

### **PRESIDENT'S MESSAGE**

This year seems to be flying away at record speed. Soon it will be Thanksgiving. My favorite time of year if my waistline can survive! I want to thank all the members who helped with our participation in the Hinckley Trick or Treat on October 28th. Thank you for the generous contributions of candy. We had plenty but business was pretty brisk at the end. Thank you to all the ladies who came to hand out candy. It was so much fun seeing some of the great costumes and seeing the excitement in all the children.

Be on the lookout for our Thanksgiving philanthropy drive. There will be more information sent out on this soon..

We will have Kelly Docherty from the Medina Soil & Water Conservation District speaking at our November 16th meeting about DIY green cleaning. There will be a special treat for all those who attend. Hope to see you there. I wish all of you healthy and happy Thanksgiving holiday with family and friends! leoann1280@gmail.com.

- Ann Leo, President



### **SUNSHINE COMMITTEE:**

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! Wishing these Ladies the happiest of birthdays!!

#### **November**

- > Patty Colvin 12th
- ➤ Heather Liccardi 19th
- Kelly Tesar 26th
- ➤ Patty LaFontaine 28th

We hope you have a Happy Thanksgiving and your day is filled with blessings and joy!

- Connie Huth, Karin Rupert



### HWC T-SHIRTS

We have many new members and some gorgeous HWC T Shirts for you. We wear the shirts whenever we want, but especially at community service events - like the Dec. 2 Hinckley Christmas Lighting Event coming up in town center. Prices range from \$15 - \$25 depending on what style you want. For more information, contact Heather Liccardi at hliccardi@yahoo.com.



Heather Liccardi

### **Greeter Visits**

We visited 20 new Hinckley residents over the past 3 weeks, and met some really nice people and dogs too!





[There are a lot of blue shirts on this page! ©]



### **Fundraising**

Football Time is here... And you could be a winner!

Football Squares for the OSU-Michigan

The game is Nov. 25 12:00 PM Cost: \$10 per square Only 100 squares are sold. Payout is \$125 per quarter. See Patty LaFontaine at the Nov. meeting!



Also, a reminder to email your ideas for the Easter Egg Hunt fundraiser for the online auction of 'experiences' and other larger items, to Vicki Tifft @ vtifft6@gmail.com.

Lauren Alterman

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

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.

The raffle was held by the Hinckley Historical Society and the Brooklyn Exchange Club 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. *AND THE WINNER IS... A very generous person*! This person is a member of the Brooklyn Exchange Club, and he donated the furnace to his clergy to pass onto a family that his church was helping out. THIS IS AMAZING!

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

# Social Committee (2 events coming up:

Next Saturday, November 18th, there will be a fall visit to the West Side Market. We will meet at Hinckley Town Hall at 9 a.m. for those who wish to carpool. Please let Ann Leo know if you are planning on carpooling - so that they will wait for you. If you want to drive separately, we will meet up at the W. 25th entrance to the West Side Market at approximately 9:30 a.m. After shopping, we will have lunch at Great Lakes Brewing Company. It is always a good time! Come experience the Market and do some Holiday shopping. Please RSVP to Ann Leo at

Leoann1280@gmail.com if you are attending so we can make arrangements for lunch.



Last year's fall floral event was so well attended that we decided to do it again - HWC is hosting another class at Berry's Blooms - this time to make a beautiful fresh pine Christmas arrangement. It's a fun evening of comradery, some appetizers and creativity as we learn and design a beautiful fresh centerpiece. If you haven't been there lately, the plants and gift items in their shop are amazing! You can get a little holiday shopping done!

The cost is \$35.00.

Please RSVP as soon as possible. You may bring a friend but sign up early as space is limited. Carpooling may be an option from the township parking area.

When: Dec. 7, 2023 7:00 pm

Where: Berry's Blooms

2040 Granger Road

FMI: Patty Lafontaine (440) 665-4005

### **Philanthropy:**

Watch for an email this week for a Signup Genius for a Thanksgiving meal. More information to come...

- Leslee Sambor

# And, of course, the newsletter would not be complete without some pictures!































### **Upcoming Events:**

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

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
Meet at Town Hall at 9 a.m. or at West 25th entrance to West Side Market @ 9:30 a.m. approximately

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 @ <a href="mailto:sparklynne102@gmail.com">sparklynne102@gmail.com</a>

Thursday, December 7th - Social at Berry's Blooms 7 p.m. Patty LaFontaine is organizing.

Thursday, December 14th - HWC Christmas Party at Hinckley Town Hall @ 6:30 p.m.

# <u>Hinckley Chamber of Commerce</u> (hinckleyohiochamber.org)

The Hinckley Women's Club will be handing out cookies and hot chocolate at this year's Hinckley Holiday Event sponsored by the Chamber of Commerce. This event will be at the Old Firestation Bay area and the Senior Room at Hinckley Township Administrative Offices, located at 1410 Ridge Rd., from approximately 4:30 to 7 p.m. on Saturday, December 2nd. Twelve

people have already signed up to help make sure you wear your HWC blue shirts, and enjoy the Holiday Lights too!!!

- Heather Liccardi, Liaison & Chamber Secretary



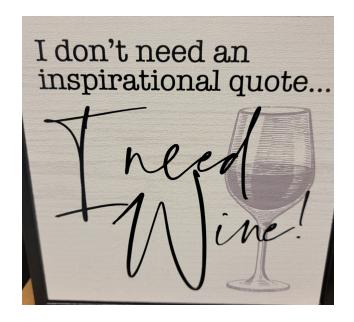
### The "Inside Scoop"

Brenda Kichurchak has lived in Hinckley since 1986. Married for 38 years, her husband Frank and she have two kids, Frankie and Jackie, and six grandkids, but with only one granddaughter. Spending time with her grandchildren is a priority, and since they live close, this is easy to do. They also have two dogs; Thor is a ninety-five pound Bernadoodle, and Lizzie is a mighty Shih-Poo!

Frank and Brenda also belong to the Hinckley Car Club with their 37 Ford. She loves to travel, walk/hike, read, and she belongs to the Medina Art club. You might see her at the Brunswick Rec Center where she takes Zumba. She took a river cruise (prior to Covid) to Prague, Budapest, and Germany. She needs to get back to traveling again soon. Brenda would also like to go and see the Ark in Kentucky. She loves to go out to dinner, and she might be considered a "foodie".

Her famous phrase = "I am so excited!!!"

Brenda Kichurchak



### **Recipe Corner:**

### PRETZEL SALAD:

(updated and corrected version - please disregard the one sent out in a previous newsletter.)

2 1/2 cups pretzels (crushed) skinny stick pretzels work well3/4 cups melted butter2 tablespoons brown sugar

Mix ingredients together and pat into the bottom of an oblong pan 13" x 9".

Bake for eight minutes in a 350 degree oven. DO NOT OVER BAKE. Let it cool.

- 1-8 ounce cream cheese (softened)
- 1- cup sugar (white)
- 1- 12 ounce frozen raspberries NOT FRESH
- 1-8 ounce cool whip
- 1- 6 ounce frozen raspberries
- 2- cups hot water

Combine cream cheese and sugar until light and fluffy

Fold cool whip into the cream cheese and sugar mixture.

Once pretzel mixture is completely cool, pour and spread cream cheese and sugar mixture.

Place in the refrigerator.

Prepare jello mixture:

Dissolve jello into two cups of boiling water. Once thoroughly mixed...add frozen raspberries

Once the frozen raspberries and boiling water have cooled and begun to jell (not fully jello) spoon on top of the cool whip. Keep refrigerated until ready to serve.

Interesting note: My brother Jim's recipe but my mom added: put small amounts of pretzels in a bag and use a rolling pin. She added: It works great.

Gerri Powell

## OVEN BAKED PORK CHOPS

### <u>Ingredients</u>

- 2 tablespoons butter, melted
- 1 large egg, beaten
- 2 tablespoons milk
- 1/4 teaspoon black pepper
- 1 cup herb-seasoned dry bread stuffing mix
- 4 pork chops, fat trimmed and pounded to 1-inch-thickness

### **Directions**

Step 1 -Preheat the oven to 425 degrees F.

Step 2 -Pour the butter into a 9x13-inch baking dish.

Step 3 -Whisk together the egg, the milk, and the pepper in a shallow dish.

Step 4 -Place the stuffing mix in a separate shallow dish.

Step 5 -Dip the pork chops in the egg mixture and then coat them in the stuffing mix.

Step 6 -Lay the pork chops in the prepared dish.

Step 7 -Bake the chops for 10 minutes.

Step 8 -Flip the chops and bake until no longer pink in the center and the juices run clear, about 10 minutes. The pork should read 145 degrees F internally.

Step 9 -Serve.

Courtesy of www.mamascooking.com



HAPPY THANKSGIVING!!!!!



- Lynne Rotundo