

WAG NEWSLETTER

WOMEN'S ASSOCIATION OF GALVESTON COUNTRY CLUB

MAY 2010 –JUNE 2010

VOLUNE 20 ISSUE12

June 4, our guest speaker will be **UTMB Dermatologist, Erica Kelly**. She will tell us about non invasive ways we can keep our youthful appearance. This is a great time to ask all those questions about Botox, lip injections, collagen and anything else you might want to know on the subject. This is also a great time to bring a friend and get all that information you have been wondering about even if you are not brave enough to give it a try.



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.

MAY & JUNE BIRTHDAYS

SUZANNE HILL	-----	MAY 05
MARY HODGES	-----	MAY 05
LOUISE FRANK	-----	MAY 16
POLLY MARTIN	-----	MAY 18
ELIZABETH THEUT	-----	MAY 24
SUE REED	-----	MAY 25
DEBBIE KOVACEVICH	-----	MAY 29
ROSALIND ENGLERT	-----	MAY 31
NANCY GREENFIELD	-----	JUNE 3
GAIL BATSON	-----	JUNE 8
MARY ANN EZELL	-----	JUNE 10
CY EILERS	-----	JUNE 14
ALICIA STIRTON	-----	JUNE 15
BETH EPSTEIN	-----	JUNE 20
BETTY JOHNSON	-----	JUNE 21
MARY ANN EMERSON	-----	JUNE 25
TERRIE FARMER	-----	JUNE 29

Elections were held at our meeting in May and the following slate of officers was elected:

President: Polly Martin

Vice President: Janet Alongi

Secretary: Teresa Everts

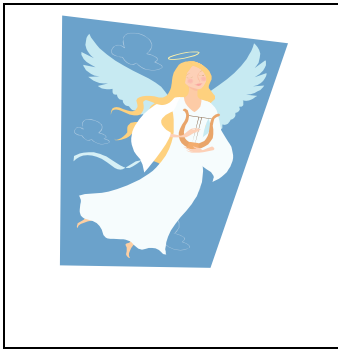
Treasurer: Jana Turner

Please if any of these ladies calls you and asks you for help for the upcoming year give them a hand. We all want for the club to be fun and enjoyable.



There will be a board meeting in June prior to the regular meeting at 10:30 anyone may come but the old board and the new one should make a special effort to be there.

We are especially sad to note the passing of 3 great friends of WAG and WAG members this past month. Jim Veltman, husband of good friend Jo, Lynn McNeely and WAG member Lena Milligan will all be missed. Our prayers and thoughts are with their families and friends.



We wish to thank all the ladies, husbands and home owners who worked so hard to make the home tour a great success. This is an especially challenging job and the ladies did a great job. We want to thank the four home owners: Arthur and Judy Gechman, George and Betsy Pepper, James and Suzanne Robinson and Jesse and Betty Tutor for graciously open their homes for us. A special thanks to Sand 'N Sea Properties and Prudential Gary Green Realtors for the printing of the programs.



Note from the President.

I would like to take this opportunity to thank all of you who helped me so much this year. I found myself compromised with a very non cooperative hip which eventually needed to be replaced. I am beginning to recover and find each day is an improvement. I am beginning to see the light at the end of the tunnel and while I may never dance in 4 inch heels again I will dance and for this my husband is very happy. My new bionic hip is working better every day. Polly Martin worked overtime to help me and I know that this next year WAG is in great hands. Thanks to all of you who sent kind thoughts and prayers, they were much appreciated.

Janie Swischuk

Kitchen Corner

Armadillo Eggs

20 small Jalapenos

½ pound of Monterey Jack Cheese, grated

1 ½ cups of biscuit baking mix

1 pound of sausage, cooked and drained

½ pound of extra sharp cheddar cheese, grated

1 ½ cups of pork flavored seasoned coating mix

1. Stuff peppers with Jack cheese
2. Prepare baking mix according to package instructions for biscuits. Combine with sausage and cheddar cheese.
3. Form dough into 1 ½ inch balls. Place on wax papper and flatten into 2 ½ circles.
4. Place stuffed peppers in the center of circle. Wrap dough around pepper and seal all ends forming and egg shape.
5. Roll eggs in the seasoned coating mix and place on a cookie sheet. Bake at 400 degrees for 20 min.

