



GIORNALE PICCOLO

Est. 1973 A.D.

April 2019

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A Note from the President...

Happy Easter (Buona Pasqua) to all our members and their families. And Happy Dyngus Day too!

Spring has finally arrived and we're shifting gears to springtime activities at the club. Spaghetti dinners are concluding with the final spaghetti dinner of season on Thursday, April 4. I would like to thank all the spaghetti night teams for their hard work and preparation that they put into conducting the dinners. Our cooks, servers, coordinators, set-up crew, bartenders, dishwashers, waitresses, and runners do a great job. Not only does it help raise money for the club, but it sheds a positive light on our club when non-members come in for a dinner and are so impressed with the food, service and our clubhouse facility. Thank you to all the people, members and non-members, who supported these dinners throughout the season. We hope to have your continued support as we move forward next season.

The indoor volleyball leagues will be wrapping up their season next month as well. These leagues are an important part of the club, both socially and financially. We look forward to their continued growth and success. Stay tuned for information on upcoming events such as our chowder sale, and of course the club's participation in Canal Fest 2019 in July.

Volunteers will be needed and are always welcome and essential to making our club, and activities like the ones listed above, a huge success!

Thank You,
Dan Dell'Isola

Sunshine Committee:

We would like to extend our most sincere condolences to the family of Jim Regnet. Jim was a longtime member and golfer with the club.

Please **help us** keep up with members that are ill or have passed away by contacting Vince Dell'Isola at 695-2447 or Kevin Canali at 614-330-5252.

This will help in keeping our members informed, so they are able to contact them if help is needed when they are sick, and express their condolences. We are a **big family** who wants to help each other when needed. Thanks

Visit Our Website: for up to date events, photos and happenings at the club.

BE IN THE KNOW!! www.renclub.org

Program Committee Report:

The following events are planned for this year. We are looking for help from members as either a chairmen of the event or to help volunteer. Contact me at Pres@RenClub.org or call 693-0334

Directors Meeting (6:30pm)	April	10th
Membership Meeting	April	10th
Trivia 7pm	April	13th
Dandelion (Cicoria) Festal:	May	8th
Chowder Sale	May	11th
Ren Club Golf Tournament	August	17th

Bar hours:

Monday thru Friday	5pm till 11pm
Saturday	1pm till 11pm
Sunday	Closed

Pickle Ball:

We **are open on Wednesday nights at 6pm**. Just show up and we will pick teams and learn together, we have equipment for everyone.



CHILI ON SALE NOW

Right now, on sale in the club come get some delicious homemade chili. You can buy it hot by the bowl in the bar for \$4 and it comes with crackers. Or you can buy a whole frozen quart to take home for \$6. Thanks to Bruce and Scott for making it happen.



CHOWDER SALE

Come get some delicious homemade chowder on May 11th. No better way to finish out these semi-chilly early spring days than with a hot bowl of chowder. Will be ready at 3pm, pick up at the bar, pre-order sales greatly appreciated, \$5 a quart. And if you want come on Friday the 10, the day before, to help make it contact Scott McKnight.

SPRING MEAT RAFFLE

Wow, meat raffle was a great event, hope everyone had a good time. To find out how much we raised come to the April members meet Wednesday the 10th for the full report. Special thanks to Lindsay Canali for again organizing it, and to Scott McKnight for the sound system. And to all the volunteers serving food/drinks, ticket sellers, and everyone else, thanks again, great work!!!

Trivia Night

The next trivia night is scheduled for **April 13th** I would like to again thank Rob Cherk for a job well done as our moderator. Starts at 7pm, teams of four, see you there.

Bocce Ball and Horseshoe leagues:

The club would like to start Bocce Ball and Horseshoe leagues. Those interested in participating or chairing the committee should come to a membership meeting to build interest.

St. Joseph's Table

St. Joseph's table was once again a huge success. The food and service was wonderful and we were able to make a donation to St. Luke's mission. Thank you to all of those who helped make this possible, with a special thanks to Carolyn and Lee DiFrancesco, for taking the reins and making this a huge success. I know there are many others who helped, too many to name, but thank you.

Lotto:

Vince Dell 'Isola is still selling the 2019 Lotto books. Lotto is one of our major fund-raisers for the club. Your support is greatly appreciated

Pasta Night

Pasta night was again going strong at the club thanks to the all the hard work of club volunteers, we couldn't do it without you, and everyone loves to come in for the pasta and camaraderie. A special thanks to all the cooks, and waitstaff, and especial Faye Vogel. Hope to see everyone in the fall.

CANAL FEST

It's that time of year that we have to start thinking about canal fest. It will be here before we know it. The club is still looking for a chairman to run it or a couple of co-chairmen, and as always lots of volunteers to help out. If interested please come to the monthly meeting this April 11th and let us know.

Membership Dues for 2019

Membership dues were payable by the end of March; if you didn't pay, your membership has lapsed and have you'll have to pay to rejoin.



Recipe – QUICK EASY BEANS AND GREENS

ingredients

- ½ cup dry white wine
- 2 cloves garlic thinly sliced
- 2 tsp. finely chopped fresh oregano (dry will also work but fresh is better)
- ¾ tsp. kosher salt
- 1 tsp. crushed red pepper flakes
- 1 bunch of kale, ribs and stems removed
- 1 15.5oz can white beans, rinsed (cannellini, great northern, or butter)
- ½ cup extra virgin olive oil

Bring wine, garlic, oregano, salt, red pepper flakes, and ¼ cup water to boil in a large skillet with a lid. Add kale, and cover, cook, stirring occasionally, until greens are wilted, about 4 minutes.

Mix in rinsed beans and ½ cup of olive oil, and cook, uncovered, until beans are warmed through, about 2-3 minutes.

Serve while still warm, sprinkle with parm cheese, drizzle of olive oil and black pepper. Best served with a crusty slice of bread. Enjoy!!

Buona Pasqua

