



September 2026 Issue

Exeter Woman's Club

Newsletter

Letter from the President

Dear Members,

Welcome back! I hope everyone enjoyed a wonderful summer.

As we embark on a new club year, I am excited about what lies ahead for the Exeter Woman's Club. This year is all about connection, friendship, service, and most importantly having fun together!

There are several exciting things happening behind the scenes. We are in the final stages of completing our 501(c)(3) nonprofit status, which is an important milestone for the Club and will open new opportunities for us as we continue our commitment to serving our community.

Our weekly coffee meet-ups have also been a wonderful success! The participation and attendance have been fantastic, and it has been so enjoyable to see members gathering, visiting, laughing, and getting to know one another outside of our regular meetings. Thank you to everyone who has joined us and helped make these casual get-togethers such a bright spot in our week.

And as we all know not everyone in our community is able to make our monthly luncheons during the day, we are looking forward to exploring evening meet-ups! We are working on the details now and hope to have some fun evening opportunities available soon. Whether you're a morning coffee person or a let's-meet-after-work person, we want there to be a place for everyone to connect or become a member.

Most of all, I hope this year feels like a Club where everyone is welcome, everyone has a voice, and everyone has an opportunity to participate as much or as little as their schedule allows.

Thank you for your continued support, enthusiasm, and love for the Exeter Woman's Club. I am so looking forward to seeing familiar faces, welcoming new ones, and creating some wonderful memories together.

Welcome back, ladies! Let's make this a great year!

With warmest regards,

Lauren Haas

President

Exeter Woman's Club

2026-2027



Exeter Will Welcome Home One of Its Own
On **Friday, September 18th at 10:00 am** the Exeter community will gather to welcome home US Army Air Forces Sergeant Adolph Aguirre, hometown hero whose journey home has taken more than 80 years. In August 1943 his aircraft was shot down during a mission over Italy. For decades he remained unaccounted for. More than 80 years later, advances in forensic science made it possible to identify his remains, finally bringing Sgt Aguirre home the hometown where his story began.

The ceremony will begin with a graveside service at the Exeter District Cemetery, followed by a procession to the Exeter Veterans Memorial Building, where a military flyover and gun salute will honor his service & sacrifice

Ladies: let's support this wonderful tribute and be there!!

Introducing our 2026-2027 Board of Directors and Board members:

President

Lauren Haas

Vice President

Cindy Valdez

Treasurer

Rosemary Hellwig

Corresponding Secretary

Kim Olmstead

Recording Secretary

Linda Munsch

Past President

Sara LoBue

Board Members

Lana Brown

Gail Townsend

Darlene Mayfield

Melanie Morton

Christmas in October is coming up soon!
Always a fun event, and a great way to get started
on your holiday shopping.



Calendar of Events

General meeting/luncheon
Sept. 8th 11:30am

Bingo
Sept. 10th Doors at 5:30pm,
Bingo starts at 6pm

Hometown Emporium
30th Anniversary Celebration
Sept. 12th at 4pm - 6pm

Welcoming Home Adolph Aguirre
Sept. 18th at 10:00am

EWC Board Meeting
Sept. 22nd at 1:00pm

Exeter Farmers Market every Wednesday
5pm - 8pm

Wondering what to do with all that zucchini from your garden?
Try this delicious recipe from our EWC board member, Linda Munsch.

ZUCCHINI FRITTERS

- 1 c. all purpose flour
- 1 tsp. baking powder
- 1 tsp. basil
- 3/4 tsp salt
- 1/3 c. milk
- 1 egg
- 2 c. zucchini, shredded
- 1 T. green onion, minced
- 1/4 tsp. pepper

In a heavy 3 quart saucepan over medium heat, heat 1 1/2 inch shortening.
In a medium bowl, mix flour, baking powder, basil, salt, and pepper.
Set aside. In another bowl, beat milk and egg until well blended.
Stir in zucchini and green onion. Stir into flour mixture until well blended.
Drop by teaspoons, a few at a time, into hot oil.
Fry until evenly browned, turning as needed.
Drain on paper towels. Keep hot in warm oven.



Bingo Night

Our July bingo hit a new record, with over 100 people in attendance! This fun event draws in players from Exeter, as well as other surrounding communities. As always, we appreciate all of the volunteers who help make this such an enjoyable (and profitable) event for the club.