

WAG NEWSLETTER

WOMEN'S ASSOCIATION OF GALVESTON COUNTRY CLUB

JAN.2010 - FEB. 2010

VOLUME 20 ISSUE8

For our February meeting we will be going for an **Antique & Collectable Road Show**. It will be at Nonus Collection at 2214 Post Office in historic downtown Galveston. Jim Nonus, the owner, will research items we bring in ahead of time. Bring your collectables to the luncheon and Jim will talk about them. Parking is available in the small lot next to PC Optical at the corner of 23 and Post Office. Lunches will be catered by The Country Club and Chef Gus has a great menu planned. Reservations will be a **must** and you might want to think about car pooling too. Call Desa at 409-737-9800 ext. 100. Bring a friend or friends we have planned a fun day so see you at 11:30 Friday February 5th.

Those of you who wish to take a collectible to Jim to research he asks that you call ahead of time his phone # is 409-795-1454. His hours are 11:00 to 5:00 but you do need to call ahead as he is often in and out.

As stated above reservations are a must because it is being catered we need an accurate head count.

MENU

Cold boiled Shrimp with Cocktail and Remoulade sauce

**Imported Cheese and Fresh Vegetable Crudités
Turkey Wrapped Pin-wheels and Cucumber mini Sandwiches**

**Pineapple Tree Decoration with Fresh Strawberries and Chocolate fondue
A selection of House wines**



MEMBERSHIP INFORMATION

MEMBERSHIP DUES: THEY ARE DUE THE FIRST FRIDAY OF MAY. YOU WILL BE BILLED FROM NOW ON THROUGH THE COUNTRY CLUB. NEW MEMBERS SHOULD MAKE THE CHECK PAYABLE TO WAG AND SENT OR GIVEN TO JANA TURNER OUR TREASURER.

MEETINGS: are usually the first Friday of the month at 11:30 AM. Except January and July when they are on the second FRIDAY.

BOARD MEETINGS: are at **10:30** AM on the same day as the regular meeting. You do not have to be a board member to attend.

RESERVATION: for the luncheon meetings are to be made with Desa at: 409-737-9800 EXT. 100. If you wish to have something other than the published menu please let Desa know ahead of time.

FEBRUARY BIRTHDAYS

JAN HIGBEE -----	FEB. 11
ANDREA CONTI -----	FEB. 13
LENA MILLIGAN -----	FEB. 14
KAY DAVIS -----	FEB. 17
LINDA PETERSON -----	FEB. 18
MARILYN CALLENDER -----	FEB. 21



We will not have our regular board meeting in February. It will be rescheduled at a later date.

Our March meeting will be presented by Peggy Cornelius from Tom's Thumb Nursery. She will help us with our garden problems and give us some help with the damages that hurricanes and frost have left us with.

January Birthday Girl was Teresa Everts



Our January meeting guest speaker was our own Chef Gus. He showed us how to make seafood etouffee and he made it look far too easy.



Chef Gus's Seafood Etouffee (6 – 8 people)

Spices

- 2 tsp. ground red pepper (cayenne)
- 1 tsp. white pepper
- 1 tsp. black pepper
- 2 tsp. dried sweet basil
- 1 tsp. thyme

Vegetables

- 1 Cup chopped yellow onions
- 1 Cup chopped celery
- 1 Cup chopped green bell pepper

Roux Mixture

- 1 Cup flour
- ½ Cup vegetable oil

2 sticks of unsalted butter

4 Cups of seafood stock (or whatever stock you wish)

Whatever seafood you like (chicken or sausage may also be used)

½ cup finely diced green onions

1. Thoroughly combine the seasonings in a small bowl and set aside.
2. Place all the chopped vegetables in a bowl and set aside.
3. In a heavy sauce pan heat the oil over high heat until it begins to smoke. Gradually add the flour stirring continually with a whisk until the mixture begins to darken you want it to be a dark red-brown.
4. When the roux is the perfect color add the 2 sticks of butter, the spices and vegetables and cook until the vegetables soften.
5. Add the stock while stirring until the flour taste has gone.
6. Add the seafood and when cooked check for taste add salt if necessary.
7. Just before serving add the green onions and server with rice.

Many thanks to Chef Gus for sharing his recipe.