

KALEIDOSCOPE

December 2018

President's Message

Karen Kent

WOW!!!! I cannot believe that Linda is making me think so soon after the past 2 days!

First of all I would like to say "Hats off!" to Sharon and Kim for a spectacular Christmas House. It is truly one for the record books. Second I would like to say what an amazing group of women this organization is. Thirdly I would like to thank the amazing, helpful, accomodating staff at the Botanic Gardens.

Now is a time of relaxation and celebration. Once again we have done amazing things and it is our time to pat each other on the back and congratulate ourselves! It is always so wonderful to spend time with all of the associate members that we do not get to see on a regular basis. It is also so much fun to spend time and get to know many of our newer members.

I would like to wish everyone all of the peace, joy and happiness that this time o the year inspires. Have a restful end of the year so that we may become renewed physically and mentally for the work that faces us in the coming year.

Karen

HAPPY HOLIDAYS!



Corresponding Secretary

Susan McHenry

Cards sent to WCLC members during the months of November:

Name	Card Sent	Reason
Patti Benskin	Thinking of You	Recent Hospitalization
Lucy Russell	Thinking of You	Husband's Illness
Edith Russell	Get Well	In Hospital
Shirley McLelland	Thinking of You	Son in Hospital
Sherri Geringer	Get Well	In Hospital
Vicky Fry	Thinking of You	
Ann Norwood	Congratulations	New Grandson
Chris Shay	Thank You	

November Birthday Cards sent to Active Members:

Kristin Riley
Sue Tardif
Marcy Helser

Second Vice-President

Barb Robertson

50th Annual Christmas House Brunch

Annual Christmas House Brunch, Live Raffle, Drawing and Sale

\$28 Per Person (food, venue, gratuity, rentals, equipment)

9:00am Social Time & 10:00 Brunch

Menu

Breakfast Buffet

Honey Glazed Pit Ham

Scrambled Eggs

Applewood Smoked Bacon

Thick Cut Cinnamon French Toast

Breakfast Potatoes

Fresh Fruit

Fresh Baked Goods

Sweet Butter, Jams and Marmalades

Orange Juice, Cranberry Juice, Coffee and Selection of Tea

Cash Bar: Mimosa and Bloody Mary (\$7.50 per glass)

YEARBOOK CHANGES

YEARBOOK CHANGES 2018/2019

Yearbook Section and Page Number	Name	Updates
Active Members Page 38	Jo Anne Bassett	mjoanne.bassett@gmail.com
Active Members Page 39	Roberta Bolten	roberta.wyo@gmail.com
Active Members Page 41	Meredith Dexter	7545 Jessica Dr.
Active Members Page 45	Judy Lissman	jlissman1@gmail.com
Active Members Page 46	Jo Mullen	jomullen211@gmail.com
New Members		
Suzanne Mores		zangeo1@aol.com

ESO BOOK CLUB

BOOKS FOR THE YEAR 2018-19

We will meet at Barnes & Noble on the dates listed below at 9:30 am.

No Book Read in December

January 28- Emma-Jane Austen

February 25-The Midwife of Hope River-Patricia Harman

March 18-Molokai-Alan Brennert

April 15- Camino Island-John Grisham

May 20-Into the Water-Paula Hawkins

INTERNATIONAL COMMITTEE

The International Outreach Committee will be selling greeting cards at the Christmas Brunch to raise funds for our GFPA ("Girl Fly Programme in Africa") project? We have Christmas as well as greeting cards for \$2.00 each.

ART COMMITTEE

DECEMBER

Great Russian Nutcracker
Thursday, December 6 @
7p

UW Art Museum On Display: Nov 6th through July 2019

Artist Tashi Norbu (Tibetan, b. 1974) was educated as a traditional Tibetan thangka painter at the office of the Dalai Lama in Dharamsala, India. Born in Bhutan in exile, Norbu has Belgian citizenship, and lives and works in Emmen, in the Netherlands. He received his formal western artistic training at the Saint Lucas Academy of Visual Arts in Ghent, Belgium. As a result of this diverse background, his artwork is an amalgamation of both worlds, the fundamentals of Tibetan and Buddhist traditions and the influence of western art mediums, concepts, and icons.

The Cheyenne Little Theatre Players

It's A Wonderful Life
Nov 30th through
December 16 Dinner
Theatre available

UW Fine Arts A&S Auditorium

Tchaikovsky's Nutcracker
Thursday, December 6
Friday, December 7
Saturday, December 8

The Ten Tenors
Tuesday, December
11

ADDITIONAL ANNOUNCEMENTS

THANK YOU THANK YOU THANK YOU THANK YOU THANK YOU THANK YOU

Marcy and I would like to thank each one of you for baking for the kitchen at Christmas House. We were so impressed with the quality and quantity that you contributed. The requirement is to bake four items. We cannot tell you how many of you exceeded this number and by huge amounts. We estimate that we had 158 members provide us with 1400 kitchen items. The absolutely amazing thing is every item was sold and at the regular price. What a project Christmas House is and what a group Women's Civic League is!!!!

Thank You,
Sue Ann Shaffer

Here's the recipe we used to make 70 Rum Cakes:

Rum Cake

Cake: 1 c chopped nuts

1 18 1/2 oz pkg yellow cake mix

1 3 3/4 pkg jello instant vanilla pudding mix

4 eggs

1/2 cup cold water

1/2 cup vegetable oil

1/2 cup rum

Glaze:

1/4 lb butter

1/4 cup water

1 cup granulated sugar

½ cup rum

Sprinkle nuts over bottom of Bundt pan. Mix all cake ingredients together. Pour batter over nuts. Grease and flour pan. Bake 1 hr. at 325

Cool, invert on serving plate. Prick top, drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up.

Glaze: melt butter in saucepan. Stir in water and sugar. Boil 5 minutes. Stirring, remove and add rum.

CHRISTMAS HOUSE



ANNUAL PICTURE



OUR ELVES AND WELCOME BACK TO VIVIAN

SOCIAL MEDIA

Facebook: Search "GFWC Women's Civic League of Cheyenne" Click "Like" to follow!

Instagram: womenscivicleaguecheyenne "Click Follow" to follow!

Pinterest: Search "Women's Civic League Cheyenne" if you are interested in becoming a collaborator and pinning to this page, email www.wclcpinterest.com



GFWC Women's Civic League of Cheyenne

Karen Kent, President
Linda Stowers, First Vice-President
Barb Robertson, Second Vice-President
Flo Beville, Recording Secretary
Susan McHenry, Corresponding Secretary
Julie Gliem, Treasurer



Kaleidoscope
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September thru May
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