



CONSERVATIVES CARING FOR COUNTRY AND COMMUNITY



“My proudest legacy will be that of a
peacemaker and unifier.”

~ President Donald J. Trump
From his Inaugural Address,
January 20, 2025



*Enjoy special holiday recipes
and traditions from our members
on the last few pages!*

SUMMIT UP

NOV
DEC
2025

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Editor: Jini Clare Designer: Barbara Peterson



Photo credit: Fox News

Blessed Are the Peacemakers

As the aspens lose their colorful leaves and early snows kiss the mountaintops, we are warmed by the thoughts of the upcoming holidays. Family traditions and favorite recipes give us comfort, and the messages of "Peace on Earth, Good Will to All" give us hope.

This year, that spirit of hope has been magnified by international events, inspired by a man whom world leaders are calling "The Peace President." In the first nine months of his second term, President Donald J. Trump and his team of negotiators and national security advisers have quelled the fighting and helped extinguish the conflict of eight never-ending wars. As of this writing in mid-October, peace now exists between: Thailand and Cambodia, Israel and Iran, Rwanda and the Democratic Republic of the Congo, India and Pakistan, Serbia and Kosovo, Egypt and Ethiopia, Armenia and Azerbaijan, and Israel and Hamas. And "the Peace President" continues diligently to pursue an end to the war between Russia and Ukraine.

On October 13th, an historic day for peace, President Trump spoke before the Israeli Parliament after securing the release of the remaining hostages and a 20-point peace agreement among nations in the Middle East. He received a standing ovation from members of the Knesset for these concluding words:

"So now we are going to forge a future that is worthy of our heritage. We're going to build a legacy that all the people of this region can be proud of. ... We are going to have hope, harmony, opportunity and happiness here in the spiritual and geographic center of the entire world."

A few hours later, President Trump was greeted by leaders of the Arab world at the Gaza Peace Summit in Egypt where they signed the Gaza Peace Plan. Pakistani Prime Minister Shehbaz Sharif spoke about Trump's ending the war between two nuclear powers (India and Pakistan) and said, "I would like to salute you for your exemplary leadership - visionary leadership - and I think that you're the man this world needed most at this point in time."

Trump told the world leaders, "With the historic agreement we've just signed, those prayers of millions have finally been answered. ... Together, we have achieved what everybody said was impossible. At long last, we have peace in the Middle East."

Peace is fragile, but great hope exists that this will be a lasting peace throughout the Middle East and other parts of the world. The Abraham Accords from Trump's first term have endured, and it is likely that additional nations will join these important agreements.

This important holiday message is especially powerful this year and touches our hearts. "Blessed are the peacemakers, for they are the children of God" (Matthew 5:9).

Honoring Charlie Kirk:

A Man of Faith and Courage



Charlie Kirk tosses hats to students at his fateful
“American Comeback Tour” rally in Utah.
Photo credit: FoxNews.com

We were all terribly saddened by the tragic assassination of Charlie Kirk, the founder and charismatic leader of Turning Point USA. People throughout our nation and the world wept at this terrible loss to his young family and for the loss of his powerful voice on behalf of freedom, truth, the First Amendment, and faith in God.

His death on September 10th has led to an incredible outpouring of prayer, personal reflection, study, and action. On September 21st, just eleven days after the assassination, thousands of mourners attended a memorial service for Charlie Kirk in the State Farm Stadium in Glendale, Arizona. The memorial livestream reached more than 100 million people. Numerous senior members of the Trump administration gave moving eulogies for this young father and brilliant patriot, and Christian music resounded throughout the stadium. Secretary of State Marco Rubio, Vice President J.D. Vance, and President Donald Trump were among the featured speakers. Director of National Intelligence Tulsi Gabbard also spoke from the podium, attesting to Kirk’s deep faith in Jesus and in the founding principles of the United States. She said, “Charlie lived his life as a warrior for truth and freedom, every day, stepping into the arena, armed with the Constitution, sparring through debate on the battlefield of ideas for the heart of our democratic republic and our unalienable rights endowed on us by our Creator. Charlie lived what our founders envisioned: freedom means the right to speak, even when we disagree.” The memorial ended with a moving speech by Charlie’s widow, Erika. Leaning on the deep Christian faith she shared with her husband, Erika spoke about the assassin. “I forgive him,” she whispered.

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Honoring Charlie Kirk: A Man of Faith and Courage

As of September 24th, a few days after Sunday's Charlie Kirk Memorial Service in Arizona, Turning Point USA had received more than 120,000 requests for information from patriots who want to start a chapter of TPUSA in their schools. The state of Oklahoma soon announced that there will be a chapter in every high school in the state. Throughout the United States, thousands of new followers are attending "This is the Turning Point Tour" events.

The U.S. Senate declared October 14th, Charlie Kirk's 32nd birthday, a "National Day of Remembrance for Charlie Kirk." In the White House Rose Garden that day, President Trump awarded the nation's highest civilian honor, the Presidential Medal of Freedom, posthumously to Charlie Kirk. It was presented to his widow, Erika.

Many believe this is a turning point for our nation. Patriotism, truth, free speech, and Christian faith have been galvanized. People are emboldened to speak up without fear. Young people are engaged in politics and in life.

Kirk wanted to be remembered for the courage of his faith. He will also be remembered for frequently saying, "When people stop talking, that's when you get violence. That's when civil war happens, because you start to think the other side is so evil that they lose their humanity."



Erika Kirk accepts the Presidential Medal of Freedom awarded posthumously to her husband by President Trump.
Photo credit: alamy.com



Charlie and Erika Kirk with their two young children
Photo credit: FoxNews.com

**Thank you, Charlie Kirk, for your vision, your faith, and your inspiration.
This is, indeed, a turning point.**



A Message from Our President

Dear Summit County Republican Women,

Thankful. Blessed. Thanksgiving reminds me how grateful I am for many reasons.

I would like to share with you one of my fondest Thanksgiving memories. My father was stationed at Fort Dix, New Jersey, until I was around seven and before we moved overseas. Dad insisted that we (my parents, brother and I) have our Thanksgiving dinner with the many soldiers who were spending the holiday on post. The tables had colorful Thanksgiving-themed paper tablecloths. There were nuts and fruit scattered as decorations. There were also tiny white paper cups filled with candies. We dressed up in our Sunday best and I always wore a fancy dress.

I remember, as if it were yesterday, soldiers coming up behind me, saying hello to my dad and placing the candy cups in front of me. They thanked my dad for sharing his family with them and remarked how much they missed their families. By the end of the celebration, I had a mountain of candy and the sweetest memories.

My late father, late husband and my son are proud veterans. I am grateful to them and to all our precious service members, past and present. Because of their sacrifices and service, we may enjoy our freedom and blessings.

Gratefully yours,



Debra Irvine



CLUB *up* DATES



Fajita Night Honors Charlie Kirk

On the evening of September 13th, Summit County Republicans held a fajita night featuring special guests at the Elks Club in Silverthorne. The event began with prayer and a moment of silence for recently departed Charlie Kirk. Concert pianist Peter Simon then inspired us with patriotic songs.

Tables were decorated with inspirational quotes attributed to Charlie Kirk.

Special Guests had five minutes each to introduce themselves followed by 15 minutes at each table which allowed casual conversation and personal interaction.

Special guests included:

Brita Horn, GOP State Chair

Senator Mark Baisley, Governor Candidate

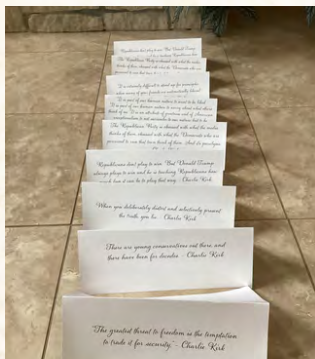
William McBride, Governor Candidate

Tom Day, School Board Candidate

Jenniffer Gonzalez, School Board Candidate

Jackie Zheleznyak, School Board Candidate

The evening closed with Peter Simon providing more patriotic music with a flair!



Turning Point USA Chapter Consideration



A group of individuals is looking into starting a TPUSA chapter in Summit County. More details will follow as the group works toward this goal.





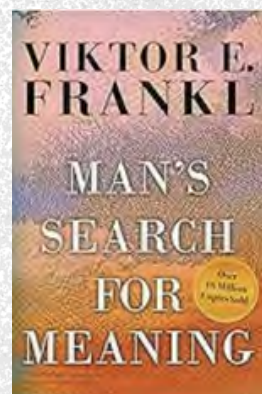
BOOK CLUB

Pictured are attendees of our Sept 17th Book Club event. On the left is Lt. Gen. Rod Bishop (USAF, Retired), chairman of the board of STARRS, who gave an introduction updating us on their activities. A tribute and moment of silence was held for Charlie Kirk, a member of the USAFA Board of Visitors. Rod stated, "We at STARRS so enjoyed working with Charlie Kirk! He was a wonderful father, patriot, and unmatched voice in opening the eyes of our youth (and their elders) to the vision and genius of our Founding Fathers! We are indebted to his dedicated efforts as a member of the USAFA Board of Visitors."

Following the tribute, a discussion of the book *Burn Back Better: Lahaina, A Perfect Storm or a Perfect Crime?* by Stephanie Pierucci was moderated by our hosts, Nancy and Sandy Gunow.

Join Us for Book Club

Book Club has been very active this summer and early fall. We will be taking a short hiatus for November and December to give our hosts and moderators a break to be with family. We will start up in January 2026, so watch for an announcement. Two books that are on our lineup for 2026 and that you might want to put on your Christmas gift wish list are:



Man's Search for Meaning by Victor E. Frankl



The Trans Train by Lisa Schultz

We hope you will be able to join us at one of our fun and informative Book Club events in the new year. We meet in the private homes of some of our gracious hosts. If anyone would like to consider hosting at their home, we usually have 15 - 20 participants. Since everyone brings something, there is not a lot of preparation. Please contact Nancy Gunow at GunowN@aol.com or phone 248-568-6415.

It's not necessary that you have read the book to attend. We always have an informed moderator and lively discussion. If you'd like to see a listing of our 31 previous books, check out our [Summit County Republican Women website](https://summitgopwomen.org/), <https://summitgopwomen.org/>

NOV - DEC 2025

CALENDAR

2025

NOV 4 | ELECTION DAY



NOV 6 | 5:30 PM SUMMIT COUNTY REPUBLICAN CENTRAL COMMITTEE MONTHLY MEETING

Colorado Mountain College, Rm 146, Breckenridge

NOV 11 | VETERANS DAY



NOV 13 | 4:00 PM SUMMIT COUNTY REPUBLICAN WOMEN ZOOM MEETING FOR EXECUTIVE COMMITTEE MEMBERS ONLY

We will hold a Zoom business meeting for our Executive Committee members. Watch for an invite if you are a member of the Executive Committee..

NOV 17 | 5:30 PM SUMMIT COUNTY REPUBLICAN CENTRAL COMMITTEE
CONSERVATIVE COCKTAILS

The location varies. Please contact an officer or sign up for emails.
Send your question or request to news@thesummitgop.org.

NOV 27 | THANKSGIVING



DEC 4 | 5:30 PM SUMMIT COUNTY REPUBLICAN CENTRAL COMMITTEE MONTHLY MEETING

Colorado Mountain College, Rm 146, Breckenridge

DEC 15 | 5:30 PM SUMMIT COUNTY REPUBLICAN CENTRAL COMMITTEE
CONSERVATIVE COCKTAILS

The location varies. Please contact an officer or sign up for emails.
Send your question or request to news@thesummitgop.org.

DEC 25 | CHRISTMAS



DEC 31 | NEW YEAR'S EVE



COMING SOON

To a Restaurant Near You

Still in the edit suite, production plans are being imagined for a post-holiday dinner at a restaurant in Summit County. Based on old cherished traditions, the gathering will provide BYOD (buy your own dinner), prizes, friendship, and more. The release date for this epic event will be announced soon.

Stay tuned for fun!

Recipes & Traditions

Memories from Long Ago

Debbie Perk reminisces over fond memories from what she calls “waaay back” when they use to string popcorn and she made her own ornaments. Those were the good old days!



A Thanksgiving Tradition to Treasure



Throughout the fall, I like to take short walks and collect beautifully colored leaves – red, yellow, brown, green, multi-colored – in many shapes and sizes. I then wash them and press them inside magazines or telephone books. As Thanksgiving Day approaches, I shake the dried and flattened leaves from the pages and scatter them around our decorated Thanksgiving table. When family or guests arrive for the holiday, I ask each person to select a few leaves, take a fine magic marker, and write what they are thankful for on each leaf. After everyone places their completed leaves back on the table, we read them together and smile at the simple and great blessings expressed. The colorful additions and heart-felt messages inspire happy conversations and grateful thoughts during dinner. Children learn to be thankful for little things and the special people in their lives.

At the end of the Thanksgiving celebration, guests can take their leaves home. I pick up any remaining leaves, put them in a Ziploc bag, mark the year, and preserve them for future gatherings. It is always fun to recall the birth of a baby, a wedding announcement, a special prayer answered, or the love of family and friends. (I did this one year at a Thanksgiving dinner for senior citizens put on by the YMCA. The seniors loved it! Also, if you don't have time to collect fall leaves, buy some artificial ones at a craft store or cut some leaves out of construction paper. They work just as well!)

Have a blessed holiday season!
~ Jini Clare

New Years Tradition

I remember with fondness our huge family celebrations at my grandmother and grandfather's in Bagdad, Florida. We could have as many as 30 people, including invited friends, showing up for the meal. They might have to sleep as many as 20 in their large, 6 bedroom home. When young, I thought that was totally normal but soon learned that sadly it's not always the case for others. We were blessed.

On January 1st, our meal always included something called Hoppin' John and was accompanied by cornbread and greens (usually collard and/or turnips) among other Southern dishes. Hoppin' John is basically black-eyed peas (called field peas in the south) cooked with a ham hock and served over white rice. Recipes appeared in the 1840s, and it is traditionally eaten on New Year's Day for good luck. In our home we always put a clean dime in the dish with the peas. The person that ended up with the dime would be the bearer of good luck for the whole year. So you can image we checked carefully before chomping down, as a broken tooth would definitely not be good luck! Check out a recipe on the next page; however, I don't think my grandmother ever wrote down a recipe. But then again she did all this cooking while being legally blind.



My grandmother, parents, Bill, and me on our wedding day, June 13, 1970

~ Barbara Peterson

SOUTHERN STYLE HOPPIN' JOHN

~ Barbara Peterson



Ingredients

- ½ smoked ham hock or ham cut into small pieces
- 2 teaspoons bacon drippings
- 1 vidalia onion chopped
- 2 cups (16 oz) fresh or dry black-eyed peas
- 4 cups water or chicken stock; add more water if needed
- 1 tablespoon salt
- ½ teaspoon pepper
- 3 cups steamed white rice
- scallions for garnish (optional)



Instructions

- Soak black-eyed peas in cold water for 24-36 hours. Occasionally remove the scum that rises to the top of the water. Rinse halfway through the 24 hours, add more water to the pot, and repeat. Drain peas. (If you don't have time to soak your peas, place them in a pot and bring to a boil. Turn off the heat once it reaches a boil and let the peas stand for 1 hour. Drain and use recipe.)
- If you're using bacon, place bacon in a large pot over medium heat until bacon is crisp. Remove all but about 3 tablespoons of bacon drippings, but leave the bacon in the pan. If you are using a ham hock, heat bacon drippings in a pot. Add celery and 1 cup of onions to the pan/pot and sauté until soft (about 4 minutes). Add garlic and cook 2 minutes more.
- Place black-eyed peas, chicken stock, cayenne pepper, salt, and pepper into the pan. If you are using a ham hock, place it in the pot with the vegetables. Bring to a boil, and then lower to simmer for about 45 minutes to an hour, or until peas are creamy and tender. Stir occasionally. If the liquid evaporates, add more water.
- Meanwhile, cook the rice.
- Once the peas are done, remove the ham hock and pull any meat off the bone and place the meat into the collards if you're serving with collards (which I highly suggest). Adjust seasonings and top with scallions. Serve over rice.

CHRISTMAS CHERRY BARS

~ Nancy Gunow

Ingredients

- 1 cup butter, softened
- 2 cups sugar
- 4 eggs
- 1 tsp vanilla extract
- ¼ tsp almond extract
- 3 cups all-purpose flour
- 1 tsp salt
- 1 (21 oz) can cherry pie filling
- Powdered sugar for dusting (optional)



Instructions

- Preheat your oven to 350°F (175°C). Grease a 9X13 inch baking pan.
- In a large bowl, cream together the butter and sugar until light and fluffy.
- Beat in the eggs one at a time, then stir in the vanilla and almond extracts.
- Combine the flour and salt; gradually add to the creamed mixture and mix well.
- Spread 3 cups of batter into the prepared pan. Spread the cherry pie filling over the batter.
- Drop the remaining batter by teaspoonfuls over the filling.
- Bake in the preheated oven for 35-40 minutes or until a toothpick inserted near the center comes out clean.
- Cool on a wire rack. Dust with powdered sugar before serving, if desired.

SPINACH AND FETA TURKEY MEATBALLS

~Theresa and Dan Eckert

Ingredients

- 4 oz. fresh spinach
- 2 Tbsp olive oil, divided
- 1 lb. lean ground turkey
- ½ cup breadcrumbs
- ¼ tsp garlic powder
- Freshly cracked pepper
- ¼ tsp salt
- 1 large egg
- 2 oz. feta, crumbled



Instructions

- Roughly chop the spinach. Heat a large skillet over medium, then add 1 Tbsp olive oil. Add the chopped spinach and a pinch of salt. Sauté the spinach until it has fully wilted, then remove it from the heat.
- While the spinach is sautéing, stir together the breadcrumbs, garlic powder, freshly cracked pepper (5 or 6 cranks of a pepper mill), and salt in a large bowl. Lightly whisk the egg, then add the egg, ground turkey, sautéed spinach, and crumbled feta to the bowl with the breadcrumbs. Use your hands to combine these ingredients until evenly mixed.
- Shape the meat mixture into balls, about one heaping tablespoon each. You should get approximately 24 meatballs.
- Wipe out the skillet used for the spinach, add another tablespoon of oil, and heat the skillet once again over medium. Once hot, swirl the oil in the skillet to make sure the surface is coated, then add half of the meatballs. Cook the meatballs for about a minute to a minute and a half on each side, or until the meatballs are well browned and cooked through (about 6-8 minutes total). Remove the cooked meatballs to a clean bowl and repeat with the second batch.
- Serve your cooked meatballs with your favorite sauce, over pasta, rice, or roasted vegetables.

CHRISTMAS SALAD

~Nancy Gunow

Ingredients

Salad dressing

- ⅓ cup extra virgin olive oil
- 3 tablespoons Dijon mustard
- 3 tablespoons honey
- 1 large lime juice freshly squeezed

Salad ingredients

- 6 oz baby spinach
- 1 cup pecan halves toasted, some of them chopped finely
- ½ cup dried cranberries
- 3 mandarin oranges peeled and segmented
- ⅓ cup goat cheese crumbled
- ⅓ cup pomegranate arils or more



Instructions

Make salad dressing

- Combine all salad dressing ingredients in a mason jar. Whisk well with a fork, until emulsified. Add more lime juice to taste.

Assembly

- I prefer to arrange the salad in individual bowls for presentation purposes.
- Add spinach to each individual salad bowl. Top with the remaining salad ingredients.
- Drizzle with the salad dressing.
- Alternatively, you can combine all the salad ingredients (except pecans and pomegranate arils) in a large serving bowl, add the dressing, and toss to combine. Then, top the salad with toasted pecan halves (some of them chopped) and pomegranate arils.

SPINACH ARTICHOKE DIP

~ Kathy Wise

Ingredients

1 package (8 ounces) cream cheese, softened
½ cup grated Parmesan cheese
¼ cup mayonnaise
3 garlic cloves, minced
1 teaspoon dried basil
¼ teaspoon garlic salt
¼ teaspoon pepper
¼ teaspoon rosemary
1 can (14 ounces) water-packed artichoke hearts,
rinsed, drained and chopped
10 oz chopped fresh spinach, lightly cooked and
squeezed dry
½ cup shredded/slices mozzarella cheese
Assorted crackers/baby carrots/celery



Instructions

- Preheat oven to 350°.
- In a large bowl, combine the first 7 ingredients; mix well.
- Stir in the artichokes and spinach. Transfer to a greased 9-in. pie plate or another glass container. Sprinkle with mozzarella cheese.
- Bake, uncovered, for 20-25 minutes or until the dip is bubbly and edge is lightly browned.
- Serve with crackers or baby carrots/celery.



BRUSSELS SPROUTS WITH BACON, PECANS, AND CRANBERRIES

~ Penny TerHaar

Ingredients

- 12 oz Brussels sprouts
- 2 tablespoons olive oil
- ¼ teaspoon salt
- 4 slices bacon, cooked and sliced into pieces
- 1 cup pecans, toasted
- ½ cup dried cranberries, soaked in
hot water for 10 minutes

Instructions

- Preheat oven to 400° F.
- Slice all Brussels sprouts in half.
- In a medium bowl, combine halved Brussels sprouts, 2 tablespoons of olive oil, salt, and toss to combine.
- Place Brussels sprouts on the baking sheet, cut side down.
- Roast in the oven at 400° F for about 25 minutes. During the last 5-10 minutes of roasting, turn them over for even browning, the cut sides should be partially charred but not blackened.
- Combine cooked brussel sprouts, pecans, and cranberries in a serving bowl. Oil from brussels sprouts should be enough but optionally add 1 tbsp salad oil or dressing of your choice. Enjoy!



CRANBERRY-PECAN STUFFING

~Dee James

Ingredients

- 7 oz cubed stuffing
- ½ cup chopped parsley
- 1 cup chopped onions
- 1 cup butter or margarine
- 1 cup sliced mushrooms, optional
- 1 cup cranberries, halved
- ½ cup chopped pecans
- 3 T sugar



Instructions

- Prepare stuffing according to package directions.
- Meanwhile, sauté onions, mushrooms and pecans in butter for 5 minutes.
- Combine cranberries and sugar.
- Add all ingredients to stuffing, stirring only to blend.
- Place in 1 ½ quart casserole and bake covered for 30 minutes.

PINEAPPLE CASSEROLE - A SOUTHERN CLASSIC

~Lynn Bull

Ingredients

- 1 cup sugar
- 6 tablespoons all purpose flour
- 2 cups grated sharp cheddar cheese
- 2 (20 oz) cans pineapple chunks drained, and 6 tablespoons pineapple juice reserved
- 1 cup made into crumbs buttery crackers
- 8 tablespoons melted butter, plus extra for greasing pan

Instructions

- Preheat the oven to 350°F.
- Grease a medium-size casserole dish with butter.
- In a large bowl, stir together the sugar and flour. Gradually stir in the cheese. Add the drained pineapple chunks, and stir until ingredients are well combined.
- Pour the mixture into the prepared casserole dish.
- In another medium bowl, combine the cracker crumbs, melted butter and reserved pineapple juice, stirring with a rubber spatula until evenly blended. Spread crumb mixture on top of pineapple mixture.
- Bake for 25 to 30 minutes, or until golden brown.



Ingredients

- 1 pound (1 jar) creamy peanut butter
- 2 sticks butter room temperature
- 1 pound (16oz) powdered sugar
- 1 12oz bag of chocolate chips



Instructions

- Mix peanut butter, butter and sugar together until smooth.
- Form into small balls and refrigerate.
- Melt chocolate and, with toothpick, dip balls in chocolate.
- Keep refrigerated.

MRS. MICKLE'S STANDING RIB ROAST ~ modified by Jini Clare

Instructions

- Allow roast to come to room temperature before roasting.
- Preheat oven to 500°.
- Place bone-in roast beef on drip tray in roasting pan, meaty side up. Season with salt, pepper, and garlic. Add some *water to bottom of pan so drippings don't smoke in high temperatures.
- Sear at 500° for 20 minutes.
- Then reduce temperature to 350°.
 - For rare, after searing, roast approximately an additional 13 minutes per pound.
 - Check internal temperature with a meat thermometer. For medium rare, cook to 145°, medium to 160°, or well done to 170°. Temperature will increase slightly after removing from oven.
- Remove from oven. Cover with tented foil. Allow meat to rest for 15 minutes to reabsorb juices.
- Enjoy!



*Some recipes place onions, garlic celery, mushrooms, and carrots in bottom of pan with some red wine and chicken stock and place roast on top of them.