

DEBBY  
HALL



# NORWICH WOMEN'S CLUB

Community Service Since 1907  
October 2014

## The big news for October, of course, is the **Fall Nearly New Sale**

### President's Message

The big news for October, of course, is the Fall Nearly New Sale – October 17-19 in Tracy Hall. I hope you've signed up for a shift (it's not too late - email [NearlyNewSale@NorwichWomensClub.org](mailto:NearlyNewSale@NorwichWomensClub.org), or give Elaine Waterman a call at 649-1558) AND that you're planning to pre-consign or consign your gently used clothing. For more details, see the website at [www.norwichwomensclub.org](http://www.norwichwomensclub.org).

If you read this in time, plan to join us for Coffee & Conversation at the Norwich Inn on Monday, October 6 at 10am. This is a low-key, relaxed way to meet up with friends or get introduced to the Club if you're new to the area.

I would especially like to thank the Club members who donated flowers for Ian Gemery's memorial service. Donna Mackall sent this note: "Thank you so much for all your help in getting flowers for the service. You would not believe how much was cut down and delivered to my barn. Please pass along our heartfelt thanks for the efforts. It will be a powerful display, for sure, and a true indication of what it means to be part of a community." Thanks also to Rita and Steve Lajoie, Isabel McCarthy and Sue and Bob Pitiger who represented the Club and helped with the food service that afternoon.

Don't forget about NWC Night at Northern Stage on October 15 -- I'm looking forward to dinner at Elixir and Sondheim's Into the Woods which has received great reviews. And I don't know about you, but I think this is an especially spectacular fall – enjoy the foliage!

Debby Hall

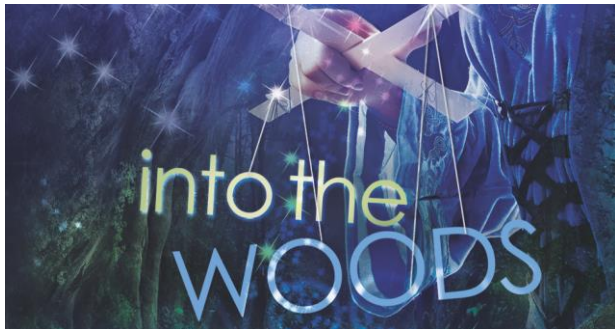
Coffee &  
Conversation  
Monday October 6th  
10:00 - 11:00am  
NORWICH INN

A NIGHT ON THE TOWN

OCTOBER  
15TH

NORTHERN  
STAGE

Have you read the Valley News review of the Sondheim play, "Into the Woods"? In case you haven't, it was a rave! This play promises to be as close to Broadway as you can get without leaving the Upper Valley. Sondheim is arguably the finest living composer/lyricist of musicals. Personally, I can't wait for this night on the town....OK, so it's WRJ, but hey, can you believe we have such excellence in theater available to us right here? No traffic, no hotel bill and a lot cheaper too. Here's what you do to get your ticket



We have a block of seats set aside for NWC members for Wednesday, October 15th. There are 30 seats reserved in the center for \$50 (normally \$55), and 10 seats reserved in the near-side for \$40 (normally \$45). The tickets have been available exclusively to us (spouses welcome as well) until October 1st (now, open to the public). If you want to be sure to get the discount and join the fun, time is of the essence. Call the box office at Northern Stage ([802-296-7000](tel:802-296-7000)) and tell them you are with the Norwich Women's Club. Pay for your tickets and then let us know you're part of the party - Isabel McCarthy, [IznMike@comcast.net](mailto:IznMike@comcast.net), [603-653-5373](tel:603-653-5373), or Arline Rotman, [ArlineR@gmail.com](mailto:ArlineR@gmail.com), [802-649-2046](tel:802-649-2046). The dinner part of the evening will begin at 5:30 at Elixir near Northern Stage in White River Junction. Thanks to the continuing generosity of Skip Symanski and Jane Carrier, the owners of Elixir, there will be a 10% discount on all their delicious food. PLEASE COME! You can go to both (theater and dinner) or just one. This should be really fun, and we'd hate to have you miss it.

~ Isabel and Arline

## Calendar of Events

### Monday October 6th

Coffee and Conversation  
Our next Coffee and Conversation morning will be on Monday, Oct. 6 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 Sue Pitiger at [SusanPitiger@comcast.net](mailto:SusanPitiger@comcast.net) or call at 649-7246. 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!

## NWC HELPS AT A SAD TIME

Thanks to all our club members who responded to Deb Hall's email request for flowers at the Ian Gemery memorial service out at the Skiway on Sept. 24.

While no one wants such an occasion to be necessary, many of you clipped gorgeous flowers for the memorial's organizers to use for bountiful arrangements. The space looked just beautiful, with twinkling lights, a ton of food, magnificent flowers everywhere, and a spirit of sad pain that was made easier for the Gemerys and all of us because so many people made the event happen.

Several of us acted as wait staff for the reception after the service, and many of the people there thanked the Women's Club for their part in the day.

Gals, you did Norwich proud with the outpouring of flowers. No one needs to worry about the next "generation" coming up in Norwich, who exemplified kind service and caring during an unthinkable time. The Gemery's dear Norwich friends ensured that their son's memory was honored, and in our own way, we were a part of it.



## Calendar of Events

### Wednesday

#### October 15th

Ladies Night On The Town -  
Into The Woods  
at Northern Stage  
and Dinner at Elixir

### Thursday

#### December 4th

Save the date for the  
NWC Holiday Gathering  
5:00 - 7:00 at the  
NORWICH HISTORICAL  
SOCIETY

## Membership

Welcome to new members Clare Forseth, Judith Rocchio, Jane Stetson and Kathy Wilkerson.

Membership is open to everyone interested in our work; you don't have to live in Norwich to belong. There are more details on our website [www.norwichwomensclub.org](http://www.norwichwomensclub.org)

Any questions? Do email me [sophiajcrowford@gmail.com](mailto:sophiajcrowford@gmail.com)

Sophia Crawford

Membership Coordinator



FALL MEETING 2014  
...and a good time  
was had by all !

Thank you, Sue Pitiger  
for the use of your lovely new home!



Awesome job  
by Deb  
Kaplan  
Chair of  
Hospitality !



Friends and Members !



# Dateline: September 18

## What a Great Party it Was

The bidding at the Live Auction portion of the Spring Gala was lively, lucrative, and pleasing to the women who agreed to throw a party for the winning bidders. The venue was the Rotmans' home "with a view". The caterers were Carol Loveland, Isabel McCarthy, Eileen Shaevel, Sue Pitiger, Karen Ward and Arline Rotman.

The winning bidders were Mary and David Otto.

The Ottos and their guests could not have been more appreciative of the Women's Club and all that we do for the town. I wish all of you could have heard them singing our praises. They were, we thought, the perfect guests.

In honor of the Ottos, we created a special and popular drink for the occasion, dubbed "The Otto Blotto". If you would like to try it, the recipe follows.

1 ½ oz. vodka  
1 ½ oz. Pom pomegranate juice  
½ oz. Cointreau

Pour the ingredients into a martini shaker filled with ice, then shake, shake and shake some more before you pour it into the glass of your choice.



TONIGHT'S SPECIAL  
DRINK:

**THE OTTO  
BLOTTO!**

*FEATURING...*

VODKA

COINTREAU

POMEGRANATE JUICE



Among the delicious hors d'oeuvres, the cheesecake produced by Isabel McCarthy was a winner, and is included here as the recipe of the month.

## HOT PEPPER JELLY CHEESECAKE

½ cup pine nuts  
8 oz. cream cheese, at room temperature  
1 cup hot pepper jelly, preferably red  
2 cloves garlic, finely minced  
¼ cup fresh cilantro  
5 oz. sharp Cheddar cheese, grated (about 1 ¼ cups)  
Sliced bread, crackers or Belgian endive cups, as accompaniment

Preheat the oven to 325F. Place the pine nuts on a baking sheet and toast in the oven until golden, about 8 minutes. Set aside

Place the cream cheese, ½ cup jelly, garlic, cilantro and Cheddar cheese in a food processor. Process until evenly blended.

Line the bottom of a 7-inch spring form pan with parchment paper. Spray the sides of the pan with non-stick spray. Add the cheese mixture., Refrigerate for at least 2 hours.

Spread the remaining jelly evenly across the top surface and sprinkle the pine nuts on top. The recipe can be completed at this point up to 24 hours before serving.

To serve, carefully remove the sides of the pan. Transfer the cheesecake to a serving plate. Serve chilled with the sliced bread, crackers or endive cups.

Makes 4 to 8 servings.