

### **PRESIDENT'S MESSAGE**

Greetings everyone. Fall is finally here and we get to enjoy crisp air and falling leaves and hot cocoa and a whole list of my favorite things. I want to thank everyone who helped make the Candidate's Night a success. It's one of the many ways the HWC gives back to our great community. Next up will be the Community Trick or Treat on Saturday, October 28th from 4-6pm. We will need several ladies to help set up our booth and hand out candy to the trick or treaters. If you cannot attend, please consider donating a bag of candy for the event. You can bring any donations to our October meeting, October 19th @ 7pm at Town Hall. Our guest speaker will be Mr. Estrada, owner of Nature's Uncut. He will show us how specific herbs and oils can help with various health issues you may be experiencing.

Be sure to check out the Social events that will be posted in this newsletter and hope to see you at our October meeting. leoann1280@gmail.com.

- Ann Leo, President



#### **SUNSHINE COMMITTEE:**

Celebrating the October birthdays:

- Lynne Rotundo 10/2
- Kathy Schreck 10/6
- ❖ Vicki Tifft 10/16
- ❖ Jacqueline Merker 10/24

If you know of someone that needs a bit of sunshine in their lives or is celebrating something important, please let us know so we can send them something from the HWC!

- Connie Huth, Karin Rupert



#### **HWC T-SHIRTS:**

There are a few gorgeous blue shirts left. If you ordered one, or if you want one, please contact Heather Liccardi at hliccardi@yahoo.com.

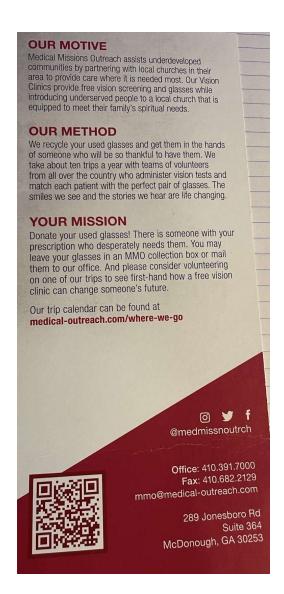
Heather Liccardi

#### **Philanthropy:**

Bring your used eyeglasses to the meeting in October for donation!







Leslee Sambor

#### **Greeter Visits**

We will be continuing to "greet" our new neighbors, weather permitting in the next month, but then will be taking a break over the winter months and resuming in March of 2024!



# <u>UPCOMING HINCKLEY EVENTS, ACTIVITIES</u> <u>AND OPPORTUNITIES</u>

A number of Hinckley charitable organizations have been busy this Summer, making plans for events and fundraising activities in the near or distant future. Some of these activities either currently, or in time, will involve or impact the HWC. So in the interest of keeping members informed, here's the scoop!

Hinckley will be celebrating its Bicentennial on July 19, 2025. Yeah, it sounds early to be talking about this, but planning for a celebration of this size takes a very long time and a lot of work. One of our members, Vicki Tifft, and her husband, are leading this endeavor, and a couple of other HWC members are on the steering committee. Soon the various subcommittees will be contacting Hinckley businesses and organizations to see how they would like to participate in this celebration. This may involve helping out with activities such as children's games, a parade, setups, contests, music, food, entertainment, etc., but it will also provide opportunities for organizations and businesses to do some fundraising. Start thinking about how HWC can play a part.

Meanwhile, the Bicentennial Committee, in conjunction with the Hinckley Historical Society, is hosting a logo contest for Hinckley residents and Highland and Brunswick High School art students from Hinckley. Entries must be received by NLT Nov. 30, 2023. 1st place winner will be notified Feb. 1, 2024 and receive a \$300 Visa Gift Card. Cash awards will be given to the two runners up. Top ten entries will be displayed at the event. Logos should be original, incorporate "2025" and "Hinckley Bicentennial" and be in a round format. Entries must be submitted with a flash drive or computer disc, and allow for enlargement or

reduction for reproduction and advertisement purposes. Entries must state name, address, phone number and email address, and be mailed to Hinckley Historical Society, PO Box 471, Hinckley, OH 44233, ATTN: 2025 Bicentennial Committee. Further details can be found in local newspaper articles, soon to appear, or by contacting Pat at patf1556@gmail.com.

Another activity which may be of interest to some members, is the raffle currently being held by the Hinckley Historical Society and the Brooklyn Exchange Club. The raffle is for a new Trane furnace with installation. This opportunity is possible through the generosity of Trane and S & S Heating, Cooling and Sheet Metal, Inc., owned by Mark & Gayle Staron, another one of our members. Tickets are on sale now through Oct. 7th (the day of the drawing at the Brooklyn Exchange Club's Pig Roast), and sell for \$10 each. Proceeds support the historical society with plans and publications for the upcoming bicentennial celebration. Please consider helping out these organizations by buying a ticket. Contact Pat at patf1556@gmail.com or call 330-461-0726. Surely you or a friend or family member can use a new furnace. Installation must take place by Dec. 31, 2023.

Our area will be host to the best viewing of the Solar Eclipse to take place on Monday, April 8, 2024. These types of astronomy events draw spectators from all across the country (and beyond) to get optimal viewing. Already, lodging all around the area is booked for this event, and many businesses and organizations are capitalizing on this opportunity for fundraising. The HWC is also on board. The Brooklyn Exchange Club (BEC) will be selling packages to tent camping couples for a private 5-day camping stay on the grounds of their

cabin. The packages will be advertised on the BEC's Solar Eclipse website:

www.eclipsefest.info. Although their package includes catering, campsite, entertainment, etc., the BEC is letting HWC supplement their package with some merchandise sales for HWC fundraising. We have a committee that was formed, and has met with the BEC's committee to discuss our role. We will present our plans at the September meeting and consider additional ideas. At a minimum, the HWC will be selling solar glasses (already purchased) for \$3.00 a piece. Advance advertising for the purchase of these glasses will begin soon. If you want one, please see Pat at the meeting.

#### **SOLAR ECLIPSE VIEWING GLASSES**

Ladies, the Hinckley Women's Club (HWC) has an on-going fundraiser, through April, selling Solar Eclipse Glasses for the April 8, 2024 Solar Eclipse viewing. These glasses are made in the USA and are CE and ISO Certified, safe for Direct Sun Viewing. Glasses sell for \$3.00 a pair and \$2.00 from every pair supports the HWC. Please consider purchasing a pair(s) for you and for your family members. We are hoping HWC members will step up and sell a few glasses to friends and neighbors too. We have 300 to sell. So please contact Pat at 330-461-0726 to purchase yours or get a supply to sell. Stock up now for your April Solar Eclipse party!



Pat Fordosi



# **Fundraising**

As we discussed at the Welcome Back Picnic, in addition to the baskets we raffle off as part of the Easter Egg Hunt fundraiser we will be having an online auction of "experiences," as well as other larger items. If you have any ideas for what we might be able to auction off as part of the online auction please email your ideas to Vicki Tifft @ vtifft6@gmail.com.

Lauren Alterman

# Some Pictures are always a good thing to include!



# Welcome Back Picnic Pics!



# Followed by the Candidate's Night at Our Saviour Lutheran Church!

(Thank you to Our Saviour Lutheran Church for allowing us to do this there, and for Dave Chatham for helping with recording setup, and Lynne Rotundo for putting the video clips together and uploading onto our YouTube channel.)







A few of us enjoyed the Clam Bake sponsored by the Broadview Heights Fire Department.



# **Upcoming Events:**

Thursday, October 12th meet at Medina Gazebo at 5 p.m. for the Ladies Night Out. Contact Lynne Rotundo if you are interested in coming.

Thursday, October 19th @ 6:30 p.m. - Meeting at Hinckley Town Hall, 1410 Ridge Rd. featuring "The Herb Guy"

Saturday, October 28th from 4 to 6 p.m. - Hinckley Community Trick or Treat and Fall Fest (5-7 pm)

Wednesday, November 1st - New Member's Gathering @ 6:30 p.m. at the Winery at Wolf Creek, 2637 South Cleveland Massillon Road, Norton, Ohio 44203. Contact Lynne Rotundo for more info.

Sunday, November 5th - Newsletter deadline - email Lynne @ sparklynne102@gmail.com

Saturday, November 11th - Fall/New England Gourmet Dinners organized by Joanne Polizzi & Jacqueline Merker at Ann Leo's house & Diane Kunz's house

Tuesday, November 14th - Board Meeting @ Lauren Alterman's house, 818 State Rd. 7 p.m.

Thursday, November 16th @ 6:30 p.m. Meeting at Hinckley Town Hall, 1410 Ridge Rd. featuring "Green Cleaning"

Saturday, November 18th Trip to West Side Market, followed by lunch - organizer = Ann Leo (more information coming on this)

Saturday, December 2nd - Hinckley Holiday - approximately from 4:30 - 7 p.m. (More information to come on this).

Sunday, December 3rd - Newsletter deadline - email Lynne @ sparklynne102@gmail.com

Thursday, December 7th - Social at Berry's Blooms (More information to come on this.) Patty LaFontaine is organizing.

Thursday, December 14th - HWC Christmas Party Hinckley Town Hall, 1410 Ridge Rd. starts at 7 p.m.



#### Social Committee:

Our October night out is tonight!!!!!



Bank the fire under the caldron, call the coven and make ready to fly into Medina for the Witches Night Out on Thursday, October 12 from 5-8:30 PM. 200 Swag bags will be given away at the Gazebo beginning at 5 PM. Make sure to stop into The Raspberry and The Rose for fun, foolishness and frivolity. We'll be offering special deals and steals for you and your gal pals. Come dressed for the occasion. Broom parking is FREE.

We will meet at the Gazebo in the center of Medina at 5 p.m. on Thursday, October 12th. Contact Lynne Rotundo if you are interested in coming.

#### **A Taste of HWC History:**

Gourmet is returning to HWC, thanks to increased member interest and Jacqueline Merker's creative ideas. We'll plan two gourmet dinners this year. In the beginning, Gourmet was a special interest group whose members invented several delicious feasts during the year. It was a great way to get to know each other - and to explore some new culinary corners. Choosing the theme for the year was fun: the usual - countries, holidays, colors. Sometimes we'd get inventive and develop way-out events with novel menus. Examples of past ones are:

- 1. Special Occasions: April Last meal on the Titanic (in first class)
- 2. Holidays: February Favorite meals of Presidents
- 3. Movies: Forrest Gump was fun; shrimp, peas & carrots, and, of course, chocolate
- History Medieval Feast No silverware - try ripping apart a Cornish hen with your hands, and eating soup from a bread bowl
- 5. Halloween: Main course fancy meatloaf shaped like rats, stuffed serpent, eyeball salad (see the pictures)







Hooray for the return of HWC Gourmet!

- Heather Liccardi, Historian

#### Sights of Spooky, and Fall Y'All!



It wouldn't be Halloween without Snoopy and the Great Pumpkin... But what is that to the left of the lazy Snoopy??? Could it be the Ghost of Halloween's Past?!!!!



Hinckley Chamber of Commerce (hinckleyohiochamber.org)
Here is the latest news from Hinckley Chamber:

October 5, 2023

Dear Hinckley Women's Club Members;

Hinckley Chamber of Commerce thanks you for your generous donation of \$500 to help defray the costs of repairing the storage shed we've shared for many years. Those costs so far have exceeded \$13,000. They include a new roof, new door, excavation, and cleaning supplies. There is yet more to be done and more costs to incur. The Chamber truly appreciates your considerate offer to take another look next spring to see if you can again donate to help defray the expenses of upgrading the building we both use.

Sincerely, Hinckley Chamber of Commerce Melinda Mallari, President Heather Liccardi, Secretary Halloween Trick or Treat - October 28 from 4-6PM, Ridge Rd., Town Ctr.

& Fall Festival Oct. 28 - 5-7 Hinckley Preparatory Academy - with games, activities, and school tours

- Heather Liccardi, Liaison & Chamber Secretary

#### The "Inside Scoop"

Michele Lee has lived in Hinckley since
December 2022. She previously lived in
Parma, born in Cleveland (Old Brooklyn area).
Michele has been married to Todd since 2016.
She has two children (Alicia and Drew) and
Todd has two children (AJ and Katy). She has
one beautiful granddaughter, Brenna; she is
amazing! All our children live within 25 minutes
of us in Parma Independence, and Seven Hills.
So lucky!

Michele's hobbies are beekeeping, quilting, crochet, cooking, entertaining, home decorating and rehab.

She has owned her own catering business (18 years), charter flight attendant (10+ years), corporate events and catering director as well as a variety of part time jobs to keep things interesting.

Michele loves going to the theater, animals (especially horses), volunteering for various non-profits and coaching her husband in his flying hobby. She is in her 3rd year as the Assistant Event Director for the AMA National Competition each July.

"I can hardly wait to see what other interesting adventures come along!"

Michele Lee

## **Recipe Corner:**

## **FOCACCIA:**

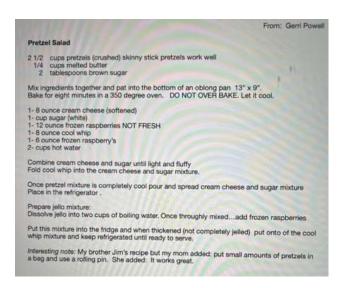
#### **Ingredients**

- 1 package (1/4 ounce) active dry yeast
- 1 cup warm water (110° to 115°)
- 2 tablespoons olive oil, divided
- 1-1/2 teaspoons salt
- 1 teaspoon sugar
- 1 teaspoon garlic powder
- 1 teaspoon each dried oregano, thyme and rosemary, crushed
- 1/2 teaspoon dried basil
- Dash pepper
- 2 to 2-1/2 cups all-purpose flour
- 2 plum tomatoes, thinly sliced
- 1/4 cup shredded part-skim mozzarella cheese
- 1 tablespoon grated Parmesan cheese

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#### **Directions**

- In a large bowl, dissolve yeast in warm water.
   Add 1 tablespoon oil, salt, sugar, garlic powder, herbs, pepper and 1-1/2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).
- Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
- Punch dough down. Cover and let rest for 10 minutes. Shape into a 13x9-in. rectangle; place on a greased baking sheet. Cover and let rise until doubled, about 30 minutes. With fingertips, make several dimples over top of dough.
- Brush dough with remaining oil; arrange tomatoes over the top. Sprinkle with cheeses.
   Bake at 400° for 20-25 minutes or until golden brown. Remove to a wire rack.
- Michele Crew



Gerri Powell







HAPPY HALLOWEEN!!!!!



- Lynne Rotundo





