

## NWC January/February Newsletter

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### **PRESIDENT'S LETTER**

It's happened again ... we've turned another corner, hung up new calendars and are moving on to enjoying and exploring the new-year. For members of the Norwich Women's Club, the fall events were great and there are lots of happenings to look forward to in the months ahead.

The Club hosted a Coffee and Conversation on January 2, to kick off 2017. These informal and enjoyable coffee breaks take place at the Norwich Inn from 10 – 11 am on the first Monday of the month.

On to one the favorite annual NWC events - the Book and Author Luncheon. This year's luncheon is scheduled for Monday, February 13 at the Norwich Inn. Look for details below.

The Candidates' Forum on February 28 at Tracy Hall is a highlight of the Club's winter calendar. Two Select Board positions are open this year – I'm looking forward to finding out who will decide to be a candidate.

By the time the Town Meeting comes on Monday, March 6 with voting on Tuesday, March 7, planning for the Spring Nearly New Sale will be kicking into high gear. The success of the Nearly New Sales are critical to provide funds for the NWC Scholarships for Norwich students.

year's Gala will be held on Friday, March 17. Lily Trajman is chair of the Gala committee for 2017. Lily and her outstanding team are in full swing working on the Gala auctions, the ambience, and the food and drink. The Gala has become a great community event and raises important funds for the Women's Club Community Project grants. Hope to see you there!

--Sue Kaufman

**We had a lovely holiday party on the first of December...**



Here Social Chairs Sue Pitiger and Barbara Kennedy welcome members and friends to the beautifully decorated Historical Society

Small rice wrappers (about 8" in diameter)  
Cooked shrimp cut in 1/2 vertically (a pound makes 40)  
Bean sprouts  
Chopped fresh mint leaves  
Chopped fresh cilantro  
Chopped fresh Thai basil or regular basil  
4 tsps. fish sauce  
1/4-cup water  
2 TBS. fresh lime juice  
1 clove garlic  
2 TBS. white sugar  
1/2 tsp. garlic chili sauce  
3 TBS. hoisin sauce  
1 tsp. finely chopped peanuts

### Directions

The only tricky part is working with the rice wrappers, but take heart, it is not as difficult as filo dough! I learned a trick in Vietnam. Take a plate and put a wet washcloth over it. Use this as a launching pad for each wrapper.

Fill a bowl with warm water. Dip one wrapper into the water quickly and then put it on the washcloth-covered plate to be sure that it is all softened. Remove it and lay it down on a flat surface. Place 2 shrimp halves in a row across the center and add some bean sprouts, basil, mint and cilantro leaving about two inches uncovered on each side. Fold uncovered sides inward, then tightly roll the wrapper beginning with the side that has the filling. When it is rolled, place it seam side down on a tray. Repeat until all the ingredients are used.

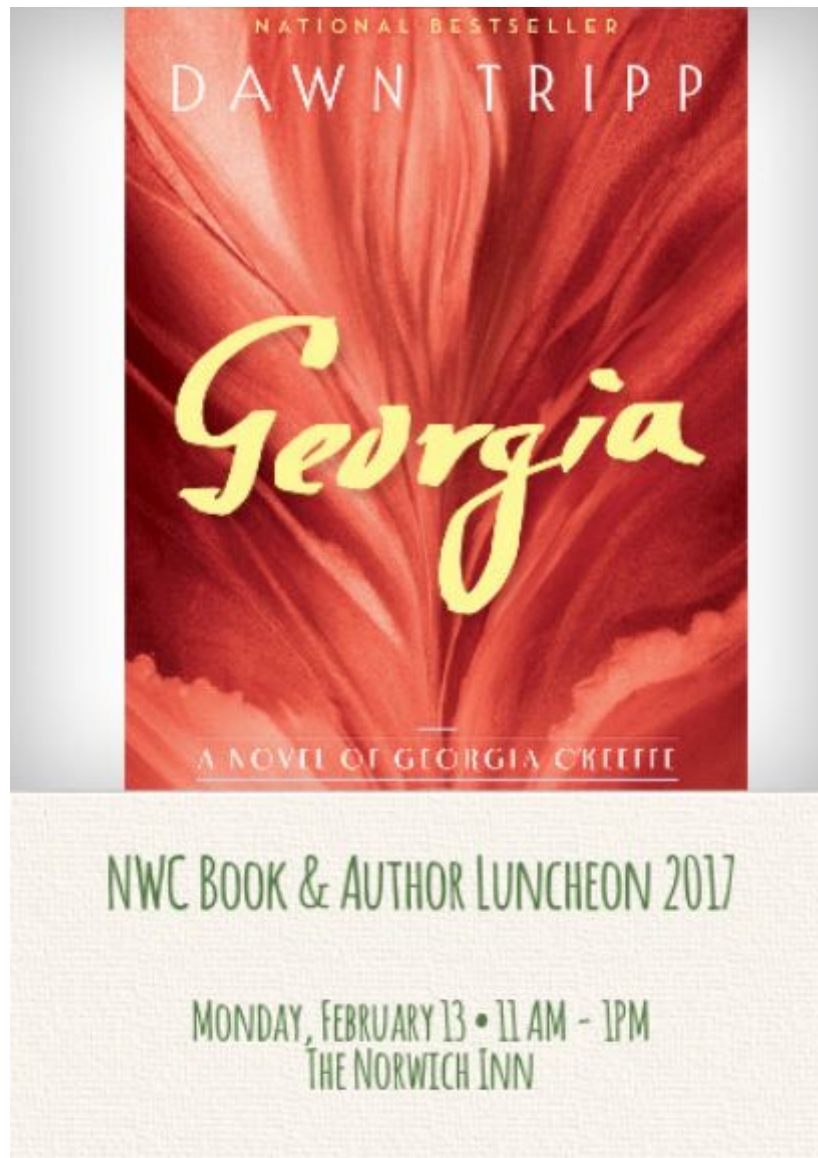
### Dipping sauce

**Fish Sauce:** In a small bowl, mix the fish sauce, water, lime juice, garlic, sugar and chili sauce.

**Hoisin Sauce:** In another small bowl, mix the hoisin sauce with the peanuts

--Arline Rotman

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**Annual Book and Author Luncheon Features  
Novel about Georgia O'Keefe**

We have cooked up another extraordinary Book and Author Luncheon that you won't want to miss. Dawn Tripp, our guest author, will speak on writing her fascinating new historical novel about the life and loves of Georgia O'Keefe. The NWC, with the help of Penny and Liza at our wonderful bookstore, and the new chef at the Norwich Inn, promises that the event will provide you with an escape from the winter doldrums.

invite your neighbors or friends to join you for this NWC signature event.

February 11, 2017

Norwich Inn, 11:00 AM to 1:00 PM

Members: \$30, Non-members \$35

Lunch will be accompanied by a glass of wine and great conversation. You should have received your invitation. When you RSVP that you are coming, you will receive a return e-mail requesting that you choose your luncheon entrée and send that with your check payable to the Norwich Women's Club to Deb Hall.

Deborah Hall

12 Linden Drive

West Lebanon, NH 03784

If you have questions, contact: Isabelle McCarthy at 603-790-8414 or [iznmike@comcast.net](mailto:iznmike@comcast.net) or Arline Rotman at [arliner@gmail.com](mailto:arliner@gmail.com).

--Isabelle McCarthy and Arline Rotman, co-chairs

# Now Accepting Nominations

January 3rd-January 23rd



## Spring Gala – Can you help?

We are hard at work planning for our 6th annual Spring Gala on Friday, March 17th, 2017. As always, we'll combine a fun evening of delicious food and tasty beverages with bidding on great prizes and celebrating the 2017 Norwich Citizen of the Year—all aimed at fundraising for the Norwich Women's Club's legendary support of community projects. And it will be on St. Patrick's day, so bring your lucky shamrocks!

Our three auctions - online, silent and live - are the big money-makers for the event, and Auction Chair Linda Ely is leading a great team in the hunt for prizes. Can you help? 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? All donations are gratefully accepted!

Contact Linda (elyinus@gmail.com) with any ideas, and put March 17 on your calendar.

prepare for the event and attending the Gala with friends and neighbors in tow—will make the 2017 GALA the best ever!

-- Lily Trajman, Spring Gala Chair, and Linda Ely, Auction Chair

## Coffee and Conversation

These monthly Monday morning events are informal, sociable, and great fun for regulars and newcomers alike. Please join us from 10 to 11 in Norwich Inn living room on the dates below. And bring friends too.

There is no cost.

Feb 6

March 6

April 3

May 1

--Debbie Carter, Chair

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## SPRING IS IN THE AIR...

**SPRING NEARLY NEW SALE**, that is. Since the spring sale pre-consignment window often encompasses Easter and/or Passover and always includes April vacation week, please plan accordingly for sorting through your closets first and THEN securing a pre-consignment packet (we do not mail them) so you have time to correctly complete the paperwork, tag garments and get the packet back to your contact in a timely manner for other pre-consignors on the wait list. I strongly urge you to not wait until the last minute to secure a pre-consignment packet.

Digital pre-consignment will be available again this sale. Full details will be

PRE-CONSIGNMENT WINDOW - Wednesday, March 29 – Friday, April 21

SPRING CONSIGNMENT SALE - May 3 thru May 7

Volunteers are needed throughout these 5 days so please mark you calendar.

--Elaine Waterman, Chair



**NWC DIRECTORY UPDATE**

The Club publishes the NORWICH, VERMONT TELEPHONE DIRECTORY every two years, with the next edition due in time to be sold at the Town Meeting on Monday, March 6th. All proceeds go to the Club's Community Projects Fund.

We list both street and PO Box addresses, land lines as well as cell phones if requested. Do please email me if you or your neighbor is a newcomer, if you've moved house, changed your phone number or any other new information.

Sophia Crawford  
sophiajcrowford@gmail.com

**MEMBERSHIP NEWS**

The NWC would like to extend a warm welcome to our newest members: Sarah Rooker, Shyla Nelson, Fiona Palm, and Jane Powell. We are so glad that you have joined us!

--Melanie Michel, Membership Chair





*Mary Otto, Editor*

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