

NORWICH WOMEN'S CLUB

Community Service Since 1907

MARCH 2014

PRESIDENT'S MESSAGE

What a busy few weeks it has been! And with the Spring Gala coming up, things will be getting even busier as the winter winds down into spring (am I being too optimistic?!)

A couple of "Shout-Outs" are in order:

- To **Debbie Carter**, **Annette Brown** and everyone else who contributed to the Welcome Home Party for Hannah Kearney. The NWC contributed balloons, plates and forks for the cake, and general merriment.
- To **Janet Saint Germain** for swiftly and competently organizing the Norwich Candidates Night at Tracy Hall on February 25.

Kudos, ladies! And now for the biggest Shout-Out of all...to **Sue Pitiger** and the whole Spring Gala Committee! I am personally delighted that **Cinny Bensen** (who was one of the first people I met upon moving to Norwich 15 years ago) is this year's Norwich Citizen of the Year for Community Service – you couldn't ask for a more generous, qualified and just plain nice honoree. And a member of the NWC, too!

But even if you don't know Cinny, I'm hoping that each and every one of you will support the Gala by attending and bidding on the auction items. This is a major fundraiser for the Club and the primary source of funds for our Community Project grants. Come to the Gala, enjoy a drink and some food with your friends and neighbors, and know that your support goes right back into the community we love. If for some reason you're unable to attend, donations are always welcome.

See you at Tracy Hall on March 14!

Debby

Put the date on your calendar!

Wednesday, May 28 for the Spring bus trip to the Currier Art Museum and Frank Lloyd Wright house in Manchester, NH.

Details to follow in the April newsletter.

Contact: Debbie Carter 649-1216

NWC Calendar

Coffee and Conversation
Monday March 3rd
10:00-11:00am, Norwich Inn

NWC GALA
Friday March 14th
6:00-10:00 pm Tracy Hall

Book & Author Luncheon
Monday April 7th
11:00am, Norwich Inn

Nearly New Sale
Friday-Sunday May 2nd-4th
Tracy Hall

Spring Bus Trip
Currier Art Museum and
Frank Lloyd Wright House
Manchester, NH
Wednesday May 28th

NWC Board Meetings
Norwich Public Library
Monday 6:30 pm
March 10th
April 7th
May 12th (Board Dinner)

MEMBERSHIP

We welcome warmly our newest members, Sue Schiller and Carolyn Watson.

Do please let your friends know that they don't have to live in Norwich to be members! Anyone interested will find more information on our website – www.norwichwomensclub.org.

Sophia Crawford
Membership Coordinator

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GALA! GALA! GALA!

What a pace we've been keeping in Spring Gala land! Your trusty committee has everything wired, from more and better food, to fine wine and beer, a new Live Auction called by ever-in-demand Bill Smith to complement the Silent Auction, and of course, our own Canny Bensen to fête as the 2014 Norwich Citizen of the Year for Community Service.

About that auction – we have more trips, more restaurants, and of course some unique Norwich offerings. We have prizes that will delight your children and even your pet! Why, we have no doubt that this year's auctions' proceeds will top our fabulous numbers from last year. With everything from jewelry and clothing, beauty and spa services, wines and foods, you will have to bid. And gals, that's the secret to our phenomenal success at the auctions – we're counting on you all to bid and bid some more. There's something very satisfying about forcing your pals to overpay for an item they want!

Please, join us on Friday, March 14, from 6 – 10 PM at a beautifully transformed Tracy Hall for a really special evening. Get out of your jeans and put the Merrells aside – it's time for a glamorous night on the town. Drag that partner of yours or come alone. But do come. You can buy tickets online right now with a credit card on our website, www.norwichwomensclub.org/springgala.html, or send a check to the NWC at PO Box 191, Norwich, VT 05055, or pay at the Norwich Bookstore. But do plan on a wonderful evening with your friends and neighbors.

Remember, your support means we can grant funds to terrific community projects this year, right in Norwich. Thanks!

Sue Pitiger, Spring Gala Chair

Nearly New Sale Gearing Up for Spring Sale

Planning for the Spring Sale is now underway. Look for the hot pink flyer announcing dates and other information in your mailbox after the Spring Gala. For your planning purposes, the pre-consignment window begins on April 2 and ends on April 25.

Though pre-consignment coordinator Claudia Adami has two pre-consignment distributors working with her, a third distributor would be extremely helpful. This position is perfect for the volunteer who has allergies to dust and would prefer to meet people one to one in a relaxed setting. Helping with the distribution of packets counts as your NNS volunteer shift, qualifying you to shop the Worker's Sale prior to the Grand Opening.

Find out more about the distribution commitment by contacting Claudia at 649-7229 or cadami@comcast.net before you dismiss it as a possibility. **You do not have to be in the Upper Valley for the entire pre-consignment period.**

Elaine Waterman, Nearly New Sale Chair



STOP PRESS

The Spring Gala auction catalog will very shortly be on our website www.norwichwomensclub.org

Read the amazing list of items and start to plan your bidding!

Annual Book & Author Luncheon

The annual book & author luncheon has been rescheduled for Monday April 7th, 11am at the Norwich Inn.

Maryanne O'Hara, author of *Cascade*, is our featured author.

In the meantime, you may want to read this "richly satisfying novel" [the Boston Globe]. 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.

Dana Ireland is coordinating. Don't hesitate to email her if you have any questions: dana.s.ireland@gmail.com

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Norwich Women's Club Newsletter Member Profile

Sue Pitiger epitomizes the saying "if you want to get something done, ask a busy person". In spite of her many accomplishments, Sue maintains a casual modesty. "Why would anyone want to read about me?" she asked when I suggested to her that she be the next person to be profiled in our newsletter.

Sue's life can be defined by family, serendipity, spontaneity, energy and innate intelligence. Although she has lived in Norwich since 1997, there is no hiding the New Yorker in her. Born and raised in New York, the youngest of the three O'Brien girls, her life was influenced by her family of origin. Her father was a judge and her mother was a homemaker with a great Irish sense of humor, which she clearly passed on to her youngest daughter. Sue's interest in politics and current events goes back to their family dinners where those were the topics of conversation.

Although she always got top grades in school, as a product of the New York parochial school system, when it was time for college, she only applied to Catholic schools. "I never even heard of the seven sister schools". Her father had great hopes for her and she thinks that had he not had a massive stroke and heart attack he would have provided guidance for her. She ultimately decided to go to Trinity College in Burlington for the best of reasons—"that's where Isabel went [her sister, Isabel McCarthy]". This was her first taste of Vermont.

Sue married Bob right out of college because he was supposed to go to Vietnam and they wanted to get married before he shipped out. As it turned out he was sent to Thailand instead. Like so many women who came of age in the sixties, Sue taught school until her first child was born. In 1978, when her third child turned two, Sue began working part-time as an assistant program director at Adelphi College, Long Island. Eventually she worked for the Dean of the School of Business, finding placements for both graduate and undergraduate students. She worked with the students prepping them for interviews with the businesses and companies that she cultivated, teaching them how to dress and how to talk. As an aside, she told me that while she was there she took advantage of the opportunity to earn an MBA herself. I asked her if that was where she learned her great organizational skills, but she acknowledged that she is innately organized. Anyone who has worked with her will attest to that.

Her most fun work experience was when she and her sisters started "Three Sisters Antiques". Isabel did the buying from her home in Rochester, NY, and Sue, who lived in Huntington, NY, did the selling. Anne, the third member of the triumvirate, was a nurse, so she provided the support. Their corporate headquarters was the Roscoe Diner in Roscoe, New York. When I claimed never to have heard of it, Sue assured me that if I googled it I would find out about its world fame. She was right! It has lots of entries including Wikipedia. I learned that the diner is a frequent stopping point for those traveling Route 17 between New York City and Western New York. Although Roscoe is a small town with a population of fewer than 600 at the time of the 2000 census, the diner served anywhere between several hundred and a thousand meals each day at its peak. It was where the sisters met to transfer their merchandise from Isabel's Dodge van to Sue's Suburban van. They continued in the antique business until 1994 when they decided it was time to move on. They had learned to be adaptable, a skill they never lost, in order to make money in a tough business.

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For the next two and a half years, after getting a real estate license, Sue worked for Coldwell Banker. Meanwhile, the three sisters had a dream that they never gave up on. They wanted to all end up in the same place. And they had a Vermont connection. The Pitigers had a ski house in Ludlow, Vermont for about 20 years, Isabel and Sue had gone to college in Vermont, and Bob always wanted to retire in Vermont.

Isabel and Mike McCarthy were the first to move here, but Isabel missed her life and her friends in Rochester. On Memorial Day 1997, Sue and Bob came to Norwich to visit Iz and Mike. In order to make Isabel feel better they thought they would buy land and build at a later time. Acting on impulse, they saw the house on Meetinghouse Road, and decided "why not retire now?". They bought the house and, a few years later, realized their dream when Anne moved to Quail Hollow, right next door to Isabel.

When living in New York, Sue had always done volunteer work, serving on the Board of her Beach Association, and the Zoning Board of Appeals. It was as a board member of the Family Service League of Suffolk County that she became passionate about family and children's issues. When Sue moved to Vermont, she knew she did not want to sell real estate, saying, "I didn't like basements and barns, and didn't know anyone anyhow." Based on her past experience, she served on the Board of Child and Family Services for 12 years, including time as President.

She allowed herself one year to settle into her new home and then went to her first Norwich Women's Club meeting. Immediately after the meeting she got a phone call from Megan Brendel who asked if she would chair Floribunda with Isabel. She had no idea what Floribunda was, but stunned Megan when she said "Sure"! And she hasn't stopped working for the Women's Club since, including serving as President from 2005-2007. This is her second year serving as overall chair of the very successful Spring Gala (Floribunda's replacement).

The side of Sue that you may not know about is the very active role she plays with her grandkids. Her son Danny, who lives nearby with his wife and three children, is happy to accommodate Sue's willingness to help out. She took care of Danny's 11-year-old twins every Monday for 6 years. They often find their way to Sue and Bob's house on released time days and holidays. Her daughter Nora lives in Burlington and Sue is always available to help out with Nora's two adorable little guys, Gus, age 4 and Charlie, age 3. Sue also thinks nothing of driving to Carmel, NY to help daughter Ellen with cute little Owen who is 5. Many are the times when the Pitigers' house is loaded with kids along with their dogs.

As many of you know, Sue and Bob have sold their house on Meetinghouse Road. They are living temporarily in Quail Hollow where Isabel and Mike live, while waiting to move into the house they bought from Alison and Don May, across from the Norwich Public Library. A big attraction was the huge dining room table in the Mays' house, which will accommodate Sue and Bob's big family dinners. But for the Women's Club, their proximity to the library is equally important. The NWC Board has its monthly board meetings in the library community room. It is not unheard of for the meeting to last until after the library has closed; if anyone has forgotten to get the key in advance to lock up, a quick trip across the street to borrow the spare key left at the Hazen Street house will still be an option. Of course, the house can continue to be a wonderful venue for Women's Club meetings, accessible to all!

Afternote:

Although Alison May is moving to Kendal, she has promised that she will continue to compile and edit our Norwich Town Telephone Directory. Alison, we won't let you go too easily.

Arline Rotman

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RECIPE OF THE MONTH



As we are all looking forward to this year's Spring Gala, I thought it would be fun to get a preview of the food. Barry Clarke a.k.a. The Barefoot Gourmet, will once again be feeding us with his creative and scrumptious food. He was kind enough to share his recipe for Satays that will be on the Gala Menu.

Satay Marinade

This recipe is a derivation of the one that Executive Chef Ian Sigmund, Owner Walter Slawski and I developed at the Shebeen Restaurant in Charlottesville, VA in the summer of 2009. It has a medley of bright flavors and is equally good with chicken, beef or pork.

INGREDIENTS

1 tbs ground Black Pepper
1 tbs ground Cumin
1 tbs ground Coriander
1/4 cup Hot Bombay Curry Powder
1/2 cup Brown Sugar
4 cloves Garlic minced
3/4 cup fresh Ginger finely grated
3/4 cup Lemongrass finely minced
Zest of 4 Limes finely grated
Juice of 4 Limes
1/2 cup Fish Sauce
1/4 cup Soy Sauce
1/2 cup Peanut Oil

METHOD

Mix all the ingredients together well.

Cut whatever meat you are using into strips about 1/4 inch thick and 6 inches long. Toss in the marinade and then refrigerate for at least an hour. They will also keep in the fridge, tightly sealed in a plastic bag, for up to a week.

Skewer the meat on 8- inch bamboo skewers and cook over a fire or in a 450° F oven until just done. Don't let them dry out. Serve with Peanut Sauce and Cucumber Sauce.****

**** For an added incentive to try Barry's satays at the Gala, next month he will share his delicious spicy Cucumber Sauce recipe with us!