



GIORNALE PICCOLO

Est. 1973 A.D.

MARCH 2017

March 2017

A Note from the President...

Let's hope that winter is finally behind us and that we can begin to enjoy spring! I know we are all looking forward to green grass, especially the fairways, and to warmer temperatures.

A reminder: To help expedite our financial planning and budgets, we are moving our March meeting up by one week (March 1st). If you have any concerns, comments, or suggestions please contact me so I can organize them for review at the meeting. I urge you to **not** focus on the gossip, the naysayers, the comments from those without the detailed knowledge of the facts...instead please contact me, the board, and committee chairmen so we can address your concerns directly.

I would like to thank the whole spaghetti night team for their hard work. I have talked to Nicole and we plan on running the spaghetti nights till the end of April this year. I will talk to Tracy and her team to get the basket raffle lined up for then if possible.

I believe we are part of a dynamic and enthusiastic club, and encourage our members to get involved. I welcome each and every member's ideas and hope to work closely with many of you to form new and exciting activities. (Send me your ideas at Pres@RenClub.org.) Volunteers are always welcome and essential to keep our club a huge success! Like Tracy and Matt who volunteered to be **cochairmen** this year's **Canal Fest**, and many more members who said they could help them.

As president I will continue to make the Renaissance club a place where you and your family will always feel welcome.

Mack

Sunshine Committee:

We have no new announcements for the sunshine committee for the month of March, but as always we would also like to extend our condolences to 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 Mack at 693-0334 or Kevin Canali.

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

Pickle Ball:

We **are open on Wednesday nights at 5pm**. Just show up and we will pick teams and learn together. We have club paddles for anyone to use if you don't have your own.

Renaissance Club St. Joseph Day Celebration Saturday March 19



Come join in the Celebration at 2pm in the club hall
Authentic St. Joseph's Table: Food and Traditions
Tickets available at the Bar \$5 per person
(all proceeds go to St. Luke's Mission)
Guests and the public welcome

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 Lindsay Canali or Jim Sirdevan.

| | | |
|------------------------------------|--------------|------------------------|
| Directors Meeting (6:30pm) | March | 1st |
| Membership Meeting | March | 1st |
| St. Patrick's Day Party | March | 17th |
| Trivia Night | March | 18th |
| St. Joseph Table | March | 19th |
| Basket Raffle | ???? | DTBD |
| Polish Platter Night | ???? | DTBD |
| Dandelion (Cicoria) Festal: | May | 10th |
| Karaoke Night | | |

Scholarship Report: LAST CHANCE !!!

The Renaissance Club is proud to present two \$250.00 scholarships to graduating seniors of our local high schools. The applicant must be a relative (son, daughter, and grandchild) of a member in good standing of the Renaissance Club. The scholarship packet is available at the bar. The application deadline is March 20, 2017

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

BE IN THE KNOW!! www.renclub.org

Trivia Night

The next trivia night is scheduled for **March 18th** I would like to again thank Kathy Miller for a job well done as our moderator.

Spaghetti Night:

Spaghetti night has been extended into the month of April. Last chance to get pasta before summer will be April 27th. Please join us for our Delicious spaghetti, specials, ravioli, sausage, homemade soups and desserts.

HOPE TO SEE YOU AT THE CLUB

Lotto Books Still Available:

Vince Dell 'Isola is selling the 2017 Lotto books. The new lotto begins on March 1, 2017 to February 28, 2018. Captains can pick up their books at the club or call 695-6129 and leave a message for Vince and he will contact you. Calendars are available at the bar. Lotto books are \$30.00. The three digit New York State EVENING DRAW number is the number that is used to determine the winner. Lotto is one of our major fund-raisers for the club. Your support is greatly appreciated

Membership Dues for 2017

Dues are due March 1st; you have to the end of the month to pay up before your memberships laps and have to pay to rejoin. Retired members (62 and older) \$25; regular membership is \$35. Please make checks payable to the Renaissance Club and forward to our membership chairmen or club treasure.

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.



QUEEN OF HEARTS RAFFLE:

The "Queen of Hearts Raffle" drawing is still going strong. Drawing is every Friday night at 8pm. Tickets can be purchased at anytime at the bar for \$1. You do not need to be present on Friday to win, but you can't win unless you buy a ticket!!!!

Bar hours:

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



Shuffleboard tournament

The club held a shuffle board tournament on February 3rd, and it was a great success. We had the most teams ever entered with a total of 16. Thanks to Lindsay Canali and all those who helped her putting together a fun filled night.

Pesto Sauce

(IF you like our Thursday spaghetti night Pesto, this is it!!)

INGREDIENTS

- 3 to 4 cups basil leaves, packed
- 2 cups extra-virgin olive oil
- 1 cup pine nuts
- 5 cloves garlic
- Salt and pepper
- 1 1/2 cups Grana Padano, grated

PREPARATION

In a food processor, combine the basil leaves, olive oil, pine nuts, garlic, salt and pepper, and process until just mixed but still chunky.

Add the cheese and pulse to combine. Do not over-process. Store in the fridge in an airtight container or jar, topped with a layer of olive oil.

To make Creamy Pesto...

In a sauté pan on high heat add 3 tbsp. pesto sauce (above), ½ cup heavy cream, and ¼ cup rough chopped sun dried tomatoes. Allow to simmer 2-3 minutes then add pasta (with some pasta water) for an additional 3-4 minutes.

Enjoy!