

OCWC Newsletter

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GFWC Oregon Federation of Women's Clubs



Connie's Corner...

Hi to all!

Hope you're enjoying your summer and managing to stay cool during these bursts of hot summer days. It's been a fun and busy month for us - a couple family camping trips, a week on the Metolius at Camp Sherman with great friends and lots of quilting, visiting, reading etc. Almost two weeks ago, we became the puppy parents to 10 week old Lulabelle (aka Lulu), a European Basset Hound. She's doing really well, but is definitely keeping us on our toes 😂😘

***You are the most
valuable investment
you will ever make!***

Choose to Be Happy!

***Bad vibes
don't go with
my outfit!***



Newest addition to the Kitzmiller Family! Meet LuLu!

***August is like the
Sunday of
Summer!***

A really huge THANK YOU goes to the three members who opened their homes/garages/yards etc for our First Multi-home Garage Sale - Sheila, Heather (and soon to be member) Jenny!!! Also Kudos to all of those members that helped sort, price, organize, publicize and work the days of our sale...And to everyone that hauled all the great stuff for the club to sell. It was an enormous amount of time and effort spent on this fundraiser and the proceeds certainly show it...almost \$5,000.00!

What a way to begin our calendar year - You are all such amazing women and I feel blessed to be part of our club!

I know our official meetings don't begin until September, but I'm wondering if there is interest in, again, having a "healthy food" Canned Food Drive at Rivercrest Park at the end of August?? Let us know your thoughts, it could also be a time to bring a book for the LITTLE LIBRARY.

***Don't let one cloud
ruin your whole
day***

UPCOMING DATES

AUGUST 27-30, 2021 GFWC Annual Convention in Atlanta, GA

SEPTEMBER 2nd SEPTEMBER 9th

OCWC Board Meeting 10:00AM, place TBD OCWC General Meeting at Tumwater Room at MOOT 11:00 Sign in and Social Time 11:30 Meeting begins 12:00 Lunch

Recipes for Summer...

Corn, Avocado and Tomato Salad

- 2 cups cooked or frozen corn
- 1 pint cherry tomatoes, halved
- 1 avocado, pitted, peeled, cut into 1/2" pieces
- 1/2 cup finely diced red onion
- 2 Tbs. olive oil
- 1/2 two. grated lime zest
- 1 Tbs. fresh lime juice
- 1/4 tsp. salt
- 1/4 tsp. pepper

Bloom with kindness



1/4 cup chopped fresh cilantro

In a bowl, combine corn, tomatoes, avocado and onion.

In a separate bowl, mix together olive oil, lime zest & juice, salt & pepper; stir in cilantro. Pour over salad & toss gently to mix.

Serves 10

Squash Enchiladas

One large baked squash...butternut or your favorite

1 8oz package cream cheese

1 7oz can diced green chilis

1 package corn tortillas

8 oz jack cheese

Salsa

Olives

Mash cooked squash with cream cheese and green chilis. Spray or oil casserole dish and make layers as follows: tortilla, salsa, squash, cheese, olives, repeat once more. End with tortillas, salsa, cheese, olives.

Bake covered at 350 degrees for 30-40 minutes

Mexican Quinoa

1/2 jalapeno

6-8 chopped green onion

1 cup canned corn

1 can black beans

1 can fire roasted tomatoes

3/4 cup quinoa

1 teaspoon chili powder

1/2 teaspoon cumin

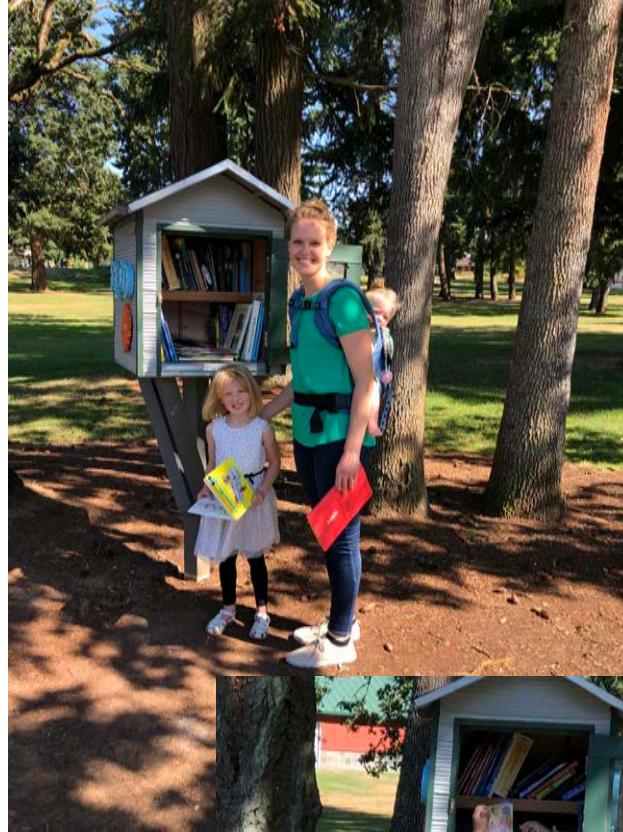
1 cup chicken or vegetable broth

Simmer 20 minutes Top with fresh cilantro, avocado, fresh lime juice...ENJOY!

A Life of Gratitude!

Happy Birthday!

08-26 Betty Gallucci



The Little Library at Rivercrest Park