

DEBBY
HALL



NORWICH
WOMEN'S
CLUB

Community Service Since 1907
JANUARY 2015

Happy 2015 to all the wonderful women of the Norwich Women's Club! President's Message

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 70 women, accumulated 230+ cans of tuna for The Haven, in addition to a number of other food items. Thank you for your generosity in helping with our contribution "The 19 Days of Norwich". And special thanks to our "angels", Annette Brown, Dana Ireland, Sue Pitiger, and Karen Ward, who went above and beyond (on their wings?) to help spread holiday joy.

Our annual Book & Author Luncheon is coming up in February at the Norwich Inn. Look for more info on this event on our website. This event always sells out, so make your reservations early.

Our big spring event is the Spring Gala to be held on Friday, March 20. Nominations for Norwich Citizen of the Year for Service to the Community 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 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.

And just another reminder to keep your eye on our website at www.norwichwomensclub.org for up-to-date info on Club activities. Like us on Facebook!

Member Profile : Sophia Crawford

Sophia was born, raised and educated in England, living in Eton College in what she later realized was an unusual setting: her family lived in the famous boarding school of 1300 boys where her father was a master.

After finishing her education Sophia left for London, moved in with a roommate, and began to look for a job. We all know that Sophia is an editor par excellence but what we didn't know was how she stumbled into her first editorial job. She labels it "serendipity." She interviewed and was offered a job in banking. Before accepting the offer, she told her roommate about it, who promptly retorted "I don't want a roomie working for a bank." Instead, with a tip from her roommate, Sophia took a job with a publishing house starting as an editorial assistant. It is no surprise to learn that six years later she was the managing editor. Although she was always a voracious reader, it must have been quite the challenge to be required to read ten to twelve books a week.



Sophia's life took a different turn in 1977 when she met her American husband Fred Crawford, then working for Citibank in London. They married in 1979 and Sophia moved to Athens, Greece, with him for his next job; there she volunteered, organizing a fund-raising performance of Messiah.

A year later they were back in England to begin their family. Their two children were born in London and have dual citizenship. But, interestingly, their son, who now lives in Cambridge, Massachusetts, says, "I am American but my mother is English," while their daughter, now living in Vancouver, says, "I am English but my father is American."

In 1985, together with their three-year-old son and one-year-old daughter, Sophia and Fred moved to Jeddah, Saudi Arabia where they were to live for the next five years. As a westerner in a strict Islamic country Sophia had to adjust to the culture. She dressed modestly, had a driver—since women aren't allowed to drive there—and socialized with other Western women who were always very supportive of each other. She adjusted

Coffee & Conversation

Monday February 2nd
10:00 - 11:00am
NORWICH INN

because she knew that Fred loved his job. But his job always involved lots of travel... sometimes as much as twenty days each month. In fact, they had never spent more than 35 consecutive days under the same roof until his heart surgery in 2000: during his convalescence, there was finally a day 36 and more. Fred was in Saudi Arabia on 9/11; everything changed there too and he retired a year later.

While in Jeddah, Sophia volunteered at her children's British school helping the librarian who was computerizing the collection. She also ran the British community library for a couple of years and served on a community committee for the British embassy.

After their stay in Saudi Arabia, they moved back to England where they lived for the next 15 years. Sophia continued her energetic volunteer efforts, largely centered on a crisis helpline. Finally, in what we hope is their last move, the Crawfords came to Norwich in 2005.

One of the things that Sophia loves about the United States is that notwithstanding the different accents that Americans across the country may have, the differences are related to geography rather than social class. In England “the moment you open your mouth to talk, you are identified by your accent.”

Sophia soon became active in the Women's Club. Her neighbor Ann Silberfarb drove down the driveway to Sophia's house and invited her to a Women's Club event. Sophia heard that Alison May was looking for help with the town directory; through Alison, she met Sue Pitiger, the then President of the NWC. Sue, looking for someone to chair Floribunda, convinced Sophia and her own predecessor, Mindy Penny, to serve as co-chairs, even though Sophia knew nothing about the event.

Today, Sophia is one of the most amazing cogs who keep the Women's Club running smoothly. She is our membership chair extraordinaire, she coordinates volunteers for the Nearly New Sale, maintains our web page, receives and responds to all e-mails sent to info@norwichwomensclub.org, prepares our membership directory, was the original host and coordinator of our Monday morning coffee and conversations, works on the auction catalog for the Spring Gala, and does myriad other things that need doing. In addition to her Women's Club responsibilities, Sophia has served on the Boards of the Norwich Historical Society, and Aging in Place. She volunteers weekly at the Norwich Public Library, and with the Palliative Care team at Dartmouth-Hitchcock Medical Center.

When asked how she does it all, she replied, “Norwich was a very welcoming place, and I am repaying the welcome.”

Arline Rotman

Spring gala auction donations requested !

It is that time of the year again. The NWC is collecting nice items for the auction in March. If you, or a friend have an item or service you are willing to donate please let us know. Our deadline to get all items in is February 15, 2015. You can email Geneviève Verlaak directly or give her a call.

We look forward hearing from you. Let this be the best auction as of yet !

Many thanks,

Geneviève Verlaak, auction chair.

Email : Belgamco@comcast.net

Cell : [8023593812](tel:8023593812)



Sad Farewell

It is with great sadness that we report the passing of Nancy Hoggson on January 9, 2015. Our thoughts are with her family. The Club will give a book in Nancy's memory to the Norwich Public Library.

Calendar of Events

Monday February 2nd

Coffee and Conversation
Our next Coffee and Conversation morning will be on Monday, Feb 2nd from 10 - 11 AM in the front living room at the Norwich Inn.

Join us! You need not be a member of the NWC to enjoy a short visit with your friends and neighbors. Bring an old friend or a new neighbor and enjoy complimentary coffee and cookies.

RSVP to PJ Stanwood at pjstanwood@gmail.com or call at 802.369.9465 We like to be able to tell the Inn how many are coming. However, if you find yourself free at the last minute, come anyway, and we'll find a coffee cup for you, too!

Looking Forward
Norwich Women's Club
Book & Author Luncheon
11:00 at the
Norwich Inn - Details to follow on our website and facebook page

MEMBERSHIP

A warm welcome to new members Linda Ely, Susan Gillotti, Beth Krusi, Patsy Rockwell and Amy Tuller.

Membership is open to everyone interested in our work; we are proud to have many members who are not residents of Norwich. Do please suggest the Club to your new neighbors as a way to get involved in the community as well as to make new friends.

Anyone thinking of joining will find more details on our website www.norwichwomensclub.org or can email me with any questions sophiajcrowford@gmail.com

Sophia Crawford
Membership Coordinator



TELEPHONE DIRECTORY

We're winding up the upcoming 2015 NWC town wide telephone directory, which will go on sale at town meeting, March 2. We'd love to include anyone who's new in town, anyone who has a business. If we haven't contacted you, please let us know! Alison May, editor.

alison.don.may@gmail.com

CITIZEN OF THE YEAR AWARD

Now Accepting Nominations Through January 25, 2015 for the Norwich Citizen of the Year

Any member of the Norwich community who has made an exceptional humanitarian, educational, civic, or cultural contribution to Norwich, The Upper Valley, or the world at large through community service is eligible for nomination for this prestigious award.

Any resident of Norwich may nominate a candidate by emailing Cherrmann@remaxgroupone.com or sending a written nomination to the Norwich Women's Club, PO Box 191, Norwich, Vt. 05055. Nominators should include their own name and contact information, the name and contact info for the nominee, and a description of the qualities and activities that qualify the nominee for this honor.

The Norwich Citizen of the Year will be honored at the Spring Gala on Friday, March 20. The winner will be announced in early February.

Award Committee: Cheryl Herrmann, Chair. Lisa Christie, Ashley Clapp, Dan DeMars, Rob Gurwitt, Don McCabe, Ann Waterfall.



Sweet Potatoes With Bourbon And Maple

Ingredients

- 1 1/2 cups strong hot coffee
- 9 tablespoons pure maple syrup
- 3 tablespoons (packed) dark brown sugar
- 1/2 teaspoon instant espresso powder
- 1/3 cup bourbon
- 9 tablespoons unsalted butter, divided
- Kosher salt and freshly ground black pepper
- 5 pounds red-skinned sweet potatoes (about 8 medium), peeled, cut into 2 1/2-inch–3-inch pieces
- 3 tablespoons olive oil
- 1/2 cup chopped smoked almonds (or toasted almonds)

Preparation

Stir coffee, maple syrup, sugar, and espresso powder in a medium saucepan over medium-high heat until sugar dissolves. Bring mixture to a boil; cook until thickened and reduced by half, 6-7 minutes.

Remove syrup from heat; add bourbon and 2 tablespoons butter. Reduce heat to medium and simmer until sauce is reduced to about 3/4 cup, 40-45 minutes (mixture should be thick enough to coat a spoon, but not sticky, and will thicken as it cools). Season sauce to taste with salt and pepper. **DO AHEAD** Sauce can be made 2 days ahead. Cover; chill. Rewarm before serving.

Arrange racks in upper and lower thirds of oven; preheat to 425°. Melt remaining 7 tablespoons butter in a small saucepan; pour into a large bowl. Add sweet potatoes and oil and season with salt and pepper. Divide potato mixture between 2 large rimmed baking sheets and roast, turning potatoes often and rotating sheets halfway through, until potatoes are tender and start to turn golden brown and crisp around the edges, 30-35 minutes. **DO AHEAD** Potatoes can be roasted 4 hours ahead. Let stand at room temperature. Rewarm before continuing.

Transfer potatoes to a serving platter. Drizzle some warm sauce over and sprinkle with almonds; serve remaining sauce along-side for those who want more.

Recipe by Victoria Granof