



GIORNALE PICCOLO

Est. 1973 A.D.

MARCH 2018

March 2018

A Note from the President...

The calendar says we're in the last few weeks of winter. Let's hope that we start seeing warmer temperatures and sunshine so we can start to enjoy the outdoors a bit more. We are certainly looking ahead at some plans for the spring and summer.

We are still trying to firm up our plans for Canal Fest. While July seems a ways off, the planning for this event is starting to ramp up. We plan on making a return to this festival this year after taking a hiatus last year. The good news was that before deciding to not participate last year, we had plenty of volunteers signed up to work the various shifts at our sausage stand. We hope and expect that to happen again. So plan on setting aside a day to help out your club and have a great time doing it. We hope to see you all there!

Spaghetti dinners care continuing through March and April every Thursday night. Thanks to our great staff of cooks, servers and runners for their time and efforts. Please come on down on Thursday nights to enjoy some great Italian food specialties!

Just a reminder that the new Lotto calendar year started on March 1. If you haven't already purchased one, please consider it soon, and membership dues are due on March 1. If you haven't renewed yet, please do it soon...don't let your membership lapse.

We continue to have fun activities for all members. We had a tap takeover with the New York Beer Project, Trivia Night, a shuffleboard tournament and other raffles and drawings. We are always looking for new ideas and activities. Let us know about them and we can work together on making them a reality. Volunteers are always welcome and essential in keeping our club successful.

Thank you,
Dan Dell'Isola

Sunshine Committee:

We would like to extend our most sincere condolences to the family of Vincent Cammarano, longtime member of the Renaissance Club who passed away this February.

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

Bar hours:

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

Renaissance Club St. Joseph Day Celebration Sunday March 11



Come join in the Celebration at 2pm in the club hall
Authentic St. Joseph's Table: Food and Traditions
Tickets available at the bar for a \$5 donation
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.

Directors Meeting (6:30pm)	March	14th
Membership Meeting	March	14th
Trivia Night	March	31st
St. Joseph Table	March	11th
Dandelion (Cicoria) Festal:	May	DTBD
Karaoke Night	????	DTBD

Scholarship Report: LAST CHANCE !!!

The Renaissance Club is proud to present one \$500.00 scholarship to a graduating senior of our local high schools. The applicant must be a relative (son, daughter, or grandchild) of a member in good standing of the Renaissance Club. The scholarship packet is available at the bar. The application deadline is end of March 2018

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.

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

BE IN THE KNOW!! www.renclub.org



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 March 14th and let us know.

Trivia Night

The next trivia night is scheduled for **March 31st** I would like to again thank Kathy Miller for a job well done as our moderator.

Spaghetti Night:

Spaghetti night still going strong and will last through March and April, please join us for our Delicious specials, spaghetti, ravioli, sausage, soups and desserts every **Thursday at 5-8pm.** HOPE TO SEE YOU AT THE CLUB

Lotto Books Still Available:

Vince Dell 'Isola is selling the 2018 Lotto books. The new lotto began on March 1, 2018 and goes to February 28, 2019. 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 2018

Membership dues are payable 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.



NY Beer Project Tap Takeover

The club in conjunction with NY Beer Project had a tap takeover on February 16th. Thanks to all who came and sampled some tasty local beer and participated in the bar room Olympics. If you missed it we still have some NY Beer project beers at the club, thanks to Zach Banas for putting it together and Pat from NY Beer Project who made it possible, thanks.

Reciepe:

Salmon Patties are an easy and delicious option for a Friday Lenten meal!

- 1 14oz can salmon
- 1 egg
- ½ c. Italian bread crumbs
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 small onion, diced
- 2 tablespoons olive oil

Drain salmon and place in mixing bowl with: egg, bread crumbs, onion, salt, and pepper. Form into 2-3 inch diameter patties. Place olive oil in frying pan and heat to medium. Fry until brown on both sides, about 5 minutes each side. Serve and enjoy while still hot.