

# NORWICH WOMEN'S CLUB

Community Service Since 1907

APRIL 2013

## President's Message

With spring upon us, I can say without a doubt, the light is shining brightly on the Women's Club.

The Spring Gala was a true community celebration. The gratitude and humility which the Frasers exuded upon learning that they were to be honored with the 2013 Citizen of the Year for community service award validated our choice. In accepting the award for his family, Dan's speech, full of humor and history, captured the unique essence of the store and the family. Clearly, the two cannot be separated. In a separate attachment with this newsletter, you will be receiving a copy of his talk that so many of you have requested. Please feel free to share it with your friends. Or else send them to our website where it is posted under the Spring Gala. [www.norwichwomensclub.org](http://www.norwichwomensclub.org)

The Barefoot Gourmet aka Barry Clarke provided us with mouth-watering goodies as well as charming and clearly well trained servers. I am including some of his recipes, which he was glad to share with us.

Never able to rest on our laurels, the Gala committee had a lively wrap up and made plans to make the event even better next year! Tracy Hall has been reserved for March 14, 2014, so those of you who calendar in advance, make sure to save the date.

With spring at hand, the Nearly New Sale cannot be far behind. I hope you are all cleaning out your closets deciding which gently used spring clothing either (a) doesn't fit you, your children or your spouse, (b) needs to be moved out to make room for this year's styles, or (c) you never should have bought in the first place! And of course, in order to enjoy the volunteers' sale, don't forget to sign up for at least one shift between May 1 and May 5.

The NWC is never just all work. For just plain fun, sign up for our spring museum bus trip on Tuesday, May 14. There will be a chance to enjoy the varied lilacs in full bloom and other special collections at the Arnold Arboretum at Harvard University. If you aren't familiar with this horticultural treasure, check it out on their website. [www.arboretum.harvard.edu](http://www.arboretum.harvard.edu)

I am also pleased to report that the home page on our website [www.norwichwomensclub.org](http://www.norwichwomensclub.org) has been updated to reflect our new membership numbers. Rather than acknowledging more than 200 vibrant members, we are proud to report that we are now more than 240 strong! Please consider inviting your friends, neighbors, acquaintances or even relatives to join with us. The monthly Monday morning coffees at the Inn are a good way to find out more about us while enjoying a sociable cup of coffee with no strings attached.

I just heard from one of our newest members, with a quote that made her think of the NWC -

*"We cannot seek achievement for ourselves and forget about progress and prosperity for our community... Our ambitions must be broad enough to include the aspirations and needs of others, for their sakes and for our own."*

—Cesar Chavez

If you see Marni Adhikari, be sure to offer her congratulations on the birth of her first child, a beautiful two-month-old boy named Elijah.

Arline

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## NWC CALENDAR

Coffee at the Norwich Inn

Monday 05/06/13

10:00-11:00am

Nearly New Sale

Tracy Hall

Friday-Sunday 05/03-05/05/13

Bus Trip to Arnold Arboretum

Tuesday 05/14/13

7:30am

NWC Board Meeting Schedule

Norwich Public Library

Monday 6:30 pm

04/08/13

05/13/13

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## Condolences

We send condolences to the family of Nancy Coursen Carleton. Nancy was a member of NWC and she proposed the idea of Floribunda. Nancy died on Dec. 17, 2012.

There will be a memorial service in Westport, MA on June 1, 2013.

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## HELP NEEDED TO DISTRIBUTE SOME \$\$\$

The Finance Committee will be meeting the beginning of May to go over 2013-2014 Grant Applications. Now is the time for Norwich community civic organizations to submit these applications. If you know of an organization that would qualify for a Grant, please contact a representative of that organization and tell them to go to [www.norwichwomensclub.org](http://www.norwichwomensclub.org) to download an application and follow the guidelines to process a request. Requests must be received by May 1, 2013 and funds will be awarded after July 1, 2013.

Send Grant requests to:

[cloveland@wavecomm.com](mailto:cloveland@wavecomm.com)

or

32 Butternut Lane, Norwich, VT 05055

Questions: 649-1549

Carol Loveland, Finance Chair

## Spring 2013 Nearly New Sale Coming Soon

Enjoying warmer temps, longer days, and blue skies can only mean one thing, time to spruce up your wardrobe at the Spring Nearly New Sale.

The hot pink announcements have been mailed and e-mail recruitment begins on Wednesday, April 10<sup>th</sup>. PLEASE be sure to respond to the "call" to volunteer, preferably by April 19<sup>th</sup>, even if you are not available for this sale; it saves volunteers leaving you messages until we have a response!

The pre-consignment packets are available Friday, April 12<sup>th</sup> to Friday, April 26<sup>th</sup>; call Claudia Adami, 649-7229. **Pre-consignment inspections will begin at 12:30 pm on Wednesday, May 1<sup>st</sup>.**

The success of all our sales not only depends on the quality of clothing for consignment, but it also depends on the many **VOLUNTEERS** who work the various shifts. The window for this sale is Wednesday, May 1 for set-up thru clean-up on Sunday, May 5. **THE NNS NEEDS YOU** – so if you think you missed the recruitment email or the phone call, please contact Debbie Carter, Volunteer Coordinator, at 649-1216. Each segment of the sale flows when there is a full roster of volunteers. **AND** volunteers get to shop first on Friday, May 3, from 4 – 6 pm, prior to the Grand Opening.

Elaine Waterman, Nearly New Sale Chair



## Coffee and Conversation

We are offering coffee and conversation at the Norwich Inn – we do hope you will join us on Monday, May 6<sup>th</sup>, from 10:00 to 11:00.

This is open to anyone whether or not a member of the Women's Club, so do bring a friend and encourage any newcomers you know. However, to help us best plan, please RSVP to Sue Spademan, [SSpademan@gmail.com](mailto:SSpademan@gmail.com).

We thank the Inn for their warm welcome.

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## Membership

We welcome warmly our newest members: Sue Greenwood, Linda Kozlowski, Linda Mayo, Helene Rassias Miles, and Barbara Sydney.

Remember, for all members, your dues give you discounts on our Museum Trips, the Book and Author Luncheon, and the Spring Gala.

If you know anyone who is interested in becoming a member, you and she will find more information on our website – [www.norwichwomensclub.org](http://www.norwichwomensclub.org). And I am always happy to answer any questions: 802-649-2662.

Sophia Crawford, Membership Chair

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## Breaking News!

The Hanover High School class of 2013 can teach us all a thing about fundraising. Led by Dewey MacMillen (Jen MacMillen's daughter) and Henry Butler (Jill Butler's son), the class staged a Fashion Show and Silent Auction last year that raised \$10,000. They plan to repeat the event this year, and have offered to share the proceeds with the Norwich Women's Club Scholarship Fund.

How wonderful it is to see young people understanding about giving back to their community, and willing to work to make it happen.

The event is scheduled for April 27, 2013 at the Top of the Hop, from 7:00-10:00 PM. I am certain that as many of us as possible will want to support their efforts. There will be more information on our web site as their plans unfold. [www.norwichwomenclub.org](http://www.norwichwomenclub.org)

Please bring *CLEAN* paper shopping bags with handles and *CLEAN* Coop bags to Tracy Hall during NNS window



## Arnold Arboretum Tour

It's time to STOP and smell the Lilacs!! Join other members and friends for a springtime trip to the Arnold Arboretum in Boston, Massachusetts. We will be leaving from Huntley Meadow at 7:30 a.m. on Tuesday, May 7th to arrive for a 10:30 guided tour through the beautiful grounds of the arboretum. We will, of course, start with muffins on the bus; we will move on to a catered box lunch picnic, and then have our usual cocktail party on the bus ride home. The cost is \$63 for members and \$68 for non-members. Please send checks to :

Debbie Carter  
55 Bramble Lane  
Norwich, VT 05055.

The cost includes the round-trip bus to Boston, our guided tour, and our picnic lunch. When Debbie acknowledges the receipt of your check, she will also give you the choices of sandwich.

Questions? Call or email:  
Debbie Carter 649-1216  
[debbiecarter22@gmail.com](mailto:debbiecarter22@gmail.com)

PRESENTED BY THE HANOVER HIGH SCHOOL  
CLASS COMMITTEE OF 2013

SAVE THE DATE:

# FASHION N°13

FEATURING CLOTHING FROM:  
BELLA, INDIGO, THE J LIST, AND MORE

APRIL 27, 2013  
7:00 - 10:00 PM  
TOP OF THE HOP

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## Spring Gala Wrap Up

Well, we did it again. This year's Spring Gala was a huge success, with more people attending and more money made. We realized well over \$20,000 on the event, and as you all know, that just swells the Community Projects coffers. Once again the NWC will be funding many terrific Norwich projects that are not covered by tax funds, ideas that will become a reality because of our hard work and your generosity.

Happily, those folks who attended the gala understood the importance of the silent auction and had a lot of fun outbidding each other. As with last year, the auction proceeds really carried the day. It was a fine effort by the auction team, which included Geneviève Graham as our fearless auction leader with Sophia Crawford manning the data and editing the catalog, Debby Hall creating the catalog and a million other things on line and off, and Carol Loveland, Joanne Kent and Debby responsible for the payouts on auction night. Tracy Hall looked gorgeous because of Karen Ward's eye for all things glittery and glamorous, and everything functioned well and was in place because of Isabel McCarthy's efforts. Cheryl Herrmann had headed up the Award Committee, which chose the Frasers as our Citizens of the Year, and what a fine choice that was. PJ Stanwood supervised the catering team, ably assisted by Rita Lajoie, and the food was lovely. They took care of the bar vendor, too, which made for a just-enough-to-drink crowd. Janet Saint Germain publicized every aspect of the Gala, making the evening a visible presence in the Upper Valley. Finally, Arline Rotman played a key role in leading the sponsorship team. Ledyard National Bank is our staunch supporter because of Arline's efforts.

So you see, it takes a village and then some. I am most grateful to report that we increased NWC members' attendance at the gala by almost 70%, which is gratifying to us all. I'm also grateful for the privilege of working with such a competent, responsible, and fun group of women who worked incredibly hard to make a special night for Norwich.

Sue Pitiger, Spring Gala Chair



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## Recipes from The Barefoot Gourmet

Eye-catching, mouthwatering regional cuisine from South Africa, USA, Italy, India, Thailand, Taiwan and Mexico

<http://barefoot-gourmet.com>

### Crab Cakes by Barry Clarke

#### **Ingredients**

1lb crabmeat (special or jumbo lump) □ ¼ cup heavy cream 1 egg ¼ cup finely chopped onion

¼ cup finely chopped red pepper □ 2 tbsp finely chopped carrot 2 cloves garlic finely chopped ½ tsp dry mustard

½ tsp salt □ coarsely ground pepper ¼ tsp Paprika □ Two dashes Worcestershire sauce ¾ cup fresh bread crumbs, the soft type chopped smaller □ 1/4 cup mayonnaise 2 tsp Parsley flakes ½ tsp Old Bay or shrimp and crab boil

#### **Method**

Sauté the onion, carrot and pepper until soft, add garlic and sauté for a couple more minutes. In a bowl, mix egg, cream and other ingredients including the onion, pepper and garlic (except the crab).

Then slowly add about ¾ of the mixture to the crab, fold in gently, continue adding the mixture until moist consistency, and then add bread. If you use jumbo lump you'll probably not need all of the liquid or you'll need a little more bread to help hold it together.

Cool in refrigerator for 1 hour, make four or more cakes, fry in butter in pan over medium heat.

### Monday Morning Cookies by Barry Clarke

These are a variation of the Clarke Girls Famous Cookies...and it is really the ingredients that you need to pay attention to. (They became called Monday Morning Cookies by my colleagues at Lydall in St Johnsbury where I worked from 2004 to 2009. I'd bring these in most every Monday morning and they would be gone by 9.)

#### **Ingredients**

½ lb Kerrygold Irish butter (1 cup) ¼ tsp Saigon Cinnamon 1 tbs Madagascar Bourbon vanilla extract 1 tsp fine sea salt 1 tsp baking soda ¾ cup Demerara sugar ¾ cup white sugar 2 large free range eggs 2½ cups King Arthur bread flour 12 oz package Ghirardelli 60% cocoa bittersweet chocolate chips □ Roasted, salted almonds (Optional)

#### **Method**

Preheat oven to 350, or convection oven to 325. In the microwave, melt the butter until nearly liquid. Whisk in well – in turn – the cinnamon, salt, baking soda, eggs, Demerara sugar, white sugar, and vanilla. Now – using a wooden spoon – carefully fold in the flour...and then the chocolate chips. Do not over-mix or the cookies will lose texture and flatten out.

Using a tablespoon and a wetted finger, spoon this mixture out onto two greased cookie sheets. (It makes about 30.) Then set two almonds on top of each mound. Bake for 11-12 minutes. Cool on racks.

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## **Maple Syrup Dressing by Barry Clarke**

This simple, tangy dressing never fails to get rave reviews. It can also be used as a superb marinade for poultry, pork and Portobello mushrooms.

A - 1 clove garlic    1 teaspoon sea salt    1 teaspoon freshly ground black pepper

B - 1/3 cup apple cider vinegar    1/2 cup Vermont maple syrup    1/2 cup extra virgin olive oil

Chop finely together ingredients in A. Mix in a cruet with B. Shake well before serving.

### ***Variations on the theme:***

- Use freshly squeezed lemon juice instead of vinegar
- Mix the ingredients right into the salad bowl and toss
- Vary the maple syrup/olive oil ratio to taste
- Add chopped parsley or mint for a different twist