



PRESIDENT'S MESSAGE

Thank you to everyone who helped to make the 42nd Annual Easter Egg Hunt and Raffle a success. We could not have asked for a nicer day. (Well maybe 5 degrees warmer) but a good time was had by all and we had a good turnout for the raffle as well. We will be doing a final tally of expenses, but preliminarily we earned \$1500 for our scholarship fund. The new Easter Bunny suit and Photo Booth were a hit. Thanks again to Bella Augustine for being such an engaging Easter Bunny. Everyone lent a hand in making it a great experience. It was gratifying to see all the planning and preparation that culminated in a fun community event. Congratulations ladies. Please mark your calendar for the April meeting on Thursday, April 20th at Town Hall. We will have our scholarship recipients present their winning essays and the election of new officers. Please remember to renew your membership by sending in the \$35 membership dues or it can be paid at the upcoming meeting or the Installation Banquet on May 18th at the Galaxy restaurant. Please look in the newsletter for further details on attending the Banquet. Although this membership year is winding

down, we still have some fun events planned that the Social Committee will tell you about. We also have several impromptu get-togethers over the summer planned.



BLIND DATE WITH A BOOK FUNDRAISER
Beth Crosley was the mastermind behind our pop up fundraiser at Buzzard Day called Blind Date With A Book. Many of you donated your gently used books. We wrapped them in pretty paper and gave the purchasers a "clue" on the front of the book as to its contents. We also had HWC bookmarks made up for the occasion. We were very happy with the turnout. We were able to raise \$250 for the scholarship fund at the event. Plans are being made to possibly repeat the Sale at the Hinckley Garage Sale.

- Ann Leo, President

SUNSHINE COMMITTEE:

Happy April Birthdays to our lovely ladies! 🌸
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April 3 🌸 Shawn Pepera

April 13 🌸 Beth Crosley

April 17 🌸 Nancy Mandilakis

April 21 🌸 Shannon Davis

What is your April birthday known for? 🤔 🤔
🤔

April 3rd Tweed day

April 13th Scrabble Day

April 17th National cheeseball day

April 21st Kindergarten day

Please let me know if you have a special occasion or news to share with our group.

- Becky Coyner

SCHOLARSHIPS:

We have received 15 applications. We will introduce the winners, Emelia Aceto & Hailey Irwin at the April regular meeting.
Thank you.

- Wendy Burns

HWC T-SHIRTS:

If you ordered a gorgeous HWC blue shirt and you haven't gotten it yet, contact Heather Liccadi at hliccardi@yahoo.com.

- Heather Liccadi

Greeter Visits



Buzzard Day





Go Browns! 😊



Buzzard Day was enjoyed by many!

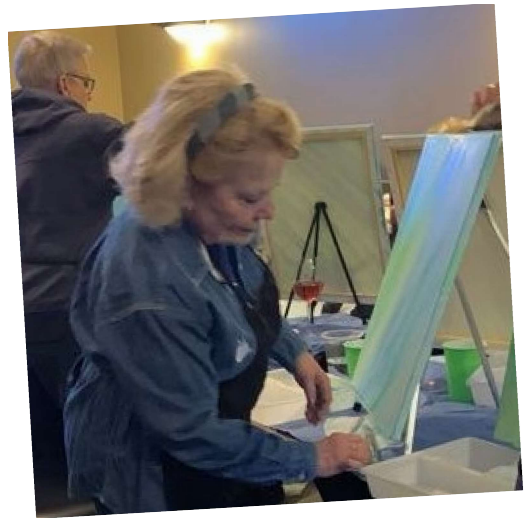


Not a pancake was left on this plate!



Did anyone see the Buzzard?

HWC – Paint & Sip - Wednesday, 3-22-23



Thanks to Foster's for letting us come out and have an evening of creativity and fun!





West Side Market - Saturday, 4-1-23

Hinckley Women's Club enjoyed a beautiful morning at West Side Market!



Michele Lee conducted two tours giving us the rich history of the Market, the architecture, and introducing us to a few of her favorite vendors! Irene Dever is a family owned booth offering a variety of cheese, preserves... that's her 'jam!' Rita's offers a variety of stuffed olives, pickles, and peppers. Meats from D.W. Whitaker, Dionne's, Campbell's Sweets Factory, and Christopher's Bakery are among Michele's favorites! And we cannot forget the historic clock tower entrance with the famous Johnny Hot Dog stand!

We want to Thank Michele Lee very much for sharing her knowledge with

us! And Thank You to Monique Ascherl for arranging a great lunch spot at Great Lakes Brewing! Service was perfect! It was a Great Day!!

- Nancy Mandilakis



At the March meeting, the following people were nominated to serve as Hinckley Women's Club officers for the 2023-2024 year:

- ☐ President - Ann Leo
- ☐ 1st Vice President - Lynne Rotundo
- ☐ 2nd Vice President - Lauren Alterman
- ☐ Secretary - Joanne Polizzi
- ☐ Treasurer - Leslee Sambor

Since nominations are closed and there is only one candidate per office, a vote on the entire slate will take place at the April meeting.

- Marge Palik

APRIL 8th, EASTER EGG HUNT







Social Committee:

Up - and - Coming Events:

Saturday May 20th - Horse Races/Northfield Racetrack
(More information to follow)

Additional UPCOMING EVENTS:

Meeting coming up this Thursday, April 20th -
General Meeting at Hinckley Town Hall @ 7 p.m.

Wednesday, May 3rd - Board Meeting @ Joanne's home - 42 Brookside Blvd.

Sunday, May 7th - Newsletter deadline - email
Lynne @ sparklynne102@gmail.com

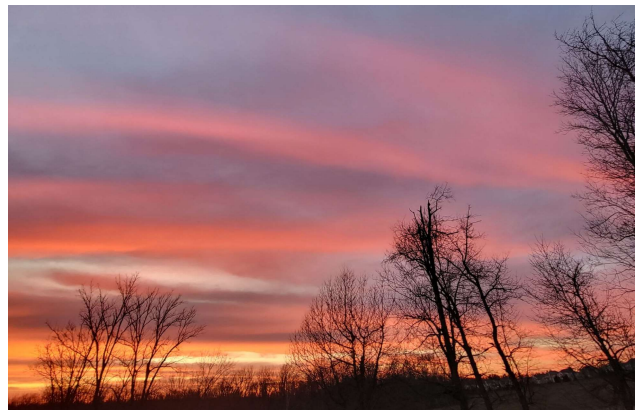
Wednesday, May 10th - New Member outing -
Tangled Vine in Brunswick on Center Rd./Rt.303 -
6:30 p.m. Contact Lynne Rotundo by May 7th if you
can attend. We would love to have all of our new
members over the last couple of years, attend!

Thursday, May 18th Installation Banquet - Banquet
Center of the Galaxy @ 6:30 p.m.

Saturday, May 20th - Horse Races at Northfield Park
Contact the Social Committee members for more
details on this.

Monday, May 29th - Memorial Day Parade - 8:15
a.m. meet at Our Lady of Grace Church

Sunsets!



Recipe Corner:



apple and brie crostini with prosciutto crumbs

PREP 15 MINUTES
COOK 35 MINUTES
TOTAL 50 MINUTES
SERVES 6 TO 8

MF

Baked brie with apples on top is always a crowd pleaser. These crostini were inspired by that classic appetizer, with crispy sourdough toasts standing in for the more decadent puff pastry. Sweet fruit and buttery, savory cheese—yes, please! I also added salty, crispy prosciutto because, well, everything is better with prosciutto. You won't be able to eat just one of these.

2 apples, preferably Honeycrisp, cored and sliced
2 tablespoons extra-virgin olive oil, plus more for brushing
2 tablespoons pure maple syrup
4 sprigs of fresh thyme, plus more leaves for serving
3 ounces thinly sliced prosciutto, torn

1/4 cup raw pepitas
1 sourdough loaf or baguette, cut into 1/2-inch-thick slices
2 tablespoons Maple Apple Butter (page 20) or store-bought apple butter
8 ounces Brie cheese, thinly sliced
Flaky sea salt

1. Preheat the oven to 425°F with one rack in the center position and another in the lower third of the oven. Line a baking sheet with parchment paper.
2. In a 9 × 13-inch baking dish, combine the apples, olive oil, and maple syrup and toss to coat. Nestle in the sprigs of thyme. Bake on the center rack until the apples have softened and the liquid has thickened, 25 to 30 minutes.
3. Meanwhile, arrange the torn prosciutto on the prepared baking sheet. Sprinkle the pepitas around the prosciutto. Bake on the lower rack until the prosciutto is crisp and the pepitas are toasted, about 8 minutes. Leave the oven on. Let cool slightly, then transfer the prosciutto and pepitas to a food processor and pulse into coarse crumbs.
4. Brush both sides of the bread with olive oil and arrange the slices on the same baking sheet you used for the prosciutto and pepitas. Toast in the oven for about 5 minutes. Remove the baking sheet from the oven, flip over the bread, spread the top of each slice with apple butter, and add a piece of Brie. Return the bread to the oven and bake until the Brie is melted, about 5 minutes more.
5. Spoon the roasted apples over each slice of bread, letting them sink into the melting Brie a bit. Top with the prosciutto crumbs, flaky salt, and thyme leaves. Serve warm.



Hope everyone had a wonderful Easter!
As always, thanks for reading, and take
care of yourselves!
- Lynne Rotundo

