



JWCC News

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

March 2011

Working in our communities for 64 years

In This Issue

Women's History
Reception

GFWC Insurance Benefits

This Day in History

Quote of the Month

Birthdays

Recipe

Domestic Violence Links

www.ncadv.org

www.ndvh.org

www.loveisrespect.org

Other Useful Links

www.history.com

www.earthday.net

Contact Us

<http://www.gfwc.org> or

terry@terryharvey.net

President's Corner

Lights, Camera, Action... Presenting the JWCC Children's Play Festival. Did I start an adrenalin rush anyone? It is an exciting time and a time of much stress. Can we pull it off yet another year? You bet! I think most of the parts, if not all, have been assigned. Much of the behind the scene organizing is well on its way. We need much help with updating/renovating scenery, costume revitalizations, and advertising. We'll need lots of help for backstage duties, registration, and the like. I have contacted the manager at Waldenbooks at the mall to see if the business would like to donate books (hopefully our featured play books) for door prizes. Anyone interested in donating a children's book for door prizes is welcome to do so. We will be moving scenery to ACM on Monday, March 7 and, of course, our practicing will begin that night. We all need to make a mental note that the day of our play will be Daylight Savings Time- be sure to move your clocks forward on Saturday night!!



This year is going by so quickly. Don't forget to get your nominations to me for "Rookie of the Year" and "Club Woman of the Year". We will soon be enjoying our progressive dinner and our banquet night. We need suggestions as to where to have our dinner meeting. We had several suggestions for where to have our "Topless Car Wash". CiCi's was the most favored spot. We are looking at June 4th or 25th. I will be calling CiCi's to see if they will be interested in sponsoring us. Mark the dates on your calendars.

Feeling gratitude and not expressing it is like wrapping a present and not giving it.

William Arthur Ward

In Federation Friendship,

Terry

Remember to bring:

- Gift for your secret sister
- A friend or two

Women's History Reception at HQ

Women's History Month Reception Will Feature Library of Congress Speaker and GFWC Virtual Exhibit

Join GFWC and Janice Ruth of the Library of Congress' Manuscript Division on Thursday, March 10, 2011, from 4:00 to 6:00 p.m. at GFWC Headquarters in Washington, D.C. Janice will discuss her fascinating work in creating the Women's History Gateway, found online on the Library of Congress' American Memory site at www.Memory.Loc.gov/ammem/awhhtml. In addition to Janice's presentation, we will unveil a virtual exhibit of GFWC history featuring an expanded and interactive timeline with photos. Visit our Women's History Month Celebration Reception page for more information about the event. Please R.S.V.P. via e-mail at GFWC@GFWC.org or by calling 1-800-443-GFWC (4392).

(source www.gfwc.org)

GFWC Insurance Benefits

Did you know that GFWC members and their families are eligible for discount programs and a wide variety of insurance and financial products, from life, health, and Medicare/Medigap insurance to retirement annuities and reverse mortgages? All products come with easy-to-understand pricing descriptions and many can be conveniently purchased online or through a personal phone consultation. For more information, contact GFWC at 1-800-443-GFWC.



(source www.gfwc.org)

This Day in History

1865 – Battle of Waynesboro, VA

1904 – Dr. Seuss was born

1962 – Wilt Chamberlain scores 100 points

1966 – Ford celebrates 1 millionth Mustang

1978 – Grave robbers steal Charlie Chaplin's body

GFWC History

1960: Brighten the Night was a nationwide Federation campaign for street lighting to prevent crime and accidents.

(source www.gfwc.org)

Member Update

No updates at this time

Mark the Date:

4/30-5/2/2011 MFWC
Convention, Baltimore,
MD

6/18-20/2011 GFWC Intl
Convention, Milwaukee,
WI

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.

Quote of the Month

"Never limit yourself because of others' limited imagination; never limit others because of your own limited imagination."

~ Mae Jemison, astronaut

Happy Birthday Greetings

Mar 16 – Regina Whitaker

Mar 19 – Vicki Willey

Recipe - Breakfast for Dinner

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

Bacon-and-Egg Soup

Ingredients

- 1/2 pound slab or thick-cut bacon, cut into 1/4-inch cubes
- 4 slices rustic Italian bread, cut into 1/2-inch cubes
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 2 cloves garlic, smashed
- 3 cups low-sodium chicken broth
- 1 1/4 cups grated parmesan cheese, plus 1 small piece rind
- 4 tablespoons torn fresh parsley
- 4 large eggs

Directions

Preheat the oven to 375. Cook the bacon in a medium pot over medium heat until crisp, about 7 minutes. Transfer to a paper-towel-lined plate with a slotted spoon, then discard all but 2 tablespoons drippings from the pot. While the bacon cooks, toss the bread cubes with the olive oil on a baking sheet and season with salt and pepper. Bake until golden and crisp, about 8 minutes.

Add the garlic to the bacon drippings and cook until slightly golden, 1 to 2 minutes. Add the broth, 1 1/2 cups water, the parmesan rind and 2 tablespoons parsley; season with salt and pepper. Cover and bring to a boil, then reduce to a simmer and cook 10 minutes.

Adjust the heat so the broth is barely boiling. One at a time, crack each egg into a small bowl and gently slip into the broth. Poach until just set, about 2 minutes. Transfer the eggs with a slotted spoon to individual soup bowls. Stir 1 cup parmesan and the remaining 2 tablespoons parsley into the broth and season with salt and pepper. Ladle the broth into the bowls and top with the croutons, bacon and the remaining 1/4 cup parmesan.

