



JWCC News

The GFWC Junior Woman's Civic Club of Cumberland, Maryland Inc.

January 2011

Working in our communities for 64 years

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Domestic Violence Links

www.ncadv.org

www.ndvh.org

www.loveisrespect.org

Other Useful Links

www.history.com

www.caninecompanions.org

President's Corner

We will open the book. Its pages are blank. We are going to put words on them ourselves. The book is called opportunity and its first chapter is New Year's Day. Edith Lovejoy Peirce

Well, a New Year has arrived. I hope all of you had a joyous and blessed Christmas spent with family and friends. I had an early Christmas present this year. My 5th grandchild, Ethan Jeffrey Hunt, was born December 16th. It was an extra special Christmas.

Our club certainly had a busy and successful holiday season. We contributed many volunteer hours that helped make Christmas a whole lot happier for many this year. Thank you all for the volunteer hours and donations. Our next meeting will focus on completing our reporting. We will meet January 5th at Sylvan Learning Center at 7:00 PM. Anyone wishing to help, or even learn how reporting is done, please join us as we reflect on our accomplishments over the past year.

We will soon begin working on our plays. We have much to do including the scenery, advertising, costumes, and parts. If there are any new aspiring actresses, please step forward. Joyce has been so busy trying to fit in a wicked queen or witch part for Vicki so as to not disappoint our little faithful followers! Sadly, there just isn't one in *Mr. McGregor's Garden* or *The Princess and the Pea*!

A happy, healthy, prosperous, and safe New Year is my wish for each of you. May we continue to fellowship with the attitude of sharing, kindness, and bringing forth positive change in our communities. Thank you all for the differences we make.

In Federation Friendship,

Terry



Contact Us

<http://www.gfwc.org> or
tharvey56@gmail.com

Mid-Winter Rally

Attached to this newsletter email is the Call for Mid-Winter, hosted by the Westminster Juniors on Saturday January 29. Club women attending are asked to bring feminine hygiene products and party bag

Remember to bring:

- Gift for Secret Sister
- Reservation for Mid-Winter Rally
- A friend or two

attending are asked to bring feminine hygiene products and party bag items (party hats, plates, napkins, party trinkets, party games etc) for donation to domestic violence shelters. Luncheon costs just \$20 but the fun we all have together is priceless. Reservations are due Jan 15. Please join us as we visit with the Westminster Juniors and other clubwomen from around the State.

Reporting

Our January club meeting is set aside as a reporting workshop. Per our GFWC Club Manual, there are many reasons for reporting:

- It helps create a history of our club's activities.
- GFWC gets a record of what kind of projects clubs and members are interested in.
- It is vital to have a record of our collective achievements to share with potential funders.
- Reporting creates information to help our club learn, change, and expand in new directions.

The Club Manual also gives members guidelines when we write the narratives:

- Get to the point and briefly describe each project.
- Number each project.
- Provide statistics for each project either above it or within the narrative.
- Provide the following details:
 - What was the project?
 - How was it accomplished?
 - Who benefited from the project?
 - Where and when did the project take place?
 - Why did your club undertake this project?

Mark the Dates:

1/29/11 Junior Mid Winter Rally, Westminster MD

Although clubs are not required to report, doing so greatly enhances the full perspective of GFWC's community impact. The Program Department produces an Annual Report detailing the work that clubwomen do, and at the Annual International Convention awards are given for a variety of projects.

This Day in History

1643 – First divorce in the “colonies”

1781 – Benedict Arnold captures and destroys Richmond

1920 – NY Yankees purchase Babe Ruth

1933 – Construction begins on the Golden Gate Bridge

1972 – Nixon launches space shuttle program

1980 – Sugar Hill Gang’s “Rapper’s Delight” becomes the first Hip-Hop Top 40 hit

1994 – Former Speaker of the House, Tip O’Neill dies

1998 – Sonny Bono killed in skiing accident

GFWC History

1950: GFWC began its relationship with the Cooperative for American Relief Everywhere (CARE). The organizations jointly distributed relief shipments to Korea.

(source www.gfwc.org)

Member Update

No updates this month.

Quote of the Month

“Do the best you can in every task, no matter how unimportant it may seem at the time. No one learns more about a problem than the person at the bottom.”

~ Sandra Day O’Connor

Happy Birthday Greetings

Jan 6 – Peg Gillum

Jan 22 – Carol Bonella

Do you have a great JWCC photo? If so, we want them for the newsletter. Please forward your digital photo to kimiller@verizon.net or bring a copy to a club meeting and we will scan and return.

Recipe - Broccoli Chowder

(source: Food Network, www.foodnetwork.com)

Ingredients

2 strips bacon, thinly sliced
2 tablespoons unsalted butter
1/2 yellow onion, chopped (about 1 cup)
2 cloves garlic, smashed
1/2 teaspoon celery seed
2 tablespoons all-purpose flour
2 cups low-sodium chicken broth
2 cups milk
4 small red-skinned potatoes (about 6 ounces), quartered
1/2 head broccoli (about 10 ounces), broken into florets, stem peeled and sliced
Kosher salt and freshly ground pepper

Directions

Cook the bacon in the butter in a medium saucepan over low heat until it renders slightly, about 2 minutes. Add the onion, garlic and celery seed and cook until soft, about 4 minutes. Scatter the flour over the mixture and stir to coat. Gradually add the broth and the milk, whisking until smooth.

Add the potatoes and sliced broccoli stem; increase the heat to medium and simmer, covered, until slightly softened, about 5 minutes. Add the broccoli florets and season with 1/2 teaspoon salt. Continue cooking, uncovered, at a rapid simmer until the vegetables are tender, about 5 minutes; season with salt and pepper.