: Linda Munsch

Linda was born in Missoula, Montana, the second of five children. Her parents met while they were attending college and they later married. When Linda was still very young, her father was offered a teaching position in Washington state and the family relocated. They moved to Exeter in 1959. After moving to Exeter, her father coached track and field and football at the high school. When Linda's father was later diagnosed with Hodgkin's disease, the family faced a challenging and uncertain time. Demonstrating remarkable determination, Linda's mother, Peggy Stoltz returned to school to earn her teaching credentials. She taught Physical Education at Lindsay Junior High School for many years. Peggy had long been an active member of the Exeter Woman's Club, contributing her time and energy to community projects, specifically the scholarship awards to high school seniors.

Linda and her siblings all attended Exeter High School. She graduated in 1974 and continued her education at Cal Poly, where she earned a Bachelor's degree in Home Economics in 1979. While attending college, she met her husband. Following graduation, Linda worked in the banking industry and later taught Special Education for 19 years in Visalia at Oak Grove and Mountain View Elementary Schools. Linda and her husband raised four children. Approximately five years ago, after retiring, Linda joined the Exeter Woman's Club. With her mother still an active member at the time, joining the Club provided a special opportunity for them to share meaningful experiences together. Linda fondly recalls the many hours spent at the clubhouse, working on projects, attending events and simply enjoying conversation and laughter with her mother and fellow members. For our Centennial celebration last year, Linda oversaw the Exeter Woman's Club cookbook which was filled with beloved recipes. She shares that she is deeply proud to be a member and remains committed to contributing to the Club's enduring legacy of service.

Calendar of Events for EWC and City of Exeter:

Sunday, March 1st 2pm EWC Brick Garden Dedication

Tuesday, March 10th 11:30am - EWC Monthly General Meeting

Thursday, March 12th 5:30pm - Bingo Night

Saturday, March 14th 6am - Rocky Hill Triathlon/10k/5k

Saturday, March 14th 12 pm - Rocky Hill Motor Fest downtown

Saturday, March 21st 8am - 11am - Movement Crawl
(dress up in 80's, 90's or 2000 workout wear and complete
three circuit training at three different businesses in Exeter, so
fun!)



Brick Garden Dedication and Celebration:

We are approaching a very special moment for the Exeter Woman's Club, the dedication of our Brick Garden! This project represents more than engraved names and beautifully placed bricks; it represents legacy, remembrance and the lasting mark we leave on our community. Let us fill the garden with smiles, conversation, and pride. Let us stand together in gratitude for the women whose vision and service built the foundation we enjoy today. And let us celebrate the continued growth of our Club and the friendships that make it so special. Whether you have a brick in the garden or simply a heart invested in this organization, you are an important part of this day.

We look forward to seeing you there!

Tried & True Irish Soda Bread (moist, rich flavor)

4 cups of all purpose flour

3/4 cup white sugar

1 tsp salt

1 tsp baking soda

1 tsp baking powder

1/2 cup butter, at room temperature

1 1/2 cup raisins

1 1/2 cups buttermilk, at room temperature

3 large eggs, at room temperature

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch pan.
2. Stir flour, sugar, salt, baking powder, and baking soda together in a large bowl. Using a pastry cutter, cut the butter gently into the flour mixture until well combined; stir in raisins. Whisk buttermilk and eggs together in a separate bowl; lightly beat egg mixture into flour mixture. Place dough into the prepared pan.
3. Bake in the preheated oven until the bread has risen and the top is golden brown, 45 minutes to 1 hour. A knife inserted into the center of the bread should come out clean. Cool the bread in the pan on a wire rack for 10 minutes before removing. Serve warm.

