



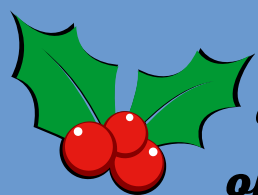
CONSERVATIVES CARING FOR COUNTRY AND COMMUNITY



October 17, 2024
At the Al Smith Dinner, New York City

“Having recently, myself, survived two assassination attempts ... I have a very fresh appreciation for how blessed we are by God’s Providence and His divine mercy. So, with God’s help, I know there is nothing that cannot be achieved. We can achieve so much good with this country and get together and unify.”

- Former President Donald Trump



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

SUMMIT UP

NOV
DEC
2024

Join Us

info@summitGOPwomen.org

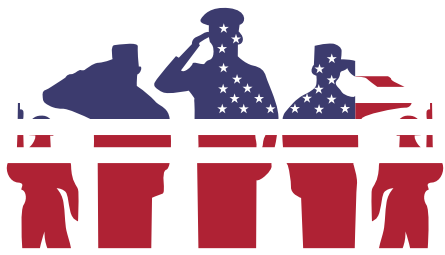
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“Thank You for Our Freedom!”

On Veterans Day, November 11, we honor all who served our blessed nation in the United States Armed Forces. The tradition began at the end of World War I and was initially called Armistice Day. The date commemorated the armistice with Germany that ended the major conflicts of “the war to end all wars” on the “11th hour of the 11th day of the 11th month” in 1918. The national holiday was later renamed Veterans Day to honor all of our military veterans.

While there are many memorials dedicated to veterans throughout the country – and throughout the world – one is especially poignant and meaningful to an aging generation of Americans, their families, and their friends. It is the Vietnam Veterans Memorial in Washington, D.C., a reflective black granite wall etched with the names of the more than 58,000 men and women who died in combat or are missing in action. Dedicated on Veterans Day in 1982, it is the most visited memorial on the National Mall. More than five million people travel to the site each year to honor the service and sacrifices of these brave patriots. Two sculptures were later added to the memorial nearby, including “Three Servicemen,” dedicated on Veterans Day in 1984 and the “Vietnam Women’s Memorial,” dedicated on November 11, 1993.

The Vietnam Veterans Memorial Fund (VVMF), the nonprofit authorized by Congress in 1980 to build a national memorial to honor all who served in Vietnam, also commissioned a replica of the wall that has already traveled to 700 communities throughout the United States. Known as “The Wall That Heals,” this touring wall and a mobile education center provide solace, education, and local recognition to many who are unable to travel to our nation’s capital.

The VVMF has also created a virtual “Wall of Faces” on its website (vvmf.org). The goal of this powerful page is to honor and remember every person whose name is engraved on the Vietnam Veterans Memorial and to include a photograph of each one. The page also allows families and friends to share memories.

We owe our freedom to our veterans. How can we show our appreciation? On Veterans Day and every day, we can thank them for our freedom and for their service to our country. We can volunteer at a local VA hospital or retirement home. We might consider donating to a group that serves their needs, such as Wounded Warriors, Disabled American Veterans, Paralyzed Veterans of America, or Tunnel to Towers. We can lobby our state and federal officials to take care of homeless veterans and veterans in need of medical care. We can convince our communities to bring “The Wall That Heals” to our town. And we can proudly display the American flag.

May God continue to bless America and the brave men and women who have protected our freedom for almost 250 years.



A Few Statistics



According to the Department of Veterans Affairs:

- In 2023, there were 17.9 million veterans in the United States.
- In 2024, 66,143 of the 16.4 million Americans who served in World War II are still living.

According to Pew Research:

- 7.8 million living U.S. veterans (43%) served in the Gulf War era.
- 5.6 million living veterans (30%) served in the Vietnam War era.
- 767,000 Korean War veterans are alive today (4% of all living veterans).
- As of 2023, 78% of veterans served during wartime, and 22% served during peacetime.

According to Department of Housing and Urban Development:

- There were 35,574 homeless veterans in the United States on a single night in January 2023. 10.4% are female. Of those counted, 20,067 were sheltered (in emergency or supportive settings), and 1,943 were unsheltered.

A Message from Our President

With Election Day approaching, we are on the verge of political change. Regardless of who wins, change is inevitable. Until then, talk to people in our community about this election and remind them that every vote counts!



Over many election cycles, I have observed Colorado Republican and Republican-minded unaffiliated voters excited about a possible red wave. I have also watched countless dashed hopes.

The election cycle is just that. It IS cyclical and also a year-round focus. Our participation in the entire process is very important. Along with our Colorado and National Federation members, we can be a strong influence in our elections. I don't hope for red waves; I like the "frog in a pot of heating water" analogy. Strategically and constantly, we turn up the heat. I ask you to consider becoming more involved in our group. We have wonderful social events but it is within our organization that our community outreach rests. The money we raise is donated to community causes, groups and scholarships. We are a voice for our principles and show residents we are a positive presence.

I thank all who came to my home for a social event this summer. But let's be realistic. We were a fabulous group of like-minded people enjoying time together.

I am asking you to volunteer for one of our committees so that we may have a stronger outreach to undecided voters and our Republican voters. Consider how your talents and interests can help our purpose.

I proudly ran for the Colorado State Legislature four times and held several chairmanships because someone saw something in me I didn't realize I had.

If you are uncomfortable being in the limelight, a committee is not a public position. Know that your participation is priceless. We introduce fellow voters to our principles and our finest marketing tool is showing our community what we do.

We will be publishing a list of our committees and officer positions for you to consider for our upcoming organizational election. Your participation will not demand much of your time. Please know, the most effective groups I have had the honor of working with have been groups of empowered women.

Gratefully yours,

A handwritten signature in red ink, appearing to read "Debra Irvine".

Debra Irvine,

Bring a friend
that joins and
receive a prize

JOIN OUR MEMBERSHIP

**Join before 12/25/24 for
discounted rate**



In November and December we will be accepting dues for 2025. Details about how to renew your membership or join for the first time are provided on our website. We'd love for you to join a great bunch of like-minded women (and our associate member men) in a wonderful organization. You also might want to consider serving on a committee. Check out the opportunities on the next page.

For the membership form and more information, just go to our website at summitgopwomen.org.

Committees

Meeting Programming and Facilitation: Assist the president and vice president with planning activities.

Fundraising: Our biggest fundraising event is the silent auction at the annual Lincoln Day Dinner ("LDD"). We need volunteers to assist with decorations, setup, and obtaining the silent auction items.

Membership: Our vision is to do a good job of caring for our members, making sure everyone feels welcome and connected, and increasing membership and awareness.

Legislature: This committee's work is comprised of keeping up with what is going on at the local, state, and national levels, and 2024 is a presidential election year!.

Bylaws/Parliamentarian: Our bylaws are fairly simple and are consistent with the expectations of the NFRW and CFRW. We need someone to review these annually and ensure we are complying.

Scholarship: Summit County Republican Women has sponsored a \$1,000 scholarship to a graduating senior in Summit County. This committee will determine the best way to continue this tradition.

Marketing/Social Media: This committee provides a consistent brand identity in marketing endeavors. Additionally, the committee maintains our website, private Facebook page, Instagram account, and the *SummitUp* newsletter.

Publicity and Internal Communications: This committee works closely with the marketing team and secretary to maintain both publicity and email notices of events and notifications.

Americanism: This committee spearheads events and activities to promote education and appreciation of our country and the United States Constitution.

A Sweet Constitution Day Gathering

September 17, 2024

Undaunted by a sudden but brief rainstorm, a group of Republican patriots gathered at Foote's Rest Sweet Shoppe on Constitution Day and handed out free copies of that founding document to passersby. Most of the people receiving the booklet were unaware that it was the anniversary of the signing of the Constitution and were happy to be given a copy.

"We the People" would like to thank Becky Foote for inviting us to meet at her store and to enjoy a warm refuge from the rain.



Gather Together



October Luncheon

On Oct 16th at Uptown on Main in Frisco, we were honored to have the opportunity to learn about the inner workings of our Colorado legislature from Perry Will, Colorado State Senator District 5. Perry is presently running for commissioner for Garfield County. <https://voteperrywill.com/>

We hope you can join a great bunch of conservative women and men in the future for a luncheon, party or social.

September Book Club



Powerful Book Club Meeting

We were honored on September 19 to host a powerful and informative book club meeting at the beautiful home of Kathleen Branch. Led by Maarten Meinders and Lt. Gen. Rod Bishop, USAF (Ret.), chairman of the STARRS board, the meeting featured three of *Beyond Treason's* four authors via Zoom – Thomas McInerney, Mary Fanning, and Paul Vallely. Lt. Gen. Thomas McInerney, USAF (Ret.) provided a great deal of information about threats to our country and was joined by several other retired generals, attorneys, leaders of STARRS, and a former instructor at the National War College.

Thank you, General Bishop, Kathleen Branch, Nancy Gunow, Cindy and Maarten Meinders, and all who participated in this important evening.



NOTE: Book Club will be taking a hiatus in November and December returning in January. Our January book will be *Go Woke Go Broke: The Inside story of the Radicalization of Corporate America* by Charles Gasparino. Watch for an announcement.

NOV - DEC 2024

CALENDAR 2024

NOVEMBER 5 | ELECTION DAY



NOVEMBER 18 | 5:30 P.M. SUMMIT COUNTY REPUBLICAN CENTRAL
COMMITTEE CONSERVATIVE COCKTAILS

Location: TBD

NOVEMBER 20 | 4 P.M. SUMMIT COUNTY REPUBLICAN WOMEN ZOOM

Members are invited to a zoom meeting to discuss upcoming business.

NOVEMBER 28 | THANKSGIVING



DEC 4 | 5:30 P.M. SUMMIT COUNTY REPUBLICAN WOMEN CHRISTMAS PARTY

Location: Kathleen Branch's home

For more information, contact kathleenbranch@gmail.com or 612-730-7411.

Membership campaign, fun and fellowship

Please bring an appetizer/dessert & beverage.

Spouses and friends are welcome!

DEC 5 | 5:30 – 7:30 P.M. SUMMIT COUNTY REPUBLICAN CENTRAL COMMITTEE
MONTHLY MEETING

Colorado Mountain College, Breckenridge

DEC 16 | 5:30 P.M. SUMMIT COUNTY REPUBLICAN CENTRAL COMMITTEE
CONSERVATIVE COCKTAILS

Location: TBD

DECEMBER 25 | CHRISTMAS DAY



DECEMBER 25 | HANUKKAH BEGINS AT NIGHTFALL



Recipes & Traditions

GINGERBREAD BOYS

Contributed by Nancy Gunow



Ingredients

½ c shortening
½ c sugar
½ c dark molasses
¼ c water
2 ½ cups all-purpose flour
¾ tsp salt
½ tsp soda
¾ tsp ginger
¼ tsp nutmeg
1/8 tsp allspice

Raisins
Candied cherries or red gumdrops
Citron
String licorice
Decorators' Icing

Directions

Cream shortening and sugar. Blend in molasses, water, flour, salt, soda, ginger, nutmeg and all-spice. Cover; chill 2 to 3 hours.

1. Heat oven to 375 degrees. Roll dough ¼ inch thick on lightly floured, cloth-covered board. Cut with gingerbread boy cutter; place on ungreased baking sheet.
2. Press raisins into dough for eyes, nose and buttons. Use bits of candied cherries and strips of citron and string licorice for other trims. Bake 10 to 12 minutes. Immediately remove from baking sheet. Cool. Trim with Decorators' Icing.

Makes about 15, 4 inch cookies

Note: For crisper cookies, roll dough 1/8 inch thick. Bake 8 minutes. About 2 dozen cookies.

High Altitude Adjustments:

Increase

- Baking temp 15 degrees
- water ¼ tsp

Decrease

- soda 1/32 tsp
- sugar 1 ½ Tbsp



Best Banana (or Pumpkin) Bread Ever

Makes 2 loaves or about 30 muffins

Contributed by Barbara Peterson

Ingredients (High altitude amounts)

2½ c all-purpose flour (**2¾ C**)
½ c buttermilk (**2/3 C**)
1 tsp fine grain kosher salt (**¾ tsp**)
½ tsp ground cinnamon
¾ c vegetable oil
2¼ c sugar (**1¾ c**)
3 eggs – lightly beaten
1 ½ tsp vanilla
1 ½ tsp baking soda (**1 tsp**)
2 c ripe mashed bananas or
canned 100% pumpkin
Optional: ½ c raisins or craisins
and 1 ½ c chopped walnuts

Directions

Spray 2, 9 X 12" loaf pans with cooking spray. For muffins use baking cups or spray muffin pans. Heat oven @ 350 degrees.

Prepare ahead, if desired: 1½ c walnuts, roasted @350 degree for 12 min stirring often. Cool, then chop.

1. In medium bowl mix flour, salt and cinnamon (or other spices. Set aside
2. In a small bowl, stir soda into buttermilk.
3. In a large bowl combine oil and sugar and beat with mixer on low until combined. Add eggs and vanilla, beat one minute.
4. To the above, add 1/3 of dry ingredients and 1/2 buttermilk mixture, beating on low until barely combines. Repeat until all is used. Scrape sides often.
5. Add the mashed bananas (or pumpkin) and if you choose raisins/ craisins and walnuts to mixture. Do not over mix!
6. Pour into pans or muffin tins 2/3 full.
7. Bake 1 hour for loaves, approximately 23 minutes for muffins. Also makes 6-7 mini loaves baked at approximately 30-40 minutes depending on fullness. Check with toothpick to see if done.
8. Cool 5 minutes on a wire rack, then remove from pans.

Optional filling/icing: 4 oz cream cheese; 4 oz unsalted butter, both softened; 2 cups powdered sugar; 1 tsp vanilla extract. Beat butter & cream cheese. Slowly add sugar, till creamy. Add vanilla.

Variations: use 2 C pumpkin (100% not pie mix) for bananas & fresh, frozen or dried cranberries for raisins. Add 1/8 tsp each nutmeg, cloves and ginger in addition to cinnamon.

Pictured uses the pumpkin recipe and pumpkin shaped muffin pans with the cream cheese between two muffins. Do not overfill cups.

High Altitude Tips:

- Don't open the oven door until the last 10 minutes or so. At high altitudes even slight variations in temperature can cause it to drop.
- Bake in the lower 1/3 of the oven.
- Muffins or smaller pans tend to work best at high altitudes.

Cranberry-Pecan Stuffing

serves 6

Contributed by Dee James



7 oz cubed stuffing
1 cup chopped onions
1 cup sliced mushrooms, optional
½ cup chopped pecans

½ cup chopped parsley
1 cup butter or margarine
1 cup cranberries, halved
3 T sugar

Prepare stuffing according to package directions. Meanwhile, saute 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 30 minutes.

Cheese & Sausage Grits

(10 servings)

*Contributed by
Lynn Bull*



Ingredients

1 lb Jimmy Dean's regular sausage, browned
Tabasco sauce to taste
1/3 clove garlic, minced (I use garlic powder instead)
½ tsp salt
1/8 tsp pepper
1 cup instant grits (I use quick grits)
2 cups boiling water (I use 3 ½ - 4 cups water)
1 cup (4-oz) grated extra-sharp cheddar cheese
¼ c butter, melted
2 large eggs, well beaten
1, 8-oz can mild green chiles, seeded and chopped

Directions

Brown sausage and drain. Add Tabasco sauce, garlic, salt and pepper to sausage. Set aside. Cook grits in 2 cups boiling water. Add all ingredients together, stirring until well mixed. Pour mixture into a well buttered 9 X 13X2 inch baking dish. Bake uncovered at 350degrees for 1 hours.



Breakfast Casserole

*Contributed by
Cindy Meinders*

Ingredients

26 oz frozen country style hash browns
2 cups shredded cheese
1/4 cup chopped onion
1 Tablespoon butter, melted
sprinkle of garlic powder, salt, pepper
6 eggs
1 lb sausage, crumbled and cooked

Oil 9x13 glass pyrex dish. Place cooked sausage here. Thaw hash browns 10 minutes and place over sausage. Mix together eggs, butter, spices, onion, cheese. Pour over meat and potatoes. Bake 375 degrees til bubbly. May top with foil until last few minutes.



GUNOW FAMILY
ADVENT
CANDLE TRADITION

The beginning of Advent in our home is marked by the lighting of the first Advent candle. A total of four candles are lit on successive weeks, with a fifth candle being lit on Christmas eve. Through the years, we began with the traditional pink and purple candles, but now use green and red. The colored candles are nestled in a circle of evergreens, symbolizing God's infinite love. These candles represent the gifts of hope, peace, joy and love. The center candle is always white, the Christ Candle. This wreath provides the centerpiece for our Christmas dining.

We light one candle each Sunday evening during Advent, sharing our thoughts on the particular gift represented by the respective candle. On Christmas Eve, when we have a house full of family, a card is drawn by each in attendance. Four of the cards will have one of the Advent gifts written on it, with the rest being blank. Those that draw one of these will speak words of that gift from their heart; experiences, concerns, thoughts and dreams. Either my husband or I will light the center Christ Candle, speaking to the miracle of His birth. It has been a wonderful tradition to give a voice to our multicultural family, to share in the joy of the Reason for the season!

**Recipes
&
Traditions**

Spinach Quiche

Contributed by Penny TerHaar

Equipment

9-inch Pie Pan
Skillet
Medium Bowl



Ingredients

1 9-inch frozen pie crust
2 tablespoons olive oil
1 small onion diced
4 garlic cloves minced
8 ounces Baby Bella mushrooms, sliced
5 ounces fresh spinach roughly chopped with large stems removed
1 ½ cups grated Gruyère cheese, divided
¼ cup fresh sweet peas, optional
4 large eggs room temperature
1 ¼ cups heavy cream or light cream
½ teaspoon kosher salt
¼ teaspoon ground black pepper
¼ teaspoon paprika (smoked paprika can be used for extra flavor)
⅛ teaspoon red pepper flakes, optional

Instructions

1. Preheat the oven to 400°F.
2. Line a 9 inch pie pan with the pie crust. Set aside.
3. Heat olive oil in a skillet and cook onion and garlic for 1-2 minutes.
4. Add mushrooms and cook for 5 minutes, stirring occasionally.
5. Add the fresh spinach and let it wilt. Cover the pan with a lid for about one minute to speed up the process. Stir until spinach has wilted, then remove from heat.
6. Add the spinach filling to the pie crust, sprinkle with 1 cup of shredded cheese. Add sweet peas, if using.
7. In a medium bowl, whisk together eggs, cream, salt, pepper, paprika and red pepper flakes until fully combined and well blended.
8. Pour the mixture over the filling, using a spatula to distribute it evenly. Top with the remaining ½ cup of cheese (extra cheese can be added on top if desired).
9. Cover with foil and bake for 45 minutes, remove foil and bake for an additional 15 minutes, until top is golden brown and the center is set.
10. Remove from oven and let sit at least 10 minutes before serving.

<https://centslessdeals.com/spinach-quiche-recipe/>



Cinnamon Rolls with Heavy Cream

Contributed by Lynn Bull

Ingredients

2 cans Pillsbury Grands Cinnamon Rolls
1 cup plus 3 tablespoon heavy whipping cream
½ cup unsalted butter
1 cup brown sugar

Instructions

1. Preheat oven to 350 degrees F.
2. Spray a 9x13" baking dish with cooking spray.
3. Place the cinnamon rolls in the baking dish and then pour the whipping cream around them.
4. In a saucepan, melt the butter and brown sugar.
5. Once melted, stir in the additional 3 tablespoon of heavy cream and stir until smooth.
6. Pour this mixture over the cinnamon rolls.
7. Bake in the preheated oven for 25-30 minutes. The tops should be golden and most of the liquid should be soaked up. If all of the liquid isn't soaked up, that's normal - just spoon it over the cinnamon rolls after you serve them - it's SO good!
8. Use the frosting provided in the cinnamon rolls to frost the cinnamon rolls.
9. Serve and drizzle with additional liquid from the pan.

Enjoy!

Notes

Pillsbury Grand's Cinnamon Rolls are the absolute best option for this recipe. I have made these with non-Grand's cinnamon rolls and it does work, but they are not quite as good.

Serve leftovers in an airtight container in the refrigerator. Be sure to save the liquid from the bottom of the pan, too. To reheat leftovers, microwave on 50% power for 60-90 seconds, checking halfway through.

**Recipes
&
Traditions**

Cranberry-Pecan Coffee Cake

Contributed by Penny TerHaar

Ingredients

Coffee Cake

1/2 cup salted butter at room temperature
3/4 cup granulated sugar
1 teaspoon vanilla extract
3 eggs
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream
1 cup fresh cranberries

Streusel

6 Tablespoons salted butter softened
1 cup packed brown sugar
2 teaspoons pumpkin pie spice
1 cup coarsely chopped pecans
Vanilla Glaze
2 cups powdered sugar
2 Tablespoons milk
1/2 teaspoon vanilla extract

Instructions

1. Cream 1/2 cup butter, sugar, and vanilla thoroughly.
2. Add eggs one at a time, beating well after each addition.
3. Mix flour, baking powder, and baking soda together. Add to creamed mixture alternately with sour cream, blending after each addition.
4. Spread half of batter in a tube pan that has been greased and lightly floured.
5. Top with 1/2 cup cranberries.
6. In a separate small bowl, make the streusel by combining remaining butter, brown sugar, and pumpkin pie spice together. Stir in pecans.
7. Sprinkle half of streusel mixture evenly over batter.
8. Cover with remaining batter; top with remaining streusel and cranberries.
9. Bake at 350 degrees 50-60 minutes, until golden brown.
10. Cool completely on a wire rack before removing from pan.
11. Prepare drizzle by combining all ingredients in a small bowl and mixing until smooth.
12. Top cake with drizzle before serving.

<https://tinyurl.com/2e728edr>



ONION SOUP WITH SAUSAGE

*Contributed by
Jeanne Oltman*

With a yummy slice of mozzarella cheese bread on top, this hearty broth makes an impressive luncheon entree or light supper. It looks great and tastes simply wonderful.

Ingredients

1/2 lb pork sausage links, cut into 1/2 inch pieces
1 lb sliced fresh mushrooms
1 c sliced onion
2 cans (14 1/2 ounces each) beef broth
4 slices Italian bread
1/2 c shredded part-skim mozzarella cheese

Directions

1. In a large saucepan, cook sausage over medium heat until no longer pink; drain. Add mushrooms and onion; cook for 4-6 minutes or until tender. Stir in the broth. Bring to a boil. Reduce heat; simmer, uncovered, for 4-6 minutes or until heated through.
2. Ladle into four 2-cup ovenproof bowls. Top each with a slice of bread; sprinkle with cheese. Broil until cheese is melted.

Yield: 4 servings

**Recipes
&
Traditions**