OCWC Newsletter

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



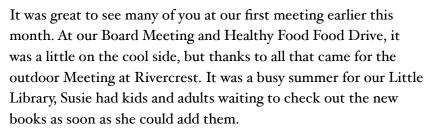
GFUT Oregon Federation of Wemen's Oubs



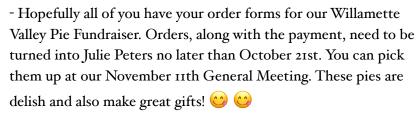
Connie's Corner

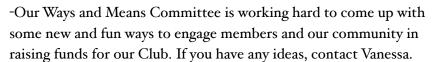
Happy Fall to all! 🌺 🞏





We have lots going on...





-Our Club is responsible for making a "President's Day" basket to raffle off for Convention next month in Astoria...let me know if you want to help with it. Each Club was randomly picked for a specific holiday theme. Obviously, I'm thinking this one has to be red/white/blue for starters!





**Please see the next page for details, I would love to challenge each member to paint at least one pumpkin purple this next month to help bring awareness to Domestic Violence. Display it on your front porch with your fall arrangements. Be sure to take a picture, post it on your facebook page and then be sure to send it to Sheila to post on the Club's website!

Don't forget to bring your gently used purses and items to fill them to our October meeting. They will be donated and given to women that are victims of Domestic Violence and may have had to flee their homes without anything. Help us to "Fill the Purses" following our meeting - many thanks to all!!

**(excerpt from the GFWC Newsletter, Fall 2021)

October 1st is next Friday! If you haven't already, start planning your club's service project for Domestic Violence Awareness Month. There are many easy-to-do projects that can raise awareness about domestic and sexual violence in your community, such as displaying purple-painted pumpkins in front of each club member's house. Together, we can help prevent domestic and sexual violence. And sharing your project success stories with PR@GFWC.org is one way to help promote awareness.





Backpack Buddies

Please mark your calendars for Thursday, October 28th and Thursday, November 18th at noon. If you are interested in packing lunches please sign up at the October meeting or contact Bev Spilseth.





Eighty Years Ago – Meeting and Tea

From our minutes books, in 1941 the Oregon City Woman's Club met in various locations including City Hall, in what is now known as the John Adams Fire Station, or in member's homes. Minutes show a variety of luncheons preceding the meetings or teas following the business meeting. On June 26 a potluck picnic was held at the home of "Mrs. Oswald in Gladstone."

On September 25, 1941, the Club met at the home of "Mrs. Buse," Most likely in West Linn at the home of Emma Buse or her daughter-in-law Zennah's, the meeting was opened by the president, Mrs. Mockford (Frances Rose *Alford* Mockford, Mrs. Rev. Arthur Julian Mockford), with a salute to the flag, singing of *America*, and a reading of the Club Collect.



Reports included the Treasurer's report, \$47.63 balance; Tray Committee approval of the purchase of four dozen trays at 15¢ each; approval of an increased price for printing the annual booklet; rummage sale tentatively scheduled for October; and a thank you note sent to Miss Mertie Stevens for her loan of chairs for Club meetings. Two prospective new member's applications were read. Miss Donna Buse played two piano solos followed by two speakers: Mrs. Chin on behalf of the China Rescue Fund, and state president Mrs. Sanford on the National Convention in Miami. Tea was served following the meeting.

The September minutes don't list the names of the hostesses, but from my cookbook collection, 1940s teas were simpler than the British High Tea tradition. Finger sandwiches, fruit, vegetable and cheese trays, sweets, etc. would be put out on a self-serve buffet table.

Some possible recipes from The Lily Wallace New American Cook Book, 1941, Books, Inc., New York.

Sandwiches:

Sandwiches – Any day-old bread, either graham, whole-wheat, rye, rolls or white. Cream butter or butter substitute so that it will spread easily. If well spread with butter, a moist filling will not make the bread soggy.

Watercress Sandwich: Spread with washed and carefully selected watercress, which has been marinated 3 minutes in French dressing.

Egg and Olive Sandwich: chopped hard cooked egg mixed with sliced olives, French dressing.

Minced cooked ham: minced ham, chopped hard-cooked egg, chopped parsley, mayonnaise, and chopped celery.

Grated cheese: Grated hard cheese, chopped dates, chopped almonds, lemon juice, mayonnaise.

Open Chopped Ham Sandwiches: 1 c. cooked ham, chopped; 1 hard-cooked egg, chopped; 2 ths chopped green pepper; 1 ths chopped sour pickle; few grains pepper, mayonnaise; plain rolls. Mix ham egg, green pepper, pickle, and pepper with enough mayonnaise to moisten. Spread roll half with butter.



Lime Ring with Pineapple – I package lime-flavored gelatin; I 14oz pineapple; sirup drained from pineapple add water to make one pint; I cup irradiated evaporated milk, chilled; I the lemon juice; I pint red raspberries; 8 sprigs of mint for garnish.

Condiments

Mayonnaise: I egg yolk; 2 thsp vinegar; ¼ tsp mustard; ¾ tsp salt; 1/8 tsp pepper; I c. salad oil. Beat egg yolk and add I thsp vinegar. Add mustard, salt and pepper and mix well. Drop oil a teaspoonful at a time into the egg mixture, beating constantly until ¼ c. oil is added. Then add it in larger quantities, beating thoroughly after each addition. As the mixture thickens, add the remaining vinegar a little at a time. Keep in a cool place. (Cookbook also has options for Russian, Fruit Salad, Horseradish, Jellied, Marshmallow, Banana Nut, and Cheese Mayonnaise along with many others.)

French Dressing: 1 c. olive oil; 3 the vinegar; 1 tsp salt; 1 tsp sugar; 1/8 tsp pepper; 1/8 tsp paprika. Mix ingredients and beat or shake until thoroughly mixed. (And many varieties for French dressing too.)

Also ... Pickles, Assorted Nuts and Dried Fruits, Coffee or Tea

Orange Layer Cake – 1/3 c. shortening; ¾ c. sugar; 2 eggs; 1½ c. flour; 3 tsp baking powder; ½ tsp salt; ½ c. milk; 1 tsp vanilla.

Cream shortening, sugar, and eggs together. Mix and sift flour, baking powder, and salt and add alternately with the milk to the first mixture. Add vanilla and beat thoroughly. Bake in 2 greased layer cake pans in hot oven (400° F.) 20 to 25 minutes. Cool. Put layers together with any cream filling. Ice top with confectioner's sugar.

Orange Frosting – 1 tsp light corn syrup; 7/8 c. sugar; ¼ tsp grated orange peel; 1 egg white; 3 tbsp orange juice; few grains of salt; ½ tsp lemon juice.

Beat in the top of a double boiler all ingredients except lemon juice. Place over rapidly boiling water and beat constantly with a rotary beater 6 to 7 minutes, until stiff enough to stand in peaks. Remove from heat. Add lemon juice. Continue beating until consistency to spread. Yield: frosting for top and sides of cake.



Suggested Luncheon Menu:

Cold Ham and Boiled Beef Tongue Cold Fried Chicken

Sandwiches

Vegetable Salad (Macédoine Salad) Potato Salad

Tomato and Fig Salad

Waldorf Pear Salad

Shrimp and Eggs Curried Chicken with Rice

Pickles Buttered Rolls Coffee Tea

or

Interested in the recipes? Contact me: karin.morey@gmail.com





Welcome New Members to OCWC!

Please add the following information to your own 2021-2022 Directories on page 25 please.

Jenny Folk

19734 Nevin Ct.

Oregon City, OR 97045

divafolk@comcast.net

503-701-3958

March 2

Joined 2021

Roxanne Wheeler

19714 S. Wheeler Farm Road

Oregon City, OR 97045

roxannewh@gmail.com

503-806-6057

March 9

Joined 2021





10/07 Sherry Highland

10/17 Karen Anderson

10/17 Marcia Haney

10/26 Bev Simpson

10/28 Grace Humberston

Count your age by friends, not years. Count your life by smiles, not tears.

John Lennon

As you get older, three things happen: The first is your memory goes, and I can't remember the other two.

Norman Wisdom

Today you are you! That is truer than true! There is no one alive who is youer than you!

Dr. Seuss

Willamette Valley Pie Company Fund Raiser



Please remember that this is a fundraiser for our Club!

Final Orders are Due - October 21, 2021

Products Arrive - November 11, 2021 at our November meeting

9' Large Pies \$16.00

Artisan Pies \$16.00

Seasonal Specialty \$16.00

Cobblers \$10.00

Mini Pie Cases \$30.00



Please see the attached order form. If you did not receive an original form at the September General Meeting you can use the attached form.

Questions - please contact Julie Peters at 503-312-3746



\$40.00

Please mail your payment if you have not already paid:

Oregon City Woman's Club

PO Box 2102

Oregon City, OR 97045

Or make your payment online!

October is about trees revealing colors they've hidden all year. People have an October as well.

And all at once, summer collapsed into fall. ~ Oscar Wilde

Autumn, the season that teaches us that change can be beautiful!

Pumpkins - Candles - Fuzzy Socks - Coffee

As soon as I saw you I knew an adventure was going to happen!

Sometimes the smallest things take up the most room in your heart!

October General Meeting

Hostesses: Ann Vandehey, Claire Met, Jilda Danielson, Kelly Courtney

Program: Clackamas Volunteers in Medicine - Janet Hockstatter

Monthly Club Project: Fill a Purse