

CNN NEWSLETTER MARCH 2020 Newsletter is always on our website: mycnn.org

Editor Ann Soares, annmail7@comcast.net



PRESIDENT'S MESSAGE...By Susan Baas

As you know, our Spring Tea is set for Saturday April 25. The committee is busy planning the event. We would like to have 18 tables this year. As of now we have 16 and need 2 more hostesses. The hostess sets the table's theme, decorates, sits at that table and clears all the dishes and decorations from their table. All settings and decorations can be provided by the committee members. If you are interested in being a hostess, please contact me.

MaryAnn did not receive any suggestions for recipients of our annual donations from our CNN members. We donate to Hospice and the Resource Connection yearly, and choose two other local organizations to give to. This year the executive board will choose the two additional organizations that we have not given to in the past two years for this year's donations. In the past two years CNN has donated to Hospice, the Resource Connection, Silver Paws, Common Grounds, Horse Speak, Quilts of Honor and Habitat for Humanity.

Judy Bruenn wishes to step out of the Publicity non-executive position. She has done this for several years. The position entails taking pictures at our events and posting them with Gemma and Ann for our Newsletters and web site. Also putting events and brochures in our local newspapers and advertising areas. Please contact me if you are interested in filling the position. Relax and enjoy our lovely spring weather. ~Susan

VICE PRESIDENT... MaryAnn Evans

Because our February Luncheon was our special Valentine event we did not have a speaker. It was fun listening to the guys sharing their stories on how they met their wives, and they all remembered their anniversary date. I am working on a speaker for the March Luncheon. See you then.



CNN Spring Tea...Sharon Quintana

April 25th is getting closer and our committees are working hard on our CNN tea. We have 15 tables and need 3 more hostesses to reach our goal of 18 tables. Please consider hosting for us. If you do not have the dishes, etc. that you need for a table, one of us will. Just let us know that you are interested and we will help you. We still need hostesses and help in set up, clean up, food preparation, kitchen crew, tea crew and in many other areas. Please contact us at squintana2222@gmail.com or

baasfthills@caltel.com if you would like to help. Remember this is one of our two fundraisers and the money raised helps us fund our gifts to charity. Sharon Quintana, chair and Susan Baas, co-chair

SEE TEA FLYER ON NEXT PAGE

Calaveras Neighbors and Newcomers

Annual Spring Tea Saturday, April 25, 2020

Valley Springs Vets Hall 300 Daphne St., Valley Springs, CA

Tickets by Prepaid Reservation Only No Sales at the door. Cost: \$25.00 Children under 10 - \$12.00 Deadline for tickets: April 18, 2020



Tea Room Opens: 12:00 p.m. (for table viewing and basket raffle sales)

Tea & Food Servings begin: 1:00 p.m.

Contacts for Tickets: Sandy Panattoni, 969-1101, panattoniaz@comcast.net Judy Bruenn, 772-3555, ejbruenn@yahoo.com

Door Prize, Raffle Baskets

LUNCHEON RESERVATIONS... Sharon Quintana

Our March luncheon will be held on March 26th at The Burke Family Restaurant, 25 W. Main Street in Ione. This is a new place for us so be sure to let me know how you like it. Special thanks to Laurie Hemmes and Judy Bruenn for bringing this restaurant to my attention. Our social hour is at 11:00 am and lunch at noon. The cost is \$25 per person. The cutoff date to make or cancel reservations is Thursday, March 19th.

Please contact me via e-mail at <u>cnnreservations@gmail.com</u> to make a reservation. Any special requests (vegetarian) need to be submitted by the cutoff date.

***Please be aware that if you sign up for our Luncheons and are a no show you will be responsible for reimbursing CNN for the lunch. CNN has no control over this. Once we give the restaurant the number of attendees, we have to pay for that number. CNN does not have the resources to cover this expense.

MEMBERSHIP... by Nancy Hill & Sue Stark

We had 1 new member in February! We are starting our new fiscal year with 102 wonderful ladies!! Please 'Welcome' our newest member Sherry McWatters and add her information to the new 2020 Directory which will be distributed at the March Luncheon.

Sherry McWatters

Remember if you bring a guest to a luncheon and they would like to join, we always have applications available for them to sign up that day at the luncheon or mail to us. See email addresses below. Prospective members may attend 2 luncheons as a guest before joining CNN.

If you move, change your phone or email, please let Nancy or Sue know by contacting them: Nancy <u>tatInd@aol.com</u> or 890-0323. Sue johnstark2445@comcast.net or 772-8593, so they can update your information on the CNN Spreadsheet and let the membership know.

FOOD BANK

January food bank donations were \$33. Remember: for every \$10 donation, the food bank can purchase \$100 worth of food. Cash or checks only. Make checks to CUMC. Susan Baas



SUNSHINE...Carolyn Edwards

No cards were sent to members in February. If you know of a member or someone in a member's immediate family who are ill or bereaved, or if there is a death in the family, please let me know so I can send a card, Carolyn Edwards: 772-2462 or <u>bcedwards@comcast.net</u>.



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<u>Reminder</u>: Member Linda Trapp has turned over her collection of urgently needed new or gently used items for the Calaveras Foster Care Program to member Nadine Martin. These backpacks, totes, suitcases and duffle bags are used for children when they have to leave their homes temporarily. Please call Nadine 209/559-7755 to arrange for pickup or more details.

Community Events

From member MaryAnn Evans: The County Friends of the Library are having their annual fund raiser, Trivia Bee, on Saturday March 21, at the Town Hall in San Andreas. One team that is competing consists of CNN member's husbands: Bill Buecher, Garry Evans, and Tom Rushing. If you can, please join us to root them on. It should be a very fun evening. Tickets are \$30.00 for dinner and the entertainment. Let me know if you want tickets: 772-8630 ~MaryAnn

Member Businesses

Member **Sandy Huckaby**: *Huckaby Litigation Services* - Process Service. Cell: 209/351-4956. Member **Laurel Jolliff**: *Life Matters Insurance & Financial Services*, Life and Health Insurance, Lic # 0G06380 Call Laurel at 209/786-2021 or <u>www.mylifemattersnow.com</u> Member **Adela Hawkins**: *A*+ *Notary* - *Mobile Notary*. Call cell 209-968-8674 or home 772-0580. <u>New Member</u> **Sherry McWatters** is a Stylist for Ruby Ribbon Shapewear, Active Wear and Bathing suits, sizes 32 to 50. I do personal fittings at my home in Valley Springs. My website is <u>www.rubyribbon.com/sherrymcwatters</u> and my mobile number is (304)389-0112. Also my email is <u>slmroadwarrior@gmail.com</u>

"cnnslist" is a feature available to all CNN members. Member's businesses can be listed, you can post items for sale or wanted, notices of garage sales, upcoming events, or ask for/give referrals for professionals/services in the area, etc. Whenever you would like to post something in the following month's Newsletter, just email information to Editor Ann Soares, <u>annmail7@comcast.net</u>

SPECIAL INTEREST GROUPS

TIME FOR TEA ... Sharon Quintana 772-0783



Our February tea was held at Susan Baas' home. The theme was Mardi Gras and Mardi Gras was everywhere. We had a wonderful time wearing beads and eating colorful and themed food. Thank you Susan. Our next tea is at Nancy Hill's home on March 18th. Our theme is

spring. Call me at 772-0783 or email me at <u>squintana2222@gmail.com</u> if you plan on attending and let me know what you want to bring. *"Arthur blinked at the screens and felt he was missing something important. Suddenly he realized what it was. 'Is there any tea on this spaceship?' he asked."* Douglas Adams, The Hitchhiker's Guide to the Galaxy

WHAT'S COOKING? ...Susan Baas (786-9898)



The What's Cooking? group made Minestrone soup and lunched at Susan's house while setting the schedule for 2020. We are going to the new German Guy's restaurant in Waterloo on March 6 for lunch. The time has not been set. I'm told that they have a beer garden eating area outside, and also inside dining. We're all looking forward to a new

restaurant in our area.

CANASTA...MaryAnn Evans 772-8630



Canasta will be Monday March 16 at 10:30 at the home of Kay Mladinich, 165 Bullion Hill, Valley Springs. Bring your bag lunch and quarters (about \$3.00 worth.) New players are welcome. Because it is nice to have tables of 4, **be sure to let Kay know you are coming:** 772-2755 or mladinich@sbcglobal.net

MEXICAN TRAIN... Marlene Buecher 209/224-4203



The next date for Mexican Train will be next Wednesday, March 4 at 11:00 at Carole Finch's home, 225 Argos Way, Lodi. If you are attending, be sure to let Carole know at 209/334.2128 or pfinch01@aol.com.

GALS ON THE GO...Cathie Erickson 772-2835



Wine Tasting in February was a great success!!! SEE PICs. Everyone enjoyed both the lunch and the wine. Our hostess from the winery was very informative and made the experience special.

Our next event, PAWS on March14th is all set up. Our tickets have already been purchased. We have 33 people going and should have a wonderful time.

Don't forget the Komen Sacramento More Than Pink Walk on May 30th. You can sign up on line or contact Margi Silva for more information. ~ Cathie, Margi, Laurie







PINOCHLE... Elaine Alves...772-3490



2nd Thursday Pinochle will be March 12 at Nancy Manker's, 8587 Sparrowk Dr. 786-3077. Nancy will serve snacks and lunch. Please call Nancy and let her know you will be there.

<u>4th Monday Pinochle</u> is on March 23, 9-1, hosted by Betty Gibbs, please call to let her know you are coming: 481-3663

SOCIAL...Judy Bruenn 772-3555

Thank you Susan and Ted Baas for hosting the February social. It was a wonderful evening. The weather was perfect for those who chose to be outside and there were many in attendance. We welcomed two new members and their husbands. **SEE SOCIAL PICTURES BELOW**: Marlene and Bill Buecher will be hosting the March social on Friday, March 20th, at 5:30 p.m. Their home is located at 324 Gold Creek Dr., Valley Springs. Be sure to contact them if you plan on attending at 224-4203 or marlene@buechers.com. Please don't wait until the last minute to respond. Our hosts need time to prepare for the evening.

I am happy to report that all months for socials have been filled. Thanks to all of you who have agreed to host. Guests are asked to bring an appetizer and whatever they prefer to drink including soda and water.

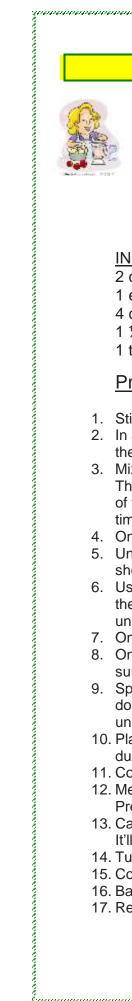








RECIPES AND MORE...MaryAnn Evans 772-8630



Ladies, we want to hear from you regarding favorite recipes, cooking tips, and/or just to share kitchen experiences. <u>Please send your info to me (MaryAnn)</u> any time before each month's Luncheon. [EDITOR'S NOTE: please be sure you send your recipe typed, NOT a copy of a page from a magazine, cookbook or newspaper.] This month's recipe is from Marlene Buecher:

HOMEMADE DUTCH OVEN BREAD

From Tasty.co (not com)

INGREDIENTS (for 8 servings)

2 cups lukewarm water, between 90°-110°F (30°-40°C)

- 1 envelope active dry yeast
- 4 cups all-purpose flour, lightly packed and leveled off, plus more for dusting
- 1 1/2 teaspoons kosher salt
- 1 teaspoon olive oil

Preparation

- 1. Stir the yeast into the water and allow the yeast to bloom until foamy.
- 2. In a large bowl, mix together the flour and salt by hand. Once incorporated, create a small well in the middle and pour in the water and yeast mixture.
- 3. Mix by hand, wetting your working hand before mixing so the dough doesn't stick to your fingers. The water and flour should come together and a form rough dough that pulls away from the sides of the bowl. If the dough is too sticky, add more flour in small increments, about 1 tablespoon at a time. If the dough is too dry, add more water, 1 tablespoon at a time.
- 4. Once the dough comes together, cover and let rise until doubled in size (about 1 ½-2 hours).
- 5. Uncover the dough and give it a few pokes with your finger. If the dough has risen properly, it should indent under the pressure of your finger and slowly deflate.
- 6. Using your hand or a rubber spatula, start from the rim of the bowl to work the dough loose from the sides and fold it up and towards the center of the bowl. Turn the bowl 90 degrees, and repeat until all the dough has been pulled from the sides and folded towards the center.
- 7. Once finished, cover and let the dough rise again for another 1 $\frac{1}{2}$ -2 hours.
- 8. Once the dough has doubled in size again, gently transfer it from the bowl to a lightly floured surface.
- 9. Sprinkle a bit of flour on top of the dough. Using your hands, begin to shape it into a loaf. Fold the dough under itself several times to form a ball, then pinch together the seams of dough underneath.
- 10. Place the dough seam-side down in a clean bowl that has been lightly coated with olive oil and dusted with flour.
- 11. Cover and let rise for 1 hour.
- 12. Meanwhile, place a 6-quart Dutch oven (or heavy cooking pot with oven-safe lid) inside the oven. Preheat the oven to 450°F (230°C) with the pot inside for 45 minutes-1 hour.
- 13. Carefully remove the pot from the oven and place it on a trivet or heat-safe surface. (Be careful! It'll be VERY HOT.)
- 14. Turn the proofed dough over onto a lightly floured surface and carefully place it inside the pot.

- 15. Cover with the lid and return the pot to the oven.
- 16. Bake for 45 minutes, removing the lid for the last 15 minutes.
- 17. Remove bread from pot, cover, and let cool for 10 minutes before slicing. Enjoy!

READERS CORNER...MaryAnn Evans 772-8630



If you are a reader and would like to share your views on a book or an author, <mark>please send those</mark> <u>to me, MaryAnn Evans</u>, any time before each month's Luncheon. This month's submittal is from Sandy Panattoni:

"The House Next Door by James Patterson"

This book has 3 short stories in it, and they were all good. Of course each one has a twist, and the last one totally caught me by surprise! It is a paperback, and if anyone would like to borrow it, please let me know. Enjoy! ...Sandy P.

Local Information for Golfers



This is NOT a CNN group, but if you are a golfer new to the area and are interested in joining a 9 or 18 hole ladies golf group at La Contenta Golf course, call member Sharon Moyles (18

hole), 772-7147 or for the 9 Hole group, call member Judy Bruenn, 772-3555. Sharon and Judy are CNN members/golfers who can give you information/contacts on joining these groups.



CNN MARCH 2020 EVENT CALENDAR

	<u>March 2020</u> <u>Apr 20</u>							
Sun	Mon	Tue	Wed	Thu	Fri	Sat		
1	2	3	4 Mexican Train 11:00 Carole Finch	5	6 What's Cooking TBA "German Guys"	7		
8	9	10	11	12 PINOCHOLE 10-2:00 Nancy Manker	13	14 Gals on Go PAWS		
15	16 CANASTA 10:30 Kay Mladinich	17	18 Time for Tea Noon Nancy Hill	19 DEADLINE to Cancel or Reserve For Luncheon	20 SOCIAL 5:30 – Marlene & Bill Buecher	21		
22	23 PINOCHOLE 9-1:00 Betty Gibbs	24	25	26 LUNCHEON 11:00-The Burke Family Res- IONE	27	28		
29	30	31	GET TICKETS	FOR SPRING		18		