# Newcomers and Friends Newsletter



PRESIDENTS MESSAGE

#### Dear Members:

A brief update on the picnic with the only words to describe it is, A HUGE SUCCESS! With the rain and cold the previous day, everyone was skeptical that weather for the picnic would be less than ideal, but what a glorious day. There were wonderful salads, fruit, baked beans along with burgers, hot dogs and chicken as well as tasty desserts and last but not least ice cream. We played corn hole, had a chipping contest, card playing and board games a plenty. In total we had 99 reservations between members and guests. The 50/50 ticket winner walked away with \$140.00. Portage Yacht Club was the perfect venue for a terrific day.

Now on to current matters, the Board is so very excited to tell you that we will be having a Halloween theme for our October luncheon. As far as we know, this is the first time that we will be dressing up in Halloween costumes for a luncheon. There will also be a very special guest for the luncheon entertainment. We will have a magician in the house who will dazzle us with his sleight of hand. We will also have a Fashion parade displaying our wonderful and imaginative costumes, with voting for the best in several categories.

We hope to see all you witches, queens, butterflies and any other magical costume that you may come up with.

Yours sincerely,

Wendy

#### 2023-2024 BOARD OF DIRECTORS

President 248-504-1155

Wendy Himebaugh whimeba@gmail.com

Vice President/
Communications

Chris Miller jimchris68@gmail.com

Secretary 810-599-3017

Tamara Hendricks
Tfhendricks@yahoo.com

Treasurer 517-242-1800

Janet Groves
<a href="mailto:janet.s.groves@gamil.com">janet.s.groves@gamil.com</a>

Activities 219-306-9358

Bev Nowicki bnowicki2@gnmail.com

Hospitality 810-588-7094

Cynthia Gehlert csgehlert@yahoo.com

Membership 734-777-3814

Lyn Vandelaar lynvan1@aol.com

Programs 810-923-0282

Kathie Janego katherinejanego gmail.com

Publication 810-599-2959

Pam Olech polech1950@gamil.com

Reservations 517-618-7145

Judy Spry judyspry@att.net





#### TREASURER'S REPORT

Beginning Balance	<b>e</b> 8/1/2023	\$3,754.72
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#### Income:

New Member Dues	30.00
Picnic - Food	135.00
Picnic Registration	1,485.00
Interest	1.80

TOTAL \$5,406.52

#### **Expenses:**

Memorial - S. Pederson	(50.00)
Picnic - Food	(711.23)
Picnic - Supplies	(40.00)
Portage Yacht Club	(295.00)
Postage	(22.80)
Supplies - Checks	(29.95)
Website	(22.71)

TOTAL \$(1,172.41)

**BALANCE** 8/31/2023 \$4,234.11

Respectfully Submitted,

Janet Groves, Treasurer



#### **October Birthdays**

Lynn	Saint-Onge	10-1
Genny	McSweeney	10-2
Karen	Poprave	10-4
Elaine	Arnold	10-7
Mary	Curry	10-7
Judy	Dahlin	10-7
Brigitte	Koss	10-7
Deanna	McDowell	10-8
Tina	Crawford	10-9
Sheila	Koski	10-9
Thelma	Owens	10-9
Eileen	Isotalo	10-10
Janice	Moir	10-11
Loretta	Powell	10-11
Suzanne	Kozma	10-16
Nancy	Simmons	10-16
Ann	Thurman	10-16
Patricia	Cannon	10-18
Vija	Markovs	10-19
Kathleen	Mitchell	10-19
Joan	Logan	10-20
Gail	Tinsey	10-20
Claudia	Garrett	10-21
Kay	Lane	10-21
Mary	Lusk	10-21
Carol	Godwin	10-22
Lyn	McKie	10-25
Kay	Shalfeieff	10-29
Cherie	Stovall	10-29
Adele	Stocker	10-30

#### **Membership News**



Kathy Schram 6177 Green Ash Drive Brighton, Mi 48116 248-231-3905 khschram@comcast.net

Laura Rayner 6580 Grand Circle Dr. Brighton, Mi 48116 820-923-1663 Irayner@umich.edu

Gloria Feul 6412 Sundance Trail Brighton, Mi 48116 810-599-3300 gloriafeul@aol.com

Rose Naughton 9350 Scenic Drive Brighton, Mi 48114 810-923-2160 rgnaughton@gmail.com

Sharon Toth 4060 Brian Drive Brighton, Mi 48114 517-648-4008 sharontoth@comcast.net

Kathy Bacon 547 Indian Oaks Dr. Howell, MI 48843 517-375-7950 takbac5@gmail.com

Peg Kwasniewski 8023 Boulder Ridge Ct. Brighton, MI 48116 269-491-3421 peg@inmangroup.com

**Membership Count: 293** 

Special Thank You to Claudia Garrett and Janet Willis for greeting all of our members and guests that attended the September Luncheon.

Memoriam
Our deepest condolences to Chris Cutler on the
passing of husband, Rob.
and to
Janet Willis on the passing of her husband,
Jim.

Separate Memorial contributions will be made in the name of Rob & Jim to the charity of the family's choice.

May their memories be a blessing.





CanStockPhoto.com

## ATTENTION ALL NCLC MEMBERS!!!! MEMBERSHIP RENEWAL!!

It's time for NCLC Membership renewals for the 2023-2024 year. Membership is now \$30.

Please remember that the DEADLINE for returning the form to me is October 1. At that point, the roster goes to the printer and the membership book is printed. By doing this, we can have the books ready to pass out at the October luncheon. Membership forms arriving after October 1 can still be members, but the names will not be included in the book.

If you have no changes in your information, you may simply send a check. Send your CHECK FOR \$30 made out to NCLC to:

Lyn Vandelaar, 392 Walnut Drive, South Lyon, Michigan 48178

Thank you everyone!

Lyn Vandelaar, Membership Director

#### October Luncheon

We once again will be holding our luncheons at CHEMUNG GOLF CLUB. Our next luncheon will be on October 18th

Our Theme for this luncheon is Halloween. We encourage everyone to wear a costume and join in the fun. We will be having a parade of costumes.

Entertainment will be Jeff "Magicdude " Jackowski AKA "Captain Magic"

"See what can happen when you get a six-year-old boy a magic set for Christmas?"

Now imagine a grown man performing magic with the same enthusiasm as the six-year-old boy!

Jeff has been enchanting audiences of all ages throughout Michigan for over 40 years!

His unique blend of magic, comedy and audience participation makes for a most entertaining event!



#### October Luncheon

Location: Chemung Golf Club 3125 Golf Club Rd. Howell Beans,

Date: October 18th

Time:

Social 11:30 AM Lunch 12:00 PM

Cost: \$30.00

:



Roast Beef, Green

Cheesy Potatoes, Green Salad, Dessert Coffee/Tea Cocktails for Purchase



#### For your Planning Purposes...

Upcoming Luncheons
November 15
December 20



#### September Luncheon Reservation

Member Name:
Guest Name:
Check # and Amount

# PLEASE ENSURE THAT YOU SEND IN YOUR RESERVATION BY THE DEADLINE DEADLINE FOR RESERVATION TUESDAY. October 10th

#### MAKE CHECKS PAYABLE TO NCLC (Note: Do Not Make Check Out To Judy)

Mail to Judy Spry 5478 Bradbury Dr.. Howell, MI 48843 (note new address)



#### **BRUNCH BABES**

Thanks to Bree Koss (and Sarah Kellogg too) for hosting the August brunch at The Breakfast Club in Brighton. 23 wonderful ladies ate a little and talked / laughed a lot!

Brunch for September was held at the lovely home of long time NCLC member Sherry Smith. Thank you Sherry, you are always such a gracious hostess. It was one of the largest brunch in the last couple of years. A great time was had by all.

The next brunch will be held on Thursday October 12th at IHOP in Brighton at 10:00 AM. Tamara Hendricks will be the hostess. You must contact her at (810) 599-3017 or *tfhendricks@yahoo.com* to RSVP.

I am also looking for hostesses for the next several months so if you would be willing to do this please let me know! Remember you can host at a local restaurant or another venue (your home or other) and it can be "pay your own" if at a restaurant or a "potluck" as at Sherry's.

The date is normally the second Thursday or Friday of the month and for up to 25 attendees. I will help by taking reservations and in any other way necessary. You can let me know if you'd be interested - (810) 599-3017 or by responding to my email tfhendricks@yahoo.com. You can also let me know at a luncheon. I will help by taking reservations and in any other way necessary. or tell me at the upcoming luncheon!

Thanks in advance!

Tamara Hendriicks

#### **October Board Meeting**

The next board meeting will be on Wednesday October 11th at 9:30 The location will be at Chemung Golf Club. The meetings are open to the membership. If you are interested in attending call Wendy Himebaugh at 248-504-1155 or whimeba@gmail.com prior to the meeting.





NCLC has been supporting the Livingston Women's Club (LWC) Giving Project for the 10<sup>th</sup> straight year and it has been very rewarding to give to those in Livingston County who are in need. Gift cards are requested. Donations also are gladly accepted.

Please pick up an envelope from LWC members in the lobby at the October Luncheon and return the gift card or donation in the same envelope at the <u>NOVEMBER LUNCHEON</u>. The envelope provided is very important as it includes a number so LWC can make sure our cards are distributed appropriately. Please make someone's Christmas a little happier this year. All gifts stay in Livingston County.

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**Book Club Deluxe** Rummicuties **Euchre High Noon** Movie Tuesday **TBD** 3rd Monday 12PM 2nd Wednesday 12 PM 2nd Thursday 12PM Bonnie Davis 810-844-2112 Miki Juckno 810-588-8065 Irene Stebila 734-449-9795 Cathy Yagelo 810-588-4257 bjdflyer@aol.com mjuckno@att.net fstebila@yahoo.com ilivewithidiots@yahoo.com **Book Encounters** Hand & Foot **Euchre Winner's Circle** Restaurant Connoisseurs 2nd Tuesday 1PM Last Friday 1PM 4th Thursday 1PM 1st Thursday 5 PM Pauline Druschel 810-225-0840 Loretta Powell 313-801-2556 Claudia Garrett 313-303-7616 Kitty Padget 810-360-7195 pdruschel@comcast.net powellloretta6@gmail.com garrett.claudia@yahoo.com kittypadget@gmail.com Lyn Vandelaar 734-777-3814 Pinochle 1 **Bookish Babes Euchre Tricksters** lynvan1@aol.com 3rd Tuesday 1PM 4th Monday 1PM 1st Tuesday 1PM Pauline Druschel Judy Volk 248-417-4164 810-225-0840 Mary Lusk 734-550-9440 Dining Out #Deux pdruschel@comcast.net judithannvolk@gmail.com marybeelusk@gmail.com 4th Wednesday 5PM Karen Jennings 734-306-1185 Marilyn Bray 810-220-8250 **Book Talk** Pinochle Too kjennings369@gmail.com marilynbray@comcast.net Last Wednesday 1 PM 3rd Friday 1PM Chris Miller 810-923-2802 Beverly Nowicki 219-306-9358 Mexican Train Supper Club Couples jimchris68@gmail.com bvnowicki2@gmail.com 1st Tuesday 12:30PM Quarterly TBD Madelyn Dobos 248-982-9644 Kitty Padget 810-360-7195 **Bunco Daytime** 1st Friday Pinochle mcdobo@aol.com kittypadget@gmail.com 2nd Monday 9:30AM 1st Friday 12 PM Joan Fahrner 248-736-6883 Eileen Isotalo 248-231-8081 Brunch Club jcfahrner@sbcglobal.net eileeni@umich.edu 2nd Thursday 10AM Knit-Purls Tamara Hendricks 810-599-3017 Crak Ups Learning Bridge 1st Thursday 10AM tfhendricks@yahoo.com 2nd & 4th Thursday 1PM Tuesday 1PM (runs 8 wks) Sue Byrum 810-599-3383 Tina Ferris 734-578-1344 Mary Shauger 734-878-5394 leeandsuebyrum@gmail.com Crafting tferris6378@gmail.com mshauger5@msn.com **TBD** Good Yarns Chris Miller 810-923-2802 **Dragon Ladies Euchre Newbees** Last Monday 1 PM jimchris68@gmail.com 2nd & 4th Tuesday 4th Thursday 12-4 PM Cathy Yagelo 810-588-4257 Adele Stocker 517-304-0000 Kris Lockwood 810-348-2658 ilivewithidiots@yahoo.com 9 Hole Golf adelestocker@yahoo.com memelockwood@yahoo.com Thursday TBD Baker's Dozen Tamara Hendricks 810-599-3017 First Friday 9:30 AM tfhendricks@yahoo.com Rummikub Euchre-Ette's Diane Shaw 248-342-4878 Bobbie Sullivan 810-844-6961 4th Wednesday 1PM 2nd Tuesday 1PM Pat Evans 206-384-2660 Claudia Cameron 810-240-7994 lindenhoff1@comcast.net dianeshaw1@comcast.net pje124@gmail.com claudicamcamlake@gmail.com

Rummicube #2

4th Tuesday 12 PM

Kris Lockwood 810-348-2658

memelockwood@yahoo.com

**Euchre Couples** 

4th Friday 6:30 PM

Claudia Garrett 313-303-7616

garrett.claudia@yahoo.com

18 Hole Golf

Monday TBD

Wen Himebaugh 248-504-1155

whimeba@gmail.com

### Canned Pumpkin Recipes

- 1. Creamy Soup Simmer one 15-ounce can pumpkin, 2 cups chicken broth, 1/2 cup cream and 1/2 teaspoon pumpkin pie spice, whisking for 5 minutes.
- 2. Apple-Bacon Soup Make Creamy Pumpkin Soup (No. 1); add 2 tablespoons maple syrup. Cook 1 cubed apple in butter until soft. Top the soup with the apple and crumbled cooked bacon.
- 3. Curried Soup Make Creamy Pumpkin Soup (No. 1), omitting the pumpkin pie spice. Toast 2 tablespoons curry powder in 1 tablespoon butter; add to the soup along with the juice of 2 limes. Top with plain yogurt and cilantro.
- 4. Chili Brown 1 chopped onion, 1 chopped bell pepper and 1 1/2 pounds ground beef in oil in a pot. Stir in one 15-ounce can each pumpkin, diced fire-roasted tomatoes and black beans (drained), and 2 cups water. Add 2 tablespoons each chili powder and adobo sauce (from a can of chipotle chiles). Simmer 30 minutes
- 5. Pasta Alfredo Saute 10 sage leaves in 2 tablespoons butter. Whisk in 1 cup each pumpkin and cream, and a pinch of nutmeg; simmer for 5 minutes. Toss with 12 ounces cooked pasta. Top with grated parmesan.
- 6. Risotto Saute 1 chopped onion and 10 sage leaves in olive oil in a saucepan. Stir in 2 cups arborio rice. Stir in 1/2 cup white wine until absorbed. Gradually add 6 cups chicken broth, stirring until absorbed; whisk in 3/4 cup pumpkin. Stir in 2 tablespoons butter and 1 cup grated parmesan.
- 7. Risotto Cakes Mix 2 cups cold leftover Pumpkin Risotto (No. 6) with 1/2 cup grated parmesan; shape into small patties. Dredge in flour, then beaten egg, then breadcrumbs; chill 20 minutes. Cook in olive oil in a hot skillet until crisp.
- 8. Quesadillas Mix 1/2 cup pumpkin and 1 tablespoon adobo sauce (from a can of chipotle chiles). Spread on 2 flour tortillas; sprinkle with grated cheddar and top each with another tortilla. Cook in a hot buttered skillet until golden. Cut into wedges.
- 9. Polenta Combine 4 cups water, 1 cup pumpkin and 2 bay leaves in a pot; bring to a simmer. Whisk in 1 cup polenta and cook, whisking, until creamy, 20 minutes. Whisk in 2 tablespoons butter and 1/2 cup grated parmesan. Top with crumbled gorgonzola.
- 10. Fried Polenta Make Pumpkin Polenta (No. 9); pour into a loaf pan and chill overnight. Cut into slices, dust with flour and cook in a hot oiled skillet until crisp.
- 11. Refried Beans Cook 1 small chopped onion in olive oil in a saucepan until soft. Add two 15-ounce cans pinto beans (drained) and 2 cups water; simmer until thickened. Add 1 cup pumpkin and mash.
- 12.. Mashed Potatoes Cook 2 pounds quartered peeled potatoes in boiling water, 20 minutes; drain. Steep 1 sprig sage and 1/4 teaspoon nutmeg in 1 cup hot cream, 10 minutes; remove the sage. Mash with the potatoes, 1 cup pumpkin, and salt.



# OCTOBER 2023

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2 18 HOLE GOLF FINAL GET TOGETHER	3 1 PM EUCHRE TRICKSTER 12:30 PM MEXICAN TRAIN MJR MOVIE	4	5 10 AM KNIT-PURLS 5 PM RESTAURANT CONNOISSEURS	6 9:30 AM BAKER'S DOZEN 12 PM 1 ST FRIDAY PINOCHLE	7
8	9 10 AM DAYTIME BUNCO	10 1 PM RUMMIKUB 1 PM BOOK ENCOUNTERS 1 PM DRAGON LADIES MJR MOVIE	9:30 AM BOARD MTG. CHEMUNG GOLF COURSE 12 PM RUMMICUTIES 7 PM BUNCO BABES	12 10 AM BRUNCH CLUB 12 PM EUCHRE HIGH NOON 1 PM CRAK UPS	13	14
15	16 12 PM BOOK CLUB DELUXE	17 1 PM BOOKISH BABES MJR MOVIE	18 11:30 AM LUNCHEON CHEMUNG GOLF COURSE	19	20 1 PM PINOCHLE TOO	21
22	23 1PM PINOCHLE	24 12 PM RUMMIKUB #2 1 PM DRAGON LADIES MJR MOVIE	25 1 PM BOOK TALK 1 PM EUCHRE-ETTES 5 PM DINING OUT #DEUX	26  12 PM EUCHRE NEWBEES  1 PM CRAK-UPS  1 PM EUCHRE WINNER'S CIRCLE  5:30 PM SUPPER CLUB	27 1 PM HAND AND FOOT 6:30 PM EUCHRE COUPLES	28
29	30 1 PM GOOD YARNS 1PM PINOCHLE 1	31 MJR MOVIE				