



PRESIDENT'S MESSAGE

I hope that all of you have the opportunity to spend time with the ones you love this Holiday Season. I am so grateful and proud of the work we accomplished this year in our community and how we work together to make other's lives better. That is part of the true meaning behind Christmas.

A big Thank You to Patty LaFontaine for organizing the Football Squares fundraiser which was sold out. Also, Patty took on the task of making and bottling our Lemoncello and Orangecello. Another big Thank You to Kathy Schreck for organizing our November meeting at Berry's Blooms. We had so much fun. What a great place. Thank you to all those who helped bring Holiday cheer to the Hinckley Lighting Ceremony on December 3rd as well.

We have a fun meeting planned for Christmas on December 15th at 6:30pm at Town Hall. We hope to see you all there. If not, have a happy and safe Holiday and see you in the New Year.

- Ann Leo, President



GREETER UPDATE:

Our Hinckley Greeters are taking the holidays off to spend time with family and friends! We will see everyone next year with some new Chamber faces in the mix! Stay tuned...



FUNDRAISING

Football Squares:
OHIO STATE vs *ICHIGAN SQUARES

\$\$\$ Winner, winner, chicken dinner (or is it Turkey???)~ 😊

🏈🏈🏈 The winners of our Football Squares Board:

1. Trish Kimnach (sold by Debbie Moss)
2. Cristina Vomero
3. Marge Palik
4. Connie Huth

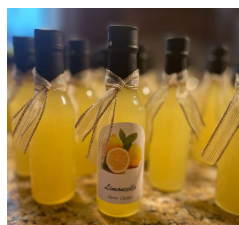
Congratulations to all WINNERS ! 🎉🎉🎉
How nice that 3 of the winners are members of Hinckley Women's Club.

Thank You to everyone for supporting this fundraiser.
Together we were able to raise \$500 of profit!

🍋🍋🍋 Limon and orange cello are being bottled up this week. I will be texting each of you with delivery information in the next few days. If you wish, bottles may also be picked up from my home. If you haven't paid yet, please pay me when I deliver bottles or drop a check in the mail payable to HWC,
c/o

Patty LaFontaine 2100 Oxford Circle,
Hinckley. Price is \$5 per bottle.

- [Patty Lafontaine](#)



SUNSHINE COMMITTEE:

Merry Christmas to all of our HWC members and their families!

During the hustle and bustle of this holiday season please take time to wish Tracy and Michelle a Happy Birthday.

December Birthday celebrations:

Tracy Szczesniak 12/12

Michelle Lee 12/13

- [Becky Coyner](#)





one member donated a gift card that should help the family with anything they need to add. I know their Christmas is going to be a joyous one! Thank you to everyone who contributed to this large donation initiative!

We also donated \$200 from our budget to the Hinckley "Cops, Kids and Claus" initiative to enable them to purchase numerous turkeys to give to the families involved. And a number of our members used their talents to knit, crochet, and so on, to make a number of hats and scarves which will be given out to the children at this same event. The police department was thrilled with our assistance and the hats and scarves. If those same members wish to knit or crochet over the next 12 months, the police will be happy to take more next year!

Once again, our members have "stepped up" with their generosity to help our neighbors and community members have a very Merry Christmas. Your generosity will come back to you two-fold. On behalf of the Philanthropy Committee, we hope you have a wonderful holiday! Thank you again!

- Pat Fordosi, Kathy Schreck
and Lauren Alterman

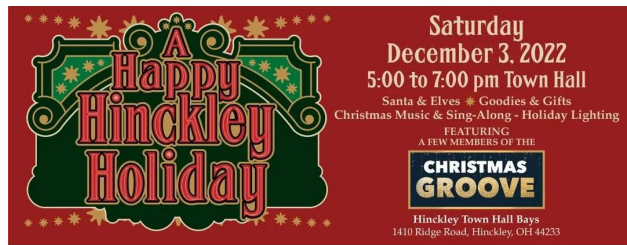
PHILANTHROPY:

Our Thanksgiving donations were warmly received by the family we assisted. They, no doubt, had a great Thanksgiving dinner with all the fixin's and plenty of staples to help them for some time. Thank you to all those members who donated.

We delivered all of the children's Christmas gifts and food items for the family's foodbox on December 6th. With your help, we have provided our assigned children with all that they requested, for a total value of just under \$1,000!!! All now have warm coats, shoes or boots, some with socks, numerous toys, books and games. And with the generous money donations from several members, we were able to give one of the boys a very nice bike! And



Events:



HINCKLEY CHAMBER NEWS:

The Chamber held a Hinckley Holiday Christmas Tree Lighting on Saturday, December 3rd. The HWC helped. Members of Christmas Groove played amazing tunes! Merry Christmas!





- Heather Liccardi, Liaison



Other event pictures:



Social Committee:

Dec 7th - Pine Tree Barn/Lunch
9:00 a.m.- meet at
Hinckley Town Hall to carpool



We are all about the gnome!...



UPCOMING EVENTS:

See above for December Social Event on Dec. 7th...
AND THEN, THE One, The ONLY...

Annual Christmas Party for Hinckley Women's Club!

December 15th, Thursday, at Hinckley Town Hall
Please let us know if you can come!

Thanks, - Gayle Staron, Lynne Rotundo, and
Michele Lee

Please RSVP to Gayle Staron asap!

Check out our website:

www.hinckleywomensclub.com !!!

And Sunsets (or in this case, eclipses)!!!



Experience the Magic of Christmas with the
Hinckley Women's Club Annual Christmas Party

Date: Thursday, December 15th
Time: 6:30 p.m. til 9 p.m.
Location: Hinckley Town Hall Meeting Room
1410 Ridge Road

Bring yourselves, and even a friend or neighbor.

Please RSVP to Gayle Staron or Lynne Rotundo by
December 3rd.

HWC Members are asked to bring an appetizer or dessert
to share! [Last name beginning with A to M: bring an
appetizer.] [Last name beginning with N to Z: bring a
dessert.]

We will also have our traditional "New England Gift Exchange".
Bring a wrapped consumable (food, drink, or combination).
Maximum spending limit of \$25 - Even 'Cookies' are permitted!

Merry Christmas to all!!!! See you soon!

- Lynne Rotundo

AND NOW FOR THE RECIPE SECTION:

Awesome Country Apple Fritter Bread

Fluffy, buttery, white cake loaf loaded with chunks of apples and layers of brown sugar and cinnamon swirled inside and on top. Simply Irresistible!

Prep Time 25 mins

Cook Time 55 mins

Course: Breakfast, Brunch, Dessert Cuisine: American, Amish Keyword: apple, apple fritter, BREAD, breakfast, brunch, cookies, brownies, brookies, snack, fall desserts, quick bread Servings: 8 Servings Calories: Author: Kim Lange

Ingredients

Brown Sugar/Cinnamon Mixture:

- ½ cup light brown sugar
- 1 teaspoon ground cinnamon

Bread Loaf

- ½ cup butter softened
- ⅔ cup granulated sugar
- 2 eggs room temp
- 1 ½ teaspoons vanilla extract
- 1 ½ cups all-purpose flour
- 1 ¾ teaspoons baking powder
- ½ cup milk or almond milk room temp

Chopped Apple Mixture

- 2 large apples any kind, peeled and chopped small, but not fine. Then toss apples with 2 tablespoons granulated sugar and 1 teaspoon cinnamon just before adding it to the bread mixture.

Old-Fashioned Creme Glaze

- ½ cup of powdered sugar

- 1-3 tablespoons of milk or cream- depending on thickness of glaze wanted. For more apple fritter style like the apple fritter donut- use more milk for a thinner glaze that you can pour over the whole loaf.

Instructions

1. Preheat oven to 350 degrees. Use a 9x5-inch loaf pan and spray with non-stick spray or line with foil and spray with non-stick spray to get out easily for slicing.
2. Mix ⅓ cup brown sugar and 1 teaspoon cinnamon together in a bowl. Set aside.
3. Combine & whisk 1 & ½ cups flour and 1 & ¾ teaspoons baking powder together in another bowl and set aside.
4. In another medium-sized bowl, beat ⅔ cup granulated sugar and ½ cup softened butter together using an electric mixer until smooth and creamy.
5. Beat in 2 eggs, one at a time until blended in; add in 1 & ½ teaspoons vanilla extract and mix in.
6. Add the flour mixture into creamed butter mixture and mix until blended.
7. Mix ½ cup milk into batter and continue mixing until smooth.
8. Pour half the batter into the prepared loaf pan; add half the chopped apple mixture with 2 tablespoons sugar and 1 teaspoon cinnamon added in and mix together.
9. Sprinkle ½ of the brown sugar/cinnamon mixture you set aside earlier, on top of apple layer.
10. Repeat Layer: Pour the remaining batter over apple layer and top with remaining chopped apples cinnamon/sugar mixture, then the remaining brown sugar/cinnamon mixture on top.

11. Use a knife and swirl through the mixture a few times.
12. Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean, approximately 60 minutes.
13. To make glaze, mix ½ cup powdered sugar and 1 to 3 tablespoons milk or cream together until well mixed. (Place mixture in microwave for 10 seconds to get it pourable if it needs a boost.)
14. Let loaf rest in pan for about 15 minutes before removing from pan to let cool off completely on a cooling rack. Drizzle with glaze.
15. If you want more glaze, make a double batch. :)

Notes

Optional: Add in ½ cup to 1 cup walnuts because YUM! You can always use other fresh fruits, or you could add in chocolate chips too! (Of course!)

Depending on thickness of glaze wanted, you can go for thick or thin.

- For a more apple fritter style like the apple fritter donut, pour glaze on top of apple fritter cake, while it's still warm/hot.
- For a super double glaze: Use 3 tablespoons milk for a thinner glaze that you can pour and drench over the whole loaf and then make another batch again, using 1 tablespoon milk and then drizzle on top of the first glaze.

Substitutions:

- I've also substituted this with ½ cup Greek Yogurt, ⅓ cup milk of choice and add ¼ teaspoon baking soda instead of ½ cup milk as called out in the bread loaf ingredients.
- Vegan: Use flax eggs, earth balance and

almond milk.

- Baking options:
- Bake 30-40 min. for 2 loaf recipe (2 8x4 pans)
- 15-20 minutes for muffins
- 50 -60 minutes for one full loaf recipe (9x5 pan)

