

OCWC Newsletter

PO Box 2102 | Oregon City, OR | 97045-0058 | www.oregoncitywomensclub.org



GFWC Oregon Federation of Women's Clubs



Connie's Corner...

It was great to see so many of you at our General Meeting this month. Huge thanks to all that donated items or helped decorate the pumpkins for our little Mini-Auction. Heather emailed the results and it's amazing...we took in a total amount of \$415! Watch for a few more silent auctions or other opportunities that the Ways and Means Committee will have to help with our club's fundraising efforts.

Hostesses for November are Connie Kitzmiller, Anne Batey, Nancy Ide and Nancy Weicker.

REMINDER: Pies will be ready for pick up at our November General Meeting...yum 😊

Alice and I spent this weekend in Astoria for the Fall OFWC Convention, Part 2. It was a smaller than usual group, but we had a great weekend, good speakers and Oregon City came home with several awards!

1st Place 2nd Place 3rd Place 3rd Place 3rd Place 3rd Place
Honorable Mention

Education and Libraries Award Advocates for Children Signature Program - Domestic Violence Awareness Communications and Public Relations Environment Civic Engagement and Outreach Award Advocates for Children ✨

OFWC Superstar Book Award ...”for our amazing efforts in donating 6,951 books to children and families in our community in 2020 and doing it in the midst of a historic pandemic! 🌟

Certificate of Merit for our club’s donation to the OFWC Fine Arts Scholarship

Karen LaVoie, our OFWC State President, was so excited to announce that Oregon came home from the National GFWC Conference this summer with a total of 9 Awards! Both Alice Hayden and Sheila Wilson were among those chosen for the national awards. 🎉

Congratulations to both Alice and Sheila 🏆 🏆

We also announced Heather Chaney as our Gold Key Award recipient!

HARVEST MOON POPCORN

Makes 2 1/2 quarts

1/3 cup melted butter
1 tsp dill weed
1 tsp Worcestershire sauce
1 tsp lemon pepper
1/2 tsp onion powder
1/2 tsp garlic powder
1 beef bouillon cube cut up
2 quarts popped popcorn (2 Tbsp. of un-popped popcorn kernels makes approximately 1 quart of popped corn)
2 cups canned shoestring potatoes

Combine dill weed, Worcestershire sauce, lemon pepper, onion powder, garlic powder, bouillon cube and butter in a small saucepan. Put popcorn and shoestring potatoes in a large bowl. Pour butter-dill weed mixture over popcorn and shoestring potatoes; toss. Spread mixture on a jellyroll pan and bake in a 350 oven 8-10 minutes stirring once.

***Pie is my
main food group
on
Thanksgiving!***



A Grandmother and her granddaughter visiting our little library at Rivercrest Park. Please remember to bring books to our next meeting for the library!

COMING UP NEXT!

Thursday, November 11, 2021
Social Time 11:00 AM
Business Meeting at 11:30 AM
Lunch & Guest Speaker at 12:00 PM

Brandi Johnson, Executive Director
LoveOne

Hostesses for Meeting
Anne Batey, Connie Kitzmiller, Nancy Ide

Monthly Club Project

\$5.00 Gift Cards for Pioneer Pantry Christmas Gift Bags

5 Things To Remember Today

Life is like a camera.

Just focus on what's important.

Capture the good times.

Develop from the negatives & if things don't work out.....

Just take another shot!

You are Capable

You are Valuable

You are Worthy

You are Strong

You are Enough

My summer bikini body wasn't ready but my fall sweater body in on point!

A Look Down Memory Lane!

October 25, 1928

The O. C. Womans Club met in the Chamber of Commerce rooms, Mrs. Gardiner, President, presiding. Minutes of previous meeting read and approved. Mrs. Gardiner reported her investigation regarding a new meeting place. The Eastern Star is having a room refinished in the Masonic Bldg. and if rooms are satisfactory the club may move soon. An announcement was made by the Radio Course over KFJR in "Literature on Tradition and Novelty in English and American Books," by Wallace Nelson Collins, by the Extension Service of U of O.

Bulletins were read on "Why I Should Vote; Divisions A & B for Hi School and Colleges and Universities, respectively, cash prizes amounting to \$1,000 being offered; Mrs. Gardiner spoke of the new calendar and Travel Ticket, and the prizes at the end of the season for attendance.

Adjournment

Intermission

The program followed in charge of Mrs. Squire Bozarth and Mrs. P. W. Kirk. Mrs. Caufield told in a very interesting manner of their trip around the world, centering on the ocean voyage over. She

exhibited Menu Cards. Mrs. Gilbert Hedges read a paper "The Tower of London, Westminster Abbey, and Buckingham Palace," Mrs. Bozarth told of "Shakespeare and his country." Each had interesting pictures to show. The subject being attractively presented Mrs. Lindas sang two English songs: "When Love was Kind" and "By Hedgerows and Meadows." Mrs. Krassig accompanying at the piano, the numbers being very entertainingly rendered.

Mrs. Thos. Gregory, Secty. Pro Tem

What might our members have enjoyed during their intermission?

CHICKEN-LIVER SANDWICHES

<u>1 cup</u> cooked chicken livers	1 tablespoon lemon juice
2 tablespoons chopped crisp bacon	2 tablespoons sliced truffles
2 stalks celery, minced	4 drops tabasco sauce
Salt	Pepper

Mash the chicken livers, add the chopped bacon, salt, pepper, tabasco sauce, lemon juice, and sliced truffles. Use between slices of bread spread with creamed butter mixed with minced celery.

RUSSIAN SANDWICHES

½ cup cream cheese	¼ cup chopped pimento
¼ cup chopped olives	¼ cup mayonnaise
Lettuce leaves	Boston brown bread

Spread the cream cheese on thin slices of Boston brown bread. Spread an equal number of buttered slices with chopped olives and pimientos mixed with mayonnaise dressing. Press together in pairs with a crisp lettuce leaf between.

BOSTON BROWN BREAD

2 cups corn-meal
1 cup Graham flour
1 teaspoon salt
½ teaspoon soda
1 cup raisins

1½ cups sour milk
1 egg
½ cup molasses
3 tablespoons baking powder

Mix and sift dry ingredients add the raisins and toss lightly together. Add the other ingredients. Mix thoroughly and steam for two and three quarters hours.

CARROT SALAD

1 cup grated raw carrot
1 cup chopped raw cabbage or celery combined
Mayonnaise or boiled dressing
Lettuce leaves
½ teaspoon salt

1 tablespoon lemon juice

Mix the ingredients well and serve on crisp lettuce leaves. The grated carrot may be served alone on lettuce or may be combined with cold boiled peas, with chopped nuts and apples with onions or radishes.

TEA CAKES

2 tablespoons melted shortening
½ cup sugar
1 egg
1 cup chopped nuts

1 cup milk
2 teaspoons baking powder
2 cups flour

Cream the shortening with the sugar; add the beaten egg; then add the milk alternately with the sifted ingredients. Add the floured nuts last. Bake in greased muffin pans in a moderate oven (375° F.)

Split each cake, butter it, and sprinkle with grated maple syrup and chopped nuts. Serve hot with afternoon tea.

Delineator Cook Book, Delineator Home Institute under the direction of Mildred Maddocks Bentley from the *New Butterick Cook Book*. Butterick Publishing Company, Dodd, Mead and Company, 1928, New York. (HathiTrust.org)

One of the most popular recipes in 1928 was the Nestle Ice Box Cake (<https://www.serious eats.com/classic-icebox-cake-recipe>)



“The Mode” July 1928: Three outfits from Hattie Carnegie. Delineator magazine.



Work the goal

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Keep the vision



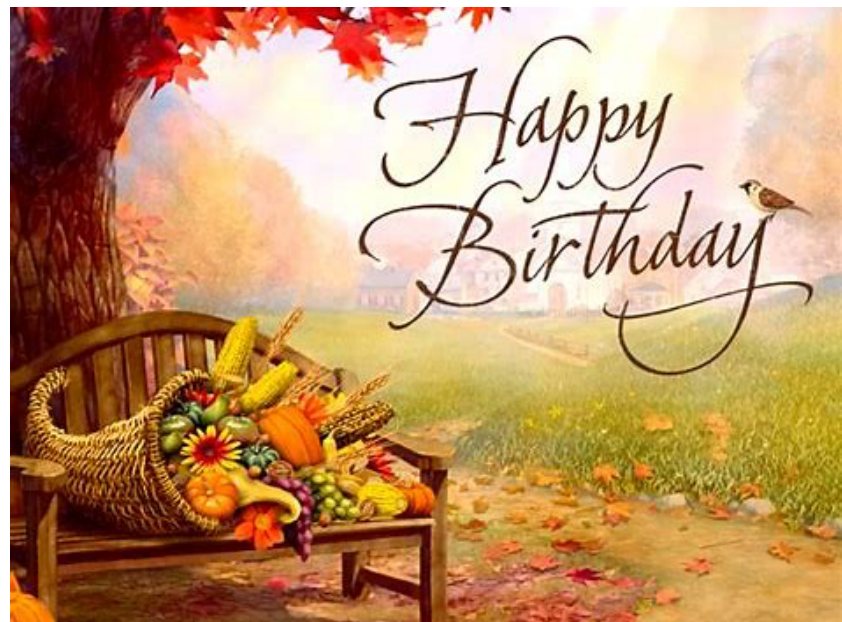
11/04 Lisa Normand

11/07 Sandra Browne

11/23 Karen Steiner

11/27 Alice Hayden

Give Thanks
and pass the
mashed
potatoes!



*If I cannot do great things, I can
do small things in a great way.*

MLK JR.

