

# NORWICH WOMEN'S CLUB

Community Service Since 1907

JANUARY 2014

## PRESIDENT'S MESSAGE

Happy 2014 to all the wonderful women of the Norwich Women's Club!

The Board and I are looking forward to another great year of fun and fundraising on behalf of the Norwich community. Our **Holiday Party** in December, in addition to being a spirited gathering of more than 60 women, accumulated 184 food items for The Haven – our contribution to Dan Fraser's inspired "The 19 Days of Norwich". Dan is continuing to cook up ideas, so don't be surprised if NWC members are asked to participate next year in some new and interesting way!

Our annual **Book & Author Luncheon** is coming up on **Monday, February 10th** at the Norwich Inn, with Maryanne O'Hara, author of *Cascade*. Look for more info on this event elsewhere in this newsletter. This event always sells out, so make your reservations early.

Also coming up before we know it is this year's **Spring Gala** to be held on **Friday, March 14th**. Nominations for Norwich Citizen of the Year for Community Service are now open, so put your thinking cap on and nominate someone! Sue Pitiger is chairing the event this year, ably assisted by an outstanding team, including Cheryl Herrmann chairing the nomination process and Geneviève Verlaak-Graham heading up the Silent Auction. Your help is needed in identifying auction items – if you have something to offer, or have an "in" with a local business, please let Geneviève know. And if you'd like to be more involved in this important fundraiser that supports our Community Projects Fund, please get in touch with Sue. There's more info later on in this issue of the newsletter.

And just another reminder to keep your eye on our website at [www.norwichwomensclub.org](http://www.norwichwomensclub.org) for up-to-date info on Club activities. Like us on Facebook!

Debby

"Just a reminder to all members that it is the policy of the Norwich Women's Club that the membership list, and members' email addresses, are not to be shared with any other organization or individual. Thanks!"

## NWC Calendar

### Coffee and Conversation

10:00-11:00am, Norwich Inn  
Monday January 6th  
Monday February 3rd

### Book & Author Luncheon

Monday February 10th 11:00 am  
Norwich Inn

### Spring Gala

Friday March 14th 6:00-9:00 pm  
Tracy Hall

### Nearly New Sale

Friday May 2nd-Sunday May 4th  
Tracy Hall

### NWC Board Meetings

Norwich Public Library  
Monday 6:30 pm  
January 13th  
February 10th  
March 10th  
April 7th  
May 12th (Board Dinner)

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## MEMBERSHIP

We welcome warmly our newest members: Natalie Billings, Jinny Brack, Donna Mackall, Susie McCarthy and Mary Reynolds.

Do you know anyone who is interested in becoming a member? She will find more information on our website – [www.norwichwomensclub.org](http://www.norwichwomensclub.org).

Sophia Crawford  
Membership Coordinator

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## HERE COMES THE GALA!

Get ready - we're already at it, planning a fabulous evening for you all on Friday, March 14th. Our Spring Gala will be a wonderful way to mark the end of winter - will we survive all this cold? - and have some fun eating, drinking, bidding on great prizes, and honoring the 2014 Norwich Citizen of the Year.

Of course our Silent Auction is the Gala profit-maker, and Geneviève Verlaak-Graham is leading the hunt for prizes that will wow you. Karen Ward will be doing her decorating magic in Tracy Hall. That woman can pull a glamorous party out of her hat! Carol Loveland and Joanne Kent will be behind the scenes in the treasury office that night, keeping track of all the thousands we'll make for our Community Projects Fund. Isabel McCarthy and Peg DeLucia will be setting things up and making sure things run smoothly, and when you get a call from Jaye Johnson about volunteering a few hours for the cause that night, please, say yes. Key to this night's success is PJ Stanwood who will once again oversee the food and drink operation.

Cheryl Herrmann has put together a wonderful committee of NWC and community members to select the Citizen of the Year in early February. The committee members are Cheryl, Ashley Clapp, Lisa Christie, Dan DeMars, Phil Dechert, Peter French, and Ann Waterfall. They will be accepting nominations for the award until January 31. Please look at the next page for this topic to find out how you can nominate someone.

Finally, Debby Hall and Arline Rotman visited our very generous lead sponsor, Ledyard National Bank. Ledyard has agreed to fund us at an even more generous level than last year. Because of Ledyard Bank's generosity we start the Gala season knowing that we can return all of the proceeds back to the Norwich community through our Community Projects Fun program. We are proud to partner with such a fine institution as Ledyard Bank and warmly thank them for their vote of confidence in the Women's Club and Norwich.



## Annual Book & Author Luncheon

The annual luncheon will be held on Monday February 10th at the Norwich Inn. Maryanne O'Hara will be our featured author and her book is *Cascade*, a novel of intrigue and mystery set in 1930s Massachusetts. The Norwich Bookstore will be on hand to sell copies; if folks want to read the book beforehand, they can get it ahead of time too. Maryanne has received many honors for her writing, People Pick, Best Books of 2012, Boston Globe Best of the New, and Massachusetts Library Association Must Read for 2013. We will begin at 11:00 am to settle down, mingle and chat. The speaker will begin at about 11:30 am. The cost this year, including lunch, is the same as last: \$27 for members, \$32 for non-members. Checks, payable to Norwich Women's Club, should be sent to:

Dana Ireland  
44 Bramble Lane  
Norwich VT 05055

Confirmation will be made by e-mail or phone call that your check has been received. Hope to see you there.

## SAD FAREWELL

It is with great sadness that we report the passing of Fran Nye on November 23rd, 2013.

Our thoughts are with her family.

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## 2014 NORWICH CITIZEN OF THE YEAR FOR COMMUNITY SERVICE NOW ACCEPTING NOMINATIONS JANUARY 6 - JANUARY 31, 2014

**WHO IS ELIGIBLE?** Any member of the Norwich community who has made an exceptional civic, cultural, educational, or humanitarian contribution to Norwich, the Upper Valley, or the world at large through community service.

**WHO MAY NOMINATE?** Any resident of Norwich.

**WHY NOMINATE?** The winner will be honored at the Spring Gala at Tracy Hall on March 14th, 2014. The winner will receive the Ledyard Grant, a cash grant for the charity of his/her choice.

**HOW TO NOMINATE?** In a few paragraphs, tell us why this person deserves to be recognized. Include the nominee's contact information and email it to [Cherrmann@remaxgroupone.com](mailto:Cherrmann@remaxgroupone.com), or mail it to NWC, PO Box 191, Norwich, VT 05055. Consideration will be given to the quality of the information received on the nominee.

If you have questions, please call Cheryl Herrmann on 802-649-1333 or 603-205-5520.

Award Committee: Cheryl Herrmann, chair, Lisa Christie, Ashley Clapp, Phil Dechert, Dan DeMars, Peter French, Ann Waterfall

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## Norwich Women's Club Newsletter Member Profile

### Mary Ann Holbrook and Pam Holbrook Mobilia: A Mother- Daughter Duo Who Make a Difference

by Mary K. Otto

Mary Ann was the first to ring the doorbell at my house on Main Street on a late November afternoon. It was chilly, and she was dressed for it. "I grew up in Baltimore, and this is too cold for me," was her comment. Mary Ann's daughter, Pam, who lived all of her pre-college years in Hanover and returned in 2003 with her husband to raise her children here, arrived just a few minutes later, stopping on her way home from work. We settled around my dining room table with cups of hot tea, and the two women chatted about their common interests, their dedication to the Upper Valley and so many of its institutions and ways of life, and their life-long commitments to helping make it all work.

Coming from her afternoon of Mah Jongg with the International Women's Club, Mary Ann was in the middle of a busy day. Her group plays, she explains, an American Mah

Jongg that is slightly different from the Chinese game. She is also a Mah Jongg teacher. After our visit, she would head home to her condo in Hemlock Ridge ("Little Norwich," as it is sometimes called) for a quick bite to eat and then be on her way to a meeting of the board of the Norwich Women's Club. Mary Ann has lived in Hartford for 12 years, following the death of her husband, David. Dave, as he was commonly known, was born in Hanover, went through schools here and then to Boston University, and returned following service in the Korean War. He was an Upper Valley businessman, owning and managing supermarkets in the area. Mary Ann adds that she and her husband lived on the same street in Hanover for 40 years, where they formed lifelong friendships. Other organizations to which Mary Ann gives time and energy include the "Pink Smock" gift shop at

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JANUARY 2014

Dartmouth-Hitchcock, where she recently spent a number of volunteer hours helping set up the Christmas sales displays; ILEAD, for which she is the Chair of Membership Services; PEO; and the Hanover Garden Club.

Of course many of us see Mary Ann most frequently because of her stellar role in creating and helping maintain our wonderful Norwich triangle garden, sponsored by the Women's Club. She claims not to have a long history as a gardener—"I came to it later in life after the kids went to college," she says—but she is clearly an expert. Pam helped fill in some of the details of her mom's background, including that she is a Certified Master Gardener through the University of Vermont Extension Service. Mary Ann credits her willing helpers—Carol Loveland, Dana Ireland, Bonnie Lawlor, and Anne Silberfarb—for good ideas and for joining in the pleasure and hard work of planting and caring for the garden over three seasons. Those of us who watch the progression—tulips and other bulbs in the spring, a variety of annuals and perennials during the summer, and even now [written in November], the gorgeous rust colors of the fall mums still hanging on—give all of them high marks for their efforts.

What does she do during her leisure time? Well, both women chime in, "We have always been a family of travelers." Among her destinations, Mary Ann lists Canada, Mexico, Central America, eight Caribbean Islands, 20 other countries throughout the world, and all but three of the states in the US. But travel to China is the important annual adventure. Her upcoming trip this winter will be her ninth. Usually occurring in February, these trips are aimed toward a visit to her seven-year-old grandson, Tyler, and Tyler's mom and dad. Tyler's dad, Chris, is Mary Ann's son, and his wife, Grace, is Chinese. "I try to go around the date of the Chinese New Year because that's when there is more free time and we can visit a variety places together." Tyler is fluent in both Chinese and English; Mary Ann says she, by contrast, has spent seven years trying to learn Chinese herself. By now, she laughs, she feels comfortable saying "hello," "thank you," and good bye." A difficult language, she concludes.

Both Mary Ann and Pam have deep roots in the area. "Five generations of our family are buried in cemeteries in the Upper Valley going back to the mid 1860s," says Pam. And Dartmouth is another strong family connection where grads include Mary Ann's father-in-law, who was class of 1921.

Mary Ann arrived in the Upper Valley as a bride and spent 20 years working as a nurse at DHMC. Both Pam and her brother were born and brought up in Hanover, and Pam, following her return to the area 10 years ago, has clearly followed in her mother's footsteps in many significant ways.

"Volunteering is in our blood," Pam states, and then elaborates on a number of organizations and institutions they are both devoted to. Among them are the Ford Sayre Ski Program, the Christmas Mystery, Dartmouth and DHMC, and, for a number of years for both of them, the Norwich Women's Club.

Pam works full time for the Dartmouth Health Service, a job she values and enjoys. Her children are both in college. She has 19-year-old twins, and her daughter attends Roanoke College while her son is at Montana State University. Pam's volunteerism is not, however, something she has taken up as an empty-nester. In her own childhood, she was an active skier (and still is), and she has spent many adult years being involved with the Ford Sayre Ski program, currently as the Vice Chair of the Ford Sayre Ski Council. Another long-term commitment of Pam's is to the Hanover Christmas Mystery, and she is currently the incoming chairman of the group. Both Pam and her mother have been supporters of the Christmas Mystery since Pam herself was a high school student.

Comparing notes and recognizing how many volunteer commitments they have in common, Mary Ann and Pam have not been surprised to find themselves both involved with a group like the Norwich Women's Club, whose outstanding community efforts support the town in so many vital ways—and provide so much fun. Pam was the first to join the NWC in about 2004, and she soon became a board member in her role as recording secretary. Both agree that all of their Women's Club connections are a joy. "It's a great bunch," Mary Ann says; "we laugh a lot and we get a lot done too." She has been associated with the NWC since she began volunteering as a gardener in 2008.

My final question to this mother-daughter pair was about their relationship over the years. Mary Ann quickly responded that they were "constant companions" until Pam turned 11 and became an "independent teen." A wise mother, she gave her daughter the space she needed for those years, and they resumed their close connection after that. Mary Ann has felt very fortunate to live in the same

# NORWICH WOMEN'S CLUB

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JANUARY 2014

general community as Pam and her family, adding that it has been a joy to be able to attend all of the children's school events and now to keep up on the news of the grandkids in college.

It's a unique pleasure, they agree, for the two of them to share in so many of the same activities and interests. Pam concludes, however, with a lovely compliment to her mom, noting that despite their many similarities, "the green thumb is not hereditary!"



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## CAVIAR PIE

*It is a little hard to tell the provenance of this recipe. The only thing I know for sure is that Isabel McCarthy brought it to our Holiday Party, but quickly told me that her daughter Susie McCarthy made it for us. When I asked for the recipe, after much scrambling around, Isabel's sister Sue Pitiger produced it for me. So I guess we can say that this recipe is an old family favorite of the O'Brien girls., the family name with which Sue and Isabel began life. It certainly is a Family Affair as they are all NWC members.*

6 hard boiled eggs, chopped fine

3 TBS. mayonnaise

1 ½ cups Bermuda onion, chopped very' small (about 1 large or 2 medium onions

8 ounces cream cheese, softened

¾ cup sour cream

4-5.5 ounces of black lumpfish caviar, rinsed and drained well

Optional garnish-parsley and lemon

Lightly oil a springform pan, or spray with a cooking spray.

Mix the chopped eggs and the mayonnaise and spread on the bottom of the greased pan as the first layer of the pie. Sprinkle the finely chopped onion as the 2<sup>nd</sup> layer and spread it evenly over the eggs.

Blend the softened cream cheese and whip until smooth. Gently spread the cheese mixture over the onion as the third layer, being careful not to mix the layers together. Cover the pie with plastic wrap and refrigerate for at least three hours, up to a day.

Rinse and drain the caviar in a strainer with a paper towel on the top and underside to remove any residual moisture. After the caviar is rinsed and dried, gently dot small amounts over the cheese mixture. Then spread it evenly over the pie with the back of a teaspoon.

To unmold the pie, oil or spray the blade of a small knife before running it around the sides of the pan to loosen the pie. Then, holding your hand on the bottom of the pan, gently release the spring on the side so the ring around the pan can be removed. Put the bottom of the pan on a plate at least 1-2 inches larger than the pan. The lemon and parsley garnish can be used to hide the bottom of the springform pan.

Serve with lightly toasted baguette slices or crackers.

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JANUARY 2014

## Mustard and Gruyere Batons

Makes 10 to 12 Batons

*This recipe is for the delicious batons made by Karen Ward and served at the fabulous Holiday Party 2013. It is another one of Ina Garten's adaptations of a recipe from her friend Doris Greenspan's cookbook, **Around My French Table**. Wherever it originated, it is sure to please!*

Flour for dusting the board

1 sheet of frozen puff pastry<sup>1</sup>, thawed and very cold

3 TBS. Dijon mustard

1 egg beaten with 1 tsp. water for egg wash

3 oz. Gruyere cheese, grated

2 TBS freshly grated Parmesan cheese

Flaked sea salt, such as Maldon, for sprinkling.

Unfold the sheet of puff pastry on a well-floured board, and roll it to an 11x13 " rectangle with a floured rolling pin. (Diagonal strokes keep the pastry rectangular.) With a shorter end closest to you, brush the lower half of the pastry evenly with the mustard, leaving a ½ inch border around the edges. Brush the border of the pastry with the egg wash and fold the top half over the bottom half, lining up the edges. Place the pastry on a sheet pan lined with parchment paper and chill for 15 minutes.

Place the pastry on a board and trim the three irregular edges with a sharp knife. With the folded edge away from you, cut the pastry in 1x6" strips. You will have 10 to 12 batons. Spread the batons out on the sheet pan so they are not touching. Brush the tops lightly with the egg wash (don't allow the egg wash to drip down the sides) and sprinkle evenly with the Gruyere, Parmesan, and 1 ½ teaspoons sea salt. Chill for at least 15 minutes.

When ready to bake, preheat the oven to 400 degrees.

Bake the batons for 15 to 18 minutes until golden brown and puffed. Allow to cool on the pan for 3 minutes and serve warm.

<sup>1</sup> Ina uses Pepperidge Farm frozen puff pastry. Defrost overnight in the refrigerator

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Enjoy these photos from our visit to the Hood Museum  
and lunch at King Arthur

