

# NORWICH WOMEN'S CLUB



Hello, Norwich Women's Club Members,

It is drizzling tonight as I write this, but the first days of November were lovely as we began our cloudiest month, for those of us who live in the north-country.

For me this means it is time to really start thinking about the holidays. I'm always glad to have lots to do while the daylight is limited.

The fall has sped past with a host of NWC activities that were attended and enjoyed by many. November started with Coffee and Conversation on the 2nd. The next Club event is the Norwich Women's Club Holiday Gathering, which will be at the Norwich Historical Society on Thursday, December 3rd. Those who have come to a NWC holiday party in past years know it to be a fun event. People come in cheery holiday attire to meet and greet women from Norwich and beyond. The location is choice and the food and beverages have never disappointed. I am looking forward to seeing you at this year's holiday party. Please bring your smile and a can of tuna for the Haven.

The NWC is one of the important components of what makes this community special to me. We are, for sure, a fun group and at the same time we are able to

accomplish an amazing amount for the community.

Thank you for being members of the Norwich Women's Club and lending your support, in the way that works for you. Please continue to check our website - [www.norwichwomensclub.org](http://www.norwichwomensclub.org) - and our Facebook page for new NWC pictures and the list of upcoming events.

Since there won't be another newsletter until January, let me end by sending good wishes first of all for a joyous Thanksgiving with friends and family, and second, for the upcoming December holidays and the year ahead!

Peace,  
Sue Kaufman, NWC President

## **Membership**

Your 2015-2016 Membership Directory has recently reached you. The directory and this splendid newsletter are benefits of your membership. But some of you have not yet paid your dues this year – do please mail your check for \$20 to PO Box 191, Norwich, VT 05055. Not sure if you've paid? I'd be happy to let you know. [sophiajcrowford@gmail.com](mailto:sophiajcrowford@gmail.com)

Sophia Crawford  
Membership Coordinator



### **First Monday Coffee and Conversation**

There will be no "Coffee and Conversation" NWC event in the month of December. Instead, we hope you will get together with friends and family throughout the holiday season. And for Women's Club socializing, come to the Holiday Gathering!

Join us again on Monday, January 4, 10:00 - 11:00 AM, Norwich Inn living room.

### **Spring Gala Planning Begins**

It may seem hard to fathom, but we are already planning for another fantastic **Spring Gala on Friday March 11<sup>th</sup>, 2016**. As always, we'll combine a fun

evening of eating and drinking with bidding on great items and celebrating the 2016 Norwich Citizen of the Year—all aimed at fundraising for the **Norwich Women's Club's legendary support of community projects.**

Our three auctions - online, silent and live - are the big money makers for the event. Auction Co-chairs Linda Ely and Arline Rotman are leading the hunt for unique and appealing items. We hope all of you will consider how you could help our efforts.

Do you have some special skill that might be a great donation for the Auction? A close relationship with a business or a vendor who might contribute an item or a gift certificate? Could you put together a basket of goodies with a theme of your choice? Contact Linda ([elyinus@gmail.com](mailto:elyinus@gmail.com)) or Arline ([arliner@gmail.com](mailto:arliner@gmail.com)) with any ideas, and put March 11 on your calendar.

Thank you, and remember that your participation—helping the NWC prepare for the event and attending the Gala evening with friends and neighbors in tow—will make the 2016 GALA the best ever!

--Linda Ely

**News flash!** Our loyal GALA underwriter Ledyard National Bank has not only continued their support for the 2016 event but raised the amount this year to \$4000. We are off to a stellar start!

## **HOLIDAY RECIPES**

### **Moroccan-Spiced Carrot Hummus**

Makes about 3 1/2 cups

from Arline Rotman

1 pound carrots, chopped into 1-inch chunks

3 whole cloves of garlic, peels left on  
4 tablespoons extra virgin olive oil, divided  
1 1/2 cups cooked chickpeas, rinsed and drained if from a can  
1/4 cup tahini  
2 tablespoons fresh lemon juice  
1/4 cup water + more to thin if necessary  
1/2 teaspoon ground cumin  
1/2 teaspoon ground ginger  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground coriander  
1/4 teaspoon ground cayenne  
1/4 teaspoon ground allspice  
1/8 teaspoon ground cloves  
Fresh cilantro, minced, to serve

Preheat the oven to 425°F. Toss the chopped carrots and whole garlic cloves with 2 tablespoons of olive oil. Scatter evenly on a baking sheet lined with parchment and roast in the oven until the carrots are tender and lightly browned, 18 to 20 minutes. Turn carrots halfway through cooking. Once cool enough to handle, squeeze the garlic cloves out of their peels.

In the bowl of a food processor, combine roasted carrots, roasted garlic, chickpeas, tahini, lemon juice, water and all of the spices. With the motor running, drizzle in the remaining 2 tablespoons of olive oil. Whirl away until smooth, scraping the sides down as necessary. Taste and adjust seasonings if necessary. If the hummus is too thick, add a little more water or oil and process until desired consistency is achieved.

Serve with minced cilantro and your favorite veggies and crackers.

Store the hummus in an airtight container in the fridge for up to 7 days.

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## **Salty-Sweet Butter Pecan Cookies**

from Annette Brown

1 1/3 cups pecan halves, chopped  
2/3 cup light brown sugar, firmly packed  
2/3 cup granulated sugar  
1/2 cup butter  
1/2 cup vegetable shortening  
1/2 teaspoon salt  
1/2 teaspoon espresso powder  
1 teaspoon baking soda  
2 teaspoons vanilla extract  
3/4 teaspoon butterscotch, vanilla-butter, or butter-rum flavor  
1 teaspoon vinegar, cider or white  
1 large egg  
2 cups King Arthur Unbleached All-Purpose Flour  
1 1/3 cups butterscotch chips  
1/3 cup granulated sugar mixed with 1 to 1 1/4 teaspoons salt, for topping\*

\*If you're making smaller (teaspoon cookie scoop-sized) cookies, increase the coating to 1/2 cup (3 1/2 ounces) granulated sugar mixed with 1 3/4 to 2 teaspoons salt.

## **Directions**

- 1) Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.
- 2) Place the pecans in a single layer in a pan, and toast till they've darkened a bit and smell toasty, about 8 to 9 minutes. Set them aside.
- 3) In a large bowl, combine the sugars, butter, shortening, salt, espresso powder, baking soda, vanilla, flavor, and vinegar, beating until smooth and creamy.
- 4) Beat in the egg, again beating till smooth. Scrape the bottom and sides of the bowl with a spatula to make sure everything is thoroughly combined.
- 5) Mix in the flour, then the chips and toasted nuts.
- 6) If you're going to refrigerate the dough, cover the bowl, and refrigerate for about 4 to 5 hours; or overnight. Cookie dough refrigerated for 3 1/2 to 4

hours will spread moderately; chilled overnight, it will spread much less.

7) Mix the 1/3 cup sugar and salt for the coating, and put it in a bowl. Use a spoon (or a tablespoon cookie scoop) to scoop 1 1/2" balls of dough into the sugar/salt mixture, rolling to coat. Then transfer to the prepared baking sheets, leaving 2" between them on all sides; they'll spread quite a bit. Or use a teaspoon cookie scoop to scoop 1 1/4" balls of dough.

8) Bake the cookies for 10 to 11 minutes — 11 minutes for smaller cookies, 12 for larger ones. Their edges will be chestnut brown and their tops a lighter golden brown. (For dough that's been refrigerated, add 30 seconds to 1 minute to those baking times.) Remove them from the oven, and cool on the pan till they've set enough to move without breaking. Repeat with the remaining dough.

Yield: about 4 dozen 3" cookies, or 7 dozen 2 1/4" cookies.

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Mary K. Otto, Editor



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