



# GIORNALE PICCOLO

Est. 1973 A.D.

August 2017

## August 2017

### A Note from the President...

Where is this summer going, it is already August, WOW? Even though we didn't participate in the Canal Fest this year (sadly missed by all), it feels that while we spent so much time planning our summer events, that it is quickly paced by us.

After a series of events that has bought unwanted attention to our club. I must stress that all members must follow the bar rules and use overall respect for the club and the neighborhood. This includes signing the guest book when you bring a guest in, and being responsible for your guest. Bad language will not be tolerated in the bar or patio area and berating the bartenders is not acceptable. This is our club and we need to respect our space and all members. Every member deserves to come in and enjoy the camaraderie with family, members, and guests. Please note that the patio will be closed at 11pm to all patrons. Therefore all people who want to smoke after 11 pm are asked to use the front door.

The fence looks great since the paint job due to the efforts of Lee & Carolyn DiFrancesco, Ron & Kathy Miller, Paul & Mary Jo Murphy, Paula & Charles Rizzo, Pat & Mack Argentieri, Peter, and Dave Stimson. Thank You!

We are looking to start up the Thursday Spaghetti nights in October with plans to staff the events with only volunteers. We will be looking for 4 or 5 -four person teams. This would mean you would only need to volunteer your time once every 5 weeks. All the recipes are in a book so we will strive for the same consistent product. Spaghetti night is a large money making event and is well received by our members and the general public. Volunteers are always welcome and essential to keep our club a huge success! Contact Mack at [mackargentieri@gmail.com](mailto:mackargentieri@gmail.com) or phone 716-868-2990 for further details or questions.

Visit Our Website: For up to date events, photos and happenings at the club. A special thanks to Dave Fill for the great job on keeping the page updated. BE IN THE KNOW!! [www.renclub.org](http://www.renclub.org)

As I have stated before: "I believe we are part of a dynamic and enthusiastic club, and encourage our members to get involved. If anyone has any suggestions for new activities, please share them with us. We are always open and willing to hear new ideas. The Renaissance club a place where **you** and **your family** will always feel welcome....."

Send me your ideas at [Pres@RenClub.org](mailto:Pres@RenClub.org)

Thank You...  
Mack

### Sunshine Committee:

We like to extend our heartfelt condolences to the family of Phil Hasdell who has passed away this month. He was a great member who will be missed by all. We also would like to remember all our members who have lost

loved ones / family members. They will be in our prayers. We would also like to extend get well wishes to all members who may be sick or on the road recovery.

Please **help us** keep up with members that are ill or have passed away by contacting Vince Dell'Isola at 695-2447 or Mack at 693-0334.

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

### 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](mailto:Pres@RenClub.org) or call 693-0334

<b>Directors Meeting (6:30pm)</b>	<b>August</b>	<b>9<sup>th</sup></b>
<b>Membership Meeting</b>	<b>August</b>	<b>9<sup>th</sup></b>
<b>Golf Tournament</b>	<b>August</b>	<b>19<sup>th</sup></b>
<b>Club Concert (Box Wine)</b>	<b>September</b>	<b>9<sup>th</sup></b>
<b>Family Picnic</b>	<b>September</b>	<b>10<sup>th</sup></b>
<b>Euchre Tournament</b>	<b>September</b>	<b>16<sup>th</sup></b>
<b>Columbus/Appreciation Dinner</b>	<b>October</b>	<b>7<sup>th</sup></b>
<b>Spaghetti Nights starting</b>	<b>October</b>	<b>DTBD</b>
<b>Meat Raffle</b>		<b>DTBD</b>
<b>Karaoke</b>		<b>DTBD</b>
<b>Trivia Night</b>		<b>DTBD</b>

### Pickle Ball:

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

### Bar hours:

Wednesday thru Friday	5pm till 11pm
Saturday	1pm till 11pm
Sunday, Monday, Tuesday	Closed

### BARTENDERS WANTED

The club is looking for additional bartenders, or some member just looking to make some extra cash. Specifically looking for the days of Thursday, Friday, and Saturday. With potentially more days in the fall when we are open full time again. Experience appreciated but not necessary. Contact Lindsay 937-418-0517 or Mack at 716-868-2990.

### Elections of Officers:

Nominations for the 2017/19 Officers will be held at our next Regular Meeting on September 13, 2017. If you are interested in running for an office, please contact Dave Fill or Ron Miller. The slate of candidates will be on the bulletin board at the club and published in next month's Piccolo. Elections will be held on October 11, 2017 from 6 to 8 pm. Fill out an absentee ballot if you will not be in the area during the elections. They are available by calling one of the above.

# **RENAISSANCE CLUB GOLF TOURNAMENT**

**Date:** August 19<sup>th</sup>  
**Location:** Deerwood Golf Course  
**Description:** 18 hole scramble  
**Registration:** 9am  
**Putting Contest:** 9am

**\$80 Per Person**

**Includes Green Fees, Golf Cart, Lunch, and catered dinner with open bar back at the club with prizes and 50/50 sign up Sheet on the bulletin board**



## Golf Tournament

Spots are still open, contact Neil 716-984-3969 ASAP to reserve your foursome. We had a great time last year, don't miss out this year.

# **FAMILY PICNIC**



## **Sunday September 10th 12-5pm**

Includes one 50/50 raffle ticket. Proceeds used towards Children's Christmas Party  
Pre-Sale only, \$10 per family donated to children's Christmas fund,  
no tickets available at door.

See family picnic chairman Hal Banfield Jr. for more information

## **Family Picnic: Sunday September 10<sup>th</sup>, 2016**

We will be holding the picnic at the club on Sunday September 10<sup>th</sup>, noon till 5pm. Food and beverage provided and bring a dish to pass. Donation towards Children's X-mass party \$10 per family.



## **Euchre Tournament**

Calling all card sharks!!! Euchre tournament to be held Saturday September 16<sup>th</sup>. \$25 per person includes entry fee, open bar, pizza, and wings!! Partners will be drawn at

random to prevent cross boarding, signup sheet to be at the bar soon. Contact Lindsay or Joe or Ernie or anyone in the usual euchre crew on Wednesdays for more information.

## **Recipe Box –**

Let me hear from you so we can print your recipe. Hopefully, there will be recipes submitted for our next newsletter. [Piccolo@RenClub.org](mailto:Piccolo@RenClub.org)

## **Ultimate eggplant** (from Mario Batali)

### **Ingredients**

- [Extra-virgin olive oil](#)
- 2 large eggplant, about 2 pounds
- Salt and pepper
- 2 cups basic tomato sauce, recipe follows
- 1 bunch fresh basil leaves, [chiffonade](#)
- 1 pound fresh mozzarella, sliced 1/8-inch thick
- 1/2 cup freshly grated [Parmigiano-Reggiano](#)
- 1/4 cup fresh bread crumbs, lightly toasted under broiler
- Basic tomato sauce:
- 1/4 cup extra-virgin olive oil
- 1 [Spanish onion](#), 1/4-inch dice
- 4 [garlic cloves](#), peeled and thinly sliced
- 3 tablespoons chopped fresh [thyme](#) leaves, or 1 tablespoon dried
- 1/2 medium carrot, finely grated
- 2 (28-ounce) cans peeled whole [tomatoes](#), crushed by hand and juices reserved
- Salt

### **Directions**

Preheat the oven to 450 degrees F. Using some extra-virgin olive oil, oil a baking sheet.

Slice each eggplant into 6 pieces about 1 to 1 1/2 inches thick. Lightly season each disk with salt and pepper and place on the oiled sheet. Bake the eggplant at 450 degrees F until the slices begin turning deep brown on top, about 12-15 minutes. Remove the [eggplants](#) from the oven. Remove the slices from the baking sheet and place them on a plate to cool.

Lower oven temperature to 350 degrees F. In an 8 by 12-inch [brownie](#) pan, place the 4 largest eggplant slice evenly spaced apart. Over each slice, spread 1/4 cup of [tomato sauce](#) and sprinkle with a teaspoon of basil. Place one slice of [mozzarella](#) over each and sprinkle with 1 teaspoon grated Parmigiano. Place the smaller slices of eggplant over each of the disks and repeat with tomato sauce, basil, and the 2 cheeses. Repeat the layering again until all the ingredients are used.

Sprinkle the toasted [bread crumbs](#) over the top of the eggplant dish, and bake uncovered until the [cheese](#) is melts and the tops turn light brown, about 20 minutes. Serve immediately.

Tomato Sauce: In a 3-quart [saucepan](#), heat the olive oil over medium heat. Add the onion and garlic and cook until soft and light golden brown, about 8 to 10 minutes. Add the thyme and carrot and cook 5 minutes more, until the [carrot](#) is quite soft. Add the tomatoes and juice and bring to a boil, stirring often. Lower the heat and [simmer](#) for 30 minutes until as thick as hot [cereal](#).

Season with salt and serve. This sauce holds 1 week in the refrigerator or up to 6 months in the freezer. Yield: 4 cups