

JUPITER-TEQUESTA JUNIOR WOMAN'S CLUB



H.O.T. JUNIOR NEWS

(HELPING OTHERS TOGETHER)
WWW.JTJWC.ORG



Claire Portmann, Editor

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President - Candy Koester

Happy Summer to all of our JTJWC members. I hope you are enjoying your vacations and holidays.

I hope to see everyone at Kerry Harpenau's house on August 23 for our auction. Remember the money we raise will be used to send many of us to our convention this fall. I hope that several of you are interested in going to the convention. Remember this auction can be items that you have made, or certificates for a month of desserts, or boat rides, vacation houses or items that you have solicited from stores. The more variety the better. If you would like to bring a food item or wine, please let Kerry know. We had a great time last year at this and raised over \$2000.

Also, start thinking about the restaurants that you enjoy and go to alot. Bev and her committee will have a list of restaurants that we will need to solicit for our cookbook. We will need your help and involvement in this project to make it successful and will be starting to work on it this fall.

Please start thinking about potential members to invite to our membership drive in September. If you have neighbors, relatives, co-workers..... let's invite them. (That's how we wound up with so many members from Whispering Trails).

Welcome back to one of our former members, Patti Terranae. Patti had to leave due to some health issues but is feeling better and will be at our August auction.

Thank you to Claire Portmann for putting together this summer newsletter/email. It's nice to catch up with everyone . Keep up the good work and stay positive.

REMEMBER: A positive attitude may not solve all of your problems, but it will annoy enough people to make it worth the effort.

Next Meeting Tuesday, September 11th, 2007

Sheryl Molter's Home
18970 SE County Line Road
Tequesta, FL

Board meeting: 6:30 PM
Meeting & Social: 7:00 PM



Bring a friend or three!

Special Notice:

Does the Club owe you money?

Effective Sept. 1....all receipts for payments (money you are owed from the club because you spent your own money) must and I repeat MUST be turned into Jeanne Takeda no later than 30 days from the date of the receipt.

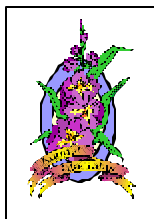
Jeanne has worked really hard to tighten up the accounting and books and she found monies due to our members that were 6 months old. This is not good accounting and not a professional way to run our club.

If you are holding receipts right now, turn them into Jeanne at the auction. There is no reason to hang onto them....

Thanks Candy Koester

August is:

Happiness Month
National Inventors' Month



It is also:

- **August 12, 2007:** International Youth Day
- **August 15, 2007:** Elvis Presley Commemoration Day
- **August 19, 2007:** Sandcastle & Sculpture Day
- **August 26, 2007:** Women's Equality Day

Flower: Gladiolus
Gem: Peridot

Summer Auction Info – Kerry Harpenau

Hope everyone is enjoying their summer so far! Hard to believe Labor Day is around the corner!

Every year, before we get back in to the swing of things, we have our annual auction. This year, like last year, we will be having it here at my house, Thursday, August 23rd, at 6:30 PM. Last year's auction was a huge success and that is because we had a fabulous turn out, with terrific items! This is definitely one of the more fun nights, with lots of terrific food and let's face it, women love to buy stuff! With that being said, I would like to start a food list below of items that you may sign up to bring. Last year's menu and items were awesome, we feasted all night! SO please remember to sign up, copy and paste in your selection, and email it back out to everyone, so that everyone has an idea of the food menu.

Also, items to bring to be auctioned off can range from gift certificates to restaurants/spa's/salon's, jewelry, household décor, picture frames, kitchen gadgetry, gift baskets etc. The more you bring to auction, the more we have in "the kitty" :) Everything is auctioned!

Again, please sign up for a beverage or food item and bring something to be auctioned! This is truly a fun "girl's night out" and all for a great cause as well! Any questions, please do not hesitate to call! Hope all of you can make it!

First Vice President - Julia Weston

Newcomer Social September 11th, 7:00-10:00 pm at Sheryl Molter's home.

This is our next meeting and is combined with our newcomer social. All members must attend.

Please be thinking of prospective members to invite to our social. Membership will provide invitations and envelopes at the auction August 23rd at Kerry's house. We still need Italian entrees, pizza, side dishes, salads, desserts, wine and soda and water.

We also are accepting raffle items. We will sell tickets and giving the proceeds to the Hacienda Girl's Ranch. This might be the perfect time to re-gift something. So far have two or three gift baskets, a jewelry set, and a couple of purses just to give you an idea. As you find these items, please email me (vestallaugh@yahoo.com). Last year we had a painting, a decorative wine bottle opener, silk plant arrangement, jewelry, etc. Thank you in advance Julia



*Happy Belated Birthday –
we hope it was great!*

Becky Kobylarski	7/05
Charlot Luinetti	7/06
Carole Pfeiffer	7/06
Brenda Gonzalez	7/16
Mary Pruitt	7/31

*Many Happy Returns
of the day!*

Kat Gorin	8/14
Von Connell	8/25

Public Relations – Debbie Nellson

Public Relations – Our PR has been hitting the Palm Beach Post, the Jupiter Courier and Hometown News because we had great pictures. Thanks to Brian and Candy for your photos and Kerry for correcting the spelling of names. It looks like the PB Post ran an extra blurb on our scholarships in the Neighborhood, School News section on July 4th. We will try and get something into the paper in the next month inviting Jupiter and Tequesta high school girls to join the Juniorettes.



Anniversary Date

Brenda Gonzalez	7/07
MaryAnn Wnukowski	7/25
Gail Mills	7/25
Robin Osborne	8/08
Margo Youngman	8/15
Karen Tiburzi	8/28
Kathleen Adamek	8/30

Happy Wedding Anniversary!!

Web Committee – Jeanne Tekada

We have an email address for the group:

jtjwc@comcast.net

This will be added to the website.

Our Webmaster would like for committee chairs to look at their committee page to make any changes or updates. I am in need of any Links/URLs to organizations for our web page. Example: Harmony House, please email these to jtjwc@comcast.net

Need Some Volunteers

Hi gang....Janet Strand is head of the parking committee for the high school this year (a job I was happy to have graduated from!!)...anyway,

She is in desperate need of help on Senior Night August 13th from 5 - 7pm to help sell parking stickers to the seniors.

I know from last year, the first day is crazy so she will need a lot of help. If you can do this or have a neighbor or friend who might have a high schooler and want to help...please contact Janet.... her email is: Jaysstar@aol.com
Thanks in advance!!

Where do you love to eat?

The Cookbook fundraiser committee is looking for input from YOU! We are looking for restaurants within twenty miles of Jupiter. Where are the places that you go back to again and again? Which are the places that you take your out of town visitors when you want to give them a taste of our lifestyle.

Give us your top 10 hot spots to dine, ranked from the best on down. But they must be locally owned and not a big chain. Email them to Claire Portmann at cjportmann@hotmail.com
Or we will be getting your list at the auction.

As an update, we are going to try and get this done without hitting up any corporate sponsors. We'll save them for Casino Night.

Next Newsletter Deadline:
Saturday, August 25th

Please submit your items to:

Claire Portmann
Email: cjportmann@hotmail.com



Call: 561-743-8467
Fax: 561-743-8467 (please, call first)

4 Layer Brownies – Julia Weston

1st layer:

Fudge brownie mix- follow directions on box.
spread in greased 13"x9" pan

2nd layer

2 cups graham cracker crumbs
1 can condensed milk (no- fat)
1 cup chocolate chips

Mix and spread over unbaked brownie mix in clumps.

Bake at 350- 30 mins. cool.

3rd topping

6 tbsp. butter, 3 cups conf. sugar, 1 tsp.
vanilla, 3 tbsp. milk.
mix and spread on cooled brownies.

4th topping

3 oz. unsweetened chocolate, 3 tbsp. butter.
melt in microwave approx. 1 minute, spread,
cool, cut in bars.

Celeste's Salad

Salad made with field greens, dried
cranberries, feta cheese, toasted almonds, and
white balsamic vinaigrette dressing - actually
comes in a package with everything ready to
go at Costco.

The Baked Beans "recipe", - Audrey Aradi

just fancied up canned baked beans,
that can be made larger for a crowd.

1 Large can of favorite baked beans in
tomato sauce

1 can light or dark red kidney beans

1 can black or small white beans

1 small onion, chopped fine

2 Tbl grainy mustard

1/4 cup brown sugar

3-4 strips of bacon

Combine all ingredients in a baking dish,
except bacon. Arrange strips of bacon on top
of casserole, cover and cook at 350 for 30
minutes. Uncover dish, and broil for about 10-
15 minutes until bacon is slightly crisp and
beans are bubbling.

Caramel Bars - Mary Ward

It is my Mother-in-law's recipe - a favorite in
Iowa

14 oz Package of Caramels

1/3 cup Evaporated Milk

3/4 cup Butter

1 cup Chocolate Chips

1/3 Cup Evaporated Milk

1 package German Chocolate Cake Mix

Combine Caramel and 1/3 cup of Evaporated
milk in sauce pan. Cook on low heat until
caramels are melted. Set a side

Combine melted butter dry cake mix and 1/3
cup of evaporated milk.

Press half of dough into 9 x13 grease pan,
reserving other half for topping

Bake @ 350 for 7 minutes

Sprinkle chocolate chips on bake portion and
spread caramel mixture over top evenly
covering chips

Crumble remaining dough over top return to
oven for 15 to 18 minutes.

Enjoy

Corn Pudding – Terry Desplaines

1/4 cup sugar

3 tblsps all purpose flour

2 tsps. baking powder

1 1/2 tsps. salt

6 large eggs

2 cups whipping cream

1/2 cup butter melted

6 cups fresh corn kernels

Combine first 4 ingredients.

Whisk together eggs, whipping cream, and
butter. Gradually add sugar mixture, whisking
until smooth: stir in corn. Pour mixture into a
lightly greased 2 quart baking dish. Bake at
350 for 1 hour and 15 minutes or until golden
brown and let stand 10 minutes.

** this recipe may also be baked in a 13 X 9
baking dish at 350 for 1 hour to 1 hour and 5
minutes or until golden brown.

** 6 cups frozen whole kernel corn or canned
shoe peg corn, drained may be substituted.

Broccoli Salad - Claire Percuoco

Amounts of each are up to personal taste
Fresh chopped up broccoli usually 1 large bunch or two packets of florets
grated cheddar cheese, or carrots if watching calories
red onions chopped
raisin gold or regular
black beans (canned, rinsed) I mix about a half a can with about half as much corn (1 cup beans, 1/2 cup corn)
frozen corn cooked and rinsed
bacon cooked crispy, not burned

dressing
mayo, lite or non fat are fine
raspberry vinegarettte dressing
lemon
splenda

I usually use about a cup of mayo and then add raspberry. lemon and splenda until tangy and sweet.
Add dressing and mix thoroughly right before serving.

Delicious Lemon Cake – Bev Bell-Proffitt

Duncan Hine's Lemon Pound Cake....on the side of the box.....smile

Real Easy Mac and Cheese – Yvonne Pucci

Boil a box of macaroni and drain
Combine 1 can of Italian tomatoes (14 z), 1 8z container of reduced fat sour cream and Between a 1/2 bag and full bag of sharp cheddar and mix with the macaroni
Mix some grated Locatelli (or other sharp grated hard Italian cheese like Parmigiano with some bread crumbs and sprinkle on top of macaroni mixture in a casserole dish and Bake for 35 min at 350 -- put under broiler for last 5 minutes if you like a crusty topping.

Member to Member(s)

To **My Secret Pal**,

I feel so bad that I didn't get to thank my secret pal for the very cute puzzle for the summer which she said I should do with a glass of wine! I will be happy to oblige!! Any way, if you happen to be sending out a group e-mail or sending any kind of bulletin before fall, please tell her how grateful I am to have such a wonderful secret pal!! Love, **Charlot**



Secret Pal:

*Thanks for the wonderful gift bag of goodies for my birthday. **Jeanne Takeda***

To **My Secret Pal**,

Thank you very much for the book and the sun block. I was in need of a new book. Reading is very relaxing while putting around on our 16 ft Boston Whaler, covered with sun block of course. Hope you have a great summer.
Thanks again, **Mary Ward**

Hi Ladies,

*Please go through your closets, and now would be a good time to get rid of clothes that do not fit anymore. Save them as in the fall I would like to make a donation to "Dress for Success" or a similar organization that promotes women going back to work. Any suggestions please e-mail me. margoey@bellsouth.net. This will be part of my empowering women project for the new year. I will also need a committee. **Margo Youngman.***

To **MY SECRET PAL-**

OK, YOU have really out done yourself now. I was so surprised to see the variety and bountiful gifts given in my birthday basket, I will be celebrating all summer long. The Purple Dendrobium Orchid is looking beautiful, every time I gaze upon it I think of you, My Secret Pal!
The popcorn is a great treat, thank you for the low calorie kind, I haven't begun the book yet, and I better stop my appreciation or I will take up all the secret pal space.
Thank you for your thoughtfulness, Secret pal.
Love, **JoAnn Munro**

*Thank you to **Claire Portmann and her brother** for the bicycle. My son will get good use out of it at U.F. this fall. This just shows how good the networking at JTJWC is...I sent out an email asking about the bike and bingo....got it...
Candy Koester*