



KALEIDOSCOPE

December 2022

President's Message

DENISE LATHROP



Dear Members,

What a wonderful Christmas House we had. I would like to take this opportunity to thank the Christmas House Chairmen: Deb Fairchild, Pam Crochet, and Deb McCann. They had it so well organized, it ran flawlessly. Thank you so much to the homeowners Lewis and Melanie Conwell, they were so gracious and welcoming to everyone.

Once again, we had delicious meals from our Break Room committee, Patty Benskin and Kristin Riley and helpers. Our Room Chairmen were spot on for ideas, arrangement of their rooms and pricing so that so much was sold. I can't say enough about the treasurers and their quiet money counting, without them we would be in a pickle.

Last, but not least, all the active and associate members who gave of their time to help in so many ways the last two days. I look forward to our celebration on Wednesday, hope to see you all there.

Finally, I want to thank Phyllis Salzburg for her tribute to Ernie Shriner on Wednesday.

Merry Christmas to all!

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A SPECIAL TRIBUTE

In Memorium

Ernie Shriner, GFWC Women's Civic League member since 1980 and GFWC International Past President 2004 – 2006, passed away Friday morning, December 2nd. Ernie was an enthusiastic supporter and worked hard for Christmas House for many years. During her years at GFWC International Headquarters in Washington D.C., decorations from Christmas House were prominently displayed! It seems fitting she would pass away the morning we opened the doors of our 54th annual Christmas House.

She started her Federation journey in 1964 when she joined the Cheyenne Town and Country League and not too many years later served as president of that club. She moved on to serving the Wyoming Federation as Wyoming State President from 1978 – 1980.

In 1980 we were fortunate to have Ernie join Women's Civic League. Her outstanding service and leadership at the state level brought recognition as she received appointments to national committees. She served in GFWC Western States Region offices and then began her journey at the national level. She was elected to serve in all GFWC offices beginning in 1996, culminating as GFWC International President 2004 – 2006. She was loved and well respected by women across the country as well as clubwomen in our international affiliate clubs, a strong and gracious leader.

She was proud to be a Wyoming clubwoman, the only Wyoming clubwoman to serve as GFWC International President in the 100+ years of GFWC. And we were very proud of her too and to be members of Ernie's club!



State President Ann Norwood with Ernie at 2016 GFWC-W State Convention in Rock Springs.

Second Vice-President

LUCY PAULEY

The Christmas House Brunch will take place at Blue Federal Credit Union Headquarters on Wednesday, December 7th. Social time will start at 9:30 and Brunch will be served at 10. Unfortunately, we are unable to serve mimosas due to legalities with the city.



Corresponding Secretary
KRISTIE ACKERSON

November Correspondence

Judy Johnston

Sympathy Card, husband passed away

YEARBOOK CHANGES

Changes to the 2022-23 Yearbook

Luce Anspauch, Lifetime Member
1540 Adams
637-4601

Joyce Bailey is not the official Photographer for Christmas House
Pet Room Chair is Kim Benson

Sandy Pederson Associate Member email: spederse@icloud.com

Rosemary Barrett Associate e-mail: rosemary.wyo@gmail.com

Elise Johnson delete the following number: 307-637-4569

Add New Members:

Julie Pritchett - julie.pritchette@yahoo.com

1043 Gabriel Drive
Cheyenne, WY 82009
334-559-3824

Susan Reagan - spcjr1974@outlook.com
5045 Seminole Rd.
Cheyenne, WY 82009
307-640-7281

Paulette Lysne - jplysne@gmail.com
4029 E. 9th St.
Cheyenne, WY 82001
307-631-1468

Patricia Schlegel - PromiseJunk@hotmail.com
1041 Everglade Dr.
Cheyenne, WY 82001
970-231-2562

Delete from year book:

Cathy McCleery - habyco@msn.com
Shelley Herr - herr.shelley62@gmail.com
Wilma Lathrop - carlwilmalathrop@aol.com
Van Mellblom - cz43q2582@bresnan.net
Diane Nyffler - mirglip@bresnan.net
Alice Hunter - alhuntr@msn.com
Jeanne Hickey - jhickey23@hotmail.com

MILITARY

Christmas "stockings" for veterans at the Cheyenne VA

Thank you to everyone who is helping spread some holiday cheer by donating items for Christmas "stockings" for the veterans at the Cheyenne VA! We will be collecting the remaining items and the quick bread loaves at our December brunch this Wednesday. You may also drop your bread off at my home on Monday morning, December 12, any time before 10:30 am. If you did not get to sign-up yet, the two items we are still lacking are 14 pairs of warm socks and 7 loaves of quick bread.

Valentine's Day Cookie Drive for the Airmen in the Dorms

We are excited to partner with the Greater Cheyenne Chamber of Commerce's Military Affairs Committee and the Warren Spouses' Club for the 6th annual Valentine's Day Cookie Drive for the Airmen in the Dorms. This year's cookie drop-off date is Monday, February 13 and the plate assembly date is Tuesday, February 14. The festive WCLC cookies always receive many oohs and aahs! Please save the dates! More details to follow!

Warren Spouses' Club Boots & Baubles Scholarship Auction

What fun a group of us had at last year's auction! This year's annual Boots & Baubles Auction will be held on Saturday, March 11. Joseph Gallagher and Dave Berry are donating a fly fishing trip again this year, so we will be putting together a fishing themed basket to go along with the trip. Last year's basket of home canned goods

was also a huge hit, so if you have any jams, jellies, honey, pickles, etc. you would like to donate, please set them aside. More details to come on how you can participate in this fun event that supports both the Warren Spouses' Club's scholarship auction and builds relationships between the community and families from the base!

All the best,
Carolyn Ritschard and Linda Hill

SENIOR SERVICES

The Senior Services committee met on November 16, 2022, with 7 members present. We voted to give \$500.00 to Senior Homebound Services to use for Christmas presents for their clients. A check was delivered on 12/1/22, to their office, by Elise Johnson. We are going to Primrose retirement center on 12/9, starting set up at 9:30, to wrap resident's Christmas presents for them. We are supplying the wrapping materials with donations from our volunteers. We will be wrapping from 10:00 am till noon, with support from their activities director. Discussion was had for sponsoring a dinner at the VA in February, possibly teaming with either Military or Civic Engagement committees, for the long term care residents. Further research will be made. Our next meeting is scheduled for 1/18/22, at Dazbog cafe on Pershing, at 11am. Sincerely,
Elise Johnson

SPECIAL NEEDS

We will again be collecting items for Christmas gifts to the special needs population. You can bring any of these items to the Bruch. Items we would like are:

- *Socks,
- *Sheets for twin- and full-size beds
- *Towels
- *Pens, Colored markers, coloring books
- *Sensory type toys
- *blocks,
- *Gift cards to restaurants, grocery stores, Walmart, Target.

We will be getting together on December 15th at 9:00 am at 1907 House Ave. to assemble the gifts.

Submitted by Heather Dodson and Patti Krakow.

RECIPES

Here's a recipe you might like. The Gourmet groups made it last month and many of us have used it several times since then.

Tasty Cheeseball

4 oz goat cheese (room temperature)

4 oz cream cheese (room temperature)

1 tablespoon sour cream

¼ cup raisins

1 cup mixture of chopped pistachios, roasted pumpkin seeds, chopped pecans, and sunflower seeds. Your choice of nuts.

1 tablespoon chopped dried apricots or your choice of dried fruit

In a mixing bowl cream together the goat cheese, cream cheese and sour cream.

Chop the raisins and fold into the cheese mixture

Place the mixture onto plastic wrap and form into a ball

Refrigerate for 2 hours

Mix the nuts and fruit in a shallow bowl and roll the ball in the mixture until coated.

Serve with crackers of your choice.

Easy way to make Bars with basic recipe and add to it. Enjoy!

Bar Cookie Basics

- Line a 9-by-13-inch baking dish with foil, leaving a 2-inch overhang on two sides; coat the foil with cooking spray. Preheat the oven to 350 degrees F
- Prepare your batter or dough. Spread in the prepared pan or press in using damp or oiled fingers.
- Bake as directed, then transfer to a rack and let cool completely in the pan.
- Add your favorite ingredients such as:

Chocolate Chip Cookie Bars Beat 2 sticks softened butter and 1 cup each granulated and light brown sugar with a mixer on medium-high speed until fluffy; add 3 eggs and 1 1/2 teaspoons vanilla. Reduce the speed to low. Add 3 cups flour and 3/4 teaspoon each baking soda and salt; beat until combined. Stir in one 12-ounce bag chocolate chips. Bake until a toothpick inserted into the center comes out clean, 35 to 40 minutes.

1. M&M Bars Make Chocolate Chip Cookie Bars, replacing the chocolate chips with 1 1/2 cups M&M's and 1 cup mini chocolate chips.

2. White Chocolate–Macadamia Nut Bars Make Chocolate Chip Cookie Bars, using 1 tablespoon vanilla and replacing the chocolate chips with 1 cup each white chocolate chips and crushed salted macadamia nuts.
3. Chocolate-Mint Bars Make Chocolate Chip Cookie Bars , replacing the chocolate chips with crushed chocolate-mint sandwich cookies.

Sugar Cookie Bars Melt 2 sticks butter; let cool slightly. Whisk in 1 1/2 cups sugar, 3 eggs and 1 tablespoon vanilla. Stir in 2 cups flour and 1/4 teaspoon salt. Bake until the edges are set but the center is soft, about 25 minutes.

1. Birthday Cake Bars Make Sugar Cookie Bars ; fold 1/2 cup rainbow sprinkles into the batter before baking. Spread vanilla frosting over the cooled bars; top with more sprinkles.
2. Snickerdoodle Bars Make Sugar Cookie Bars , adding 1 1/2 teaspoons cream of tartar with the flour. Sprinkle with 1/4 cup cinnamon sugar before baking
3. Apple Pie Bars Saute 2 diced peeled Golden Delicious apples in 1/2 stick butter with 1 tablespoon sugar and 1 teaspoon apple pie spice until softened. Make Sugar Cookie Bars, stirring the apples into the batter. Sprinkle with coarse sugar before baking.
4. Oatmeal-Raisin Cookie Bars Pulse 2 sticks softened butter with 3/4 cup each granulated sugar and brown sugar in a food processor until combined. Add 2 1/2 cups rolled oats, 1 1/2 cups flour and 1 teaspoon each baking powder and salt; pulse to combine. Add 2 cups raisins, 2 eggs and 2 teaspoons vanilla; pulse until large clumps form. Bake until the edges are set but the center is soft, about 35 minutes.

Pecan Pie Bars Mix 3 cups finely ground vanilla wafers with 1/4 cup granulated sugar and 1 1/2 sticks melted butter. Press into the prepared pan; bake 10 minutes. Let cool completely. Whisk 1 cup light corn syrup with 1/2 cup brown sugar, 1/2 stick melted butter, 3 eggs, 1 teaspoon vanilla and a pinch of salt; pour over the crust and top with 2 cups roughly chopped pecans. Bake until the edges are set but the center is still loose, 25 to 30 minutes. Let cool, then chill until set.

Cheesecake Bars Mix 3 cups finely ground graham crackers with 1/4 cup sugar and 1 1/2 sticks melted butter. Press into the prepared pan; bake 10 minutes. Let cool completely. Beat 24 ounces softened cream cheese with 1 cup sugar until smooth. Beat in 2 eggs, 1/4 cup sour cream and 1 teaspoon vanilla. Spread over the crust; bake until the edges are set but the center is still loose, about 30 minutes. Let cool, then chill until set.

1. Strawberry Cheesecake Bars Make Cheesecake Bars , using chocolate graham crackers for the crust. Swirl 1/3 cup warmed strawberry jam into the batter in the pan before baking.
2. Key Lime Cheesecake Bars Bake the crust for Cheesecake Bars. For the filling, beat 8 ounces softened cream cheese with 2 eggs until smooth. Beat in one 14-ounce can sweetened condensed milk and 2/3 cup Key lime juice. Bake only 25 minutes.

SOCIAL MEDIA

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GFWC Women's Civic League of Cheyenne

Please keep the community posted on what we are doing with Civic League. Help tell a story by emailing or texting photos to Kristin Riley! Free advertising and a greater reach than TV or Newspaper!

GFWC Women's Civic League of Cheyenne

Denise Lathrop, President
Claudia Wilen, First Vice-President
Lucy Pauley, Second Vice-President
Meredith Dexter, Recording Secretary
Kristie Ackerson, Corresponding Secretary
Linda Stowers, Treasurer



Kaleidoscope

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