



GIORNALE PICCOLO

Est. 1973 A.D.

July 2018

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A note from the president...

Happy Independence Day to all of our members and their families on this 4th of July holiday. I hope that your holiday is a happy and healthy one.

With summer here, we have shifted into our summer hours at the club. Fortunately, that doesn't mean that all is quiet. I would like to thank the many people who have ensured that things are running smoothly. We have had several hall rentals that have kept things busy. Thanks to Craig Mahoney for booking them and preparing the hall for the parties and to our bartenders for working these events. I would like to give a special thanks to Bob and Maryanne Lacey for offering to cut the grass at the club. They have been doing this for the past several weeks, so if anyone else would like to help out and give them a break, please let us know, we'll help you access our lawn equipment. Another thank you goes out to Scott McKnight for repairing our air conditioning unit on short notice after it broke down just before a party in our hall. He saved us a lot of money on a service call. These are the type of contributions from our members that make the Renaissance Club a special place. With cooperation and contributions from more of our members, we can make **your** club even greater! Remember, the lounge is still open Wednesday through Saturday, so stop on by and say hi!

Which leads to our next topic....Canal Fest. The eight day celebration of the Tonawandas begins on Sunday, July 15 and ends on Sunday, July 22. Of course, the club's sausage stand is making it's return to the Canal Fest this year. And we need your help! We need volunteers to work shifts staffing the stand and selling our delicious Italian sausage. There are still some shifts that need to be filled. The sign-up board is on the bulletin board at the club. Please stop by and sign up for a shift or two. Help is also needed to set-up and take down the tent on the opening and closing days. Even if you don't make it to the club to sign up, feel free to show up at the stand to help out any time. The more volunteers, the more fun it is!

Remember, send me your ideas at Pres@RenClub.org. - see you at Canal Fest!

Thank You,
Dan Dell'Isola



Sunshine Committee:

We extend get well wishes this month to Paul Pellicano, John Annoni, Dan Kwiatkowski, Wally Okienowski, and Kevin Canali. And all members who may be sick or on the road to recovery. Our thoughts and prayers are with you.

We also would like to remember all our members who have lost loved ones / family members. They will be in our prayers.

Please **help us** keep up with members that are ill or have passed away by contacting Vince Dell'Isola at 695-2447, or the notebook pinned up on the bulletin board in the hall.

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)	July	11th
Membership Meeting	July	11th
Golf Tournament	August	18th
Family Picnic	September	9th
Fall Meat Raffle		
DTBD		
Karaoke		DTBD
Shuffleboard Tournaments		DTBD

Pickle Ball:

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

Trivia Night

Trivia night has been postponed for summer and will resume regular nights in the fall.

Canal Fest

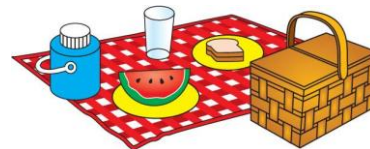
Canal fest is here in two weeks. We still have a lot of empty spots to fill for volunteers. Please help out and sign up. This is the biggest fundraiser for the club. It's a lot of fun, by volunteering you get a shirt and a hat, and as always there will be cold beer in the fridge for volunteers to drink. Anyone can help, bring friends and family with you. Please see the sign up sheet in the hall of the bar. Also there is a big need for lots of help at the end of the week, as one of our co-chairs Kevin Canali very recently found out he needs surgery on Friday July 20th. This is the time to come together as a big family and help out. Hope to see you there.

Bar hours:

Summer hours in effect, and **PLEASE NOTE THE BAR/CLUB WILL NOT BE OPEN THE WEEK OF CANAL FEST. ALSO THE CLUB WILL BE CLOSED ON WEDNESDAY JULY 4TH.**

Wednesday thru Friday	5pm till 11pm
Saturday	1pm till 11pm
Sunday	Closed
*JULY 4 TH	Closed
*July 18-21	Closed for Canal Fest

FAMILY PICNIC



Sunday Sept 9th 1-6pm

Includes one 50/50 raffle ticket. Proceeds used towards Children's Christmas Party

Pre-Sale only, no tickets available at door

See family picnic chairman Hal Banfield Jr. for more information

Please bring a dish to pass, dinner/hamburgs and hotdogs and beverages provided by the club

Tickets \$10 per family

RENAISSANCE CLUB GOLF TOURNAMENT

Date: August 18th

Location: Deerwood Golf Course

Description: 18 hole scramble

Registration: 9am

Putting Contest 9am

Tee offs starting 10am

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

Contact Dave Stimson or Neal O'Harrigan for More information



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

BE IN THE KNOW!! www.renclub.org

Renaissance Club Scholarship

Congratulations to Cesar Carlin, son of member Chris Carlin for being the recipient of the \$500 Renaissance Club scholarship. With a thank you to Terese D'Angelo and her staff for vetting the applicants.

Family Picnic:

We will be holding the picnic at the club on Sunday September 9th. If you want to help out or have any ideas please contact family picnic chairman Hal Banfield Jr. Food and beverages will be provided, please bring a dish to pass.

Outside Grilling

The club has that big beautiful grill just outback on the patio. The club fills the propane tanks, any member is welcome to use it!!!!

RECIPE CORNER

Summer time means berries, and with them fresh and ripe it's time to use them before they're gone.

Fabulous Three Berry Tart

Ingredients:

Crust:

- 1 bag (8oz) animal crackers
- 1/3 cup butter or margarine melted
- 1 teaspoon ground cinnamon
- 2 tablespoons sugar

Filling:

- 1 8oz package cream cheese softened
- 1/2 sugar
- 2 tablespoons lemon juice
- 1 cup whipping cream
- 1/2 pint (1cup) fresh blackberries
- 1/2 pint (1cup) raspberries
- 1/2 pint (1cup) blueberries
- 1/4 cup strawberry jam
- 1 tablespoon orange juice

Heat oven to 350. Place animal crackers in food processor; cover and process about 1 minute or until crumbs are finally ground. In medium bowl mix cracker crumbs, butter, cinnamon, and sugar. Press mixture into bottom and up the side of ungreased 9 inch tart pan with removable bottom. Bake 8-12 minutes or until golden brown. Cool completely, about 20 minutes. In large bowl, beat cream cheese, sugar, and lemon juice with electric mixer on low speed until blended. Add whipping cream; beat on high speed 3-5 minutes or until light and fluffy. Spread mixture in tart shell. Refrigerate at least 2 hours. Arrange berries on chilled filling. In small microwavable bowl, microwave jam on high about 20 seconds or until warm. Stir in orange juice; mix well. Brush glaze over berries. Enjoy!!!!