



GIORNALE PICCOLO

Est. 1973 A.D.

May 2017

May 2017

Memorial Day traditionally is the start of summer activities, and at the club we are beginning to gear up for our main fund- raiser Canal Fest. Perhaps you would like to volunteer to help out at our booth at Canal Fest? Where else can you go to hear music, see friends and enjoy the best sausage sandwich on the Midway? We have set up a sign in board at the club on the bulletin board. The job of setting up the tent, grills and counters is so much easier when there are extra hands helping out! The signup board is on the bulletin board listing dates and times where help is needed. Remember this is Our Club and the primary fundraiser for it. I can guarantee you a great time while helping out. We are 500 strong and your support would be greatly appreciated.

Please schedule July 16 – 23 on your calendar to work at least one; 2-3 hour shift during that time

The Renaissance club, a place where, “you and your family will always feel welcome.....”

Mack

Sunshine Committee:

We extend get well wishes this month to all members who may be sick or on the road recovery. Especially to Joe Miranto past President had stints put in ,Carol Woomer who is recovering from a knee replacement surgery; and to Zach Rizzo’s Aunt Lucia who recently had heart surgery and Zach’s Cousin Aaron who is fighting brain cancer. Our thoughts and prayers are with you.

We would also like to extend our condolences to all our members who have lost loved ones / family members. Especially to Lisa and Tom David who recently lost their father/father-in-law, David Schaefer. 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.

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 or call 693-0334

Directors Meeting (6:30pm)	May	10th
Membership Meeting	May	10th
Dandelion (Cicoria) Festival:	May	10th
Meat Raffle	May	12th
Trivia Night	May	20th
Sunday Brunch	May	21st
Chowder Sale	May	DTBD



Renaissance Club Meat Raffle



FRIDAY MAY 12TH 7pm

252 Vandervoort Street N. Tonawanda, NY 14120

Over 140 Meats & Prizes to Giveaway!

(Shrimp, Steaks, Slabs of Ribs, Pork Chops, Pork Loin, Chicken and much more..)

Tickets: \$5.00

Includes: Roast Beef Sandwich, Pop, Draft Beer, and an Automatic Entry into the Door Prize and Prize giveaways.

50/50's and Other Raffles to be Held!

(Snacks are welcomed)

Tickets are available at the door until sold out or can be purchased at bar.

Contact info: 716-695-6129 or renclub252@gmail.com.

Meat Raffle

The club is once again having our annual spring meat Raffle. Invite all family and friends to help raise money for the club and have fun. As always volunteers needed to sell tickets/serve food & beer etc. If interested contact Mack or Lindsay. Hope to see you there!!!

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

BE IN THE KNOW!! www.renclub.org

Pickle Ball:

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

Trivia Night

The next trivia night is scheduled for **May 20th** starts at 7pm, I would like to again thank Kathy Miller for a job well done as our moderator.

Bar hours:

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

Summer Hours

Don't forget with summer fast approaching and volleyball ending we will soon be switching to summer hours. So come in while you still can weeknights and support those bar tenders who have been serving you all winter

Horseshoes/Bocce

Once again spring is here time to head outside to the porch and backyard for horseshoes and bocce. Pickup games on Thursday evenings and Saturday afternoon. New patio drink specials coming soon.



Dandelion (Cicoria) Festival:

Our annual club Festival is scheduled for the May 10th after regular meeting. Different dandelion dishes to be served, bar open as always. **Come and enjoy!**



New York Beer Project Tap Takeover

The New York Beer Project did their first ever tap-takeover at the Ren Club this past month. It was a huge success everyone had a great time and enjoyed some tasty local craft beers. Thanks to all the bar staff and Pat from NYBP for all the help and the free swag. If you missed it hope to see you at the next one!!!

Cinco De Mayo

Come join us this Friday May 5th for Cinco De Mayo, and celebrate south of the border style. Johnny will be cooking up some tacos and we're going to have Mexican Corona Beer!!

Pasta Night

We had our final pasta night of the season this past Thursday the 27th. Hope everyone enjoyed the food and fun. A special thanks to all those who helped in the kitchen, at the bar and the wait staff, I couldn't have been done without everyone's help. Hope to see everyone in the fall. Also a special thanks to Tracy for setting up the basket raffle which was also a success and helped raise money for Camp Good Days and Breast Cancer awareness, and thanks to those who donated baskets.

Sunday Brunch

Come join us starting May 21st for Sunday brunch, continuing till. . . ? Service starts at 9am buffet style and ending at 12:00 noon. \$6.00 per person, mimosas or bloody mary \$3.00.



HAPPY MEMORIAL DAY

SUPPORT OUR TROOPS!

Creamy Fava Bean Puree topped with Dandelion Greens

Here's a classic Italian recipe that incorporates dandelion greens. It's also a great recipe because it sits on top of a creamy bottom of fava bean puree, which helps to cut the bitterness of the dandelion. In the old days you'd have to go out and pick the dandelion greens but now you can easily find them in Budweys, Wegmans and sometimes Tops in the spring time. But if you still can't find dandelion greens you can use escarole instead.

1 lb. small dried, shelled, and split fava beans
1 tsp. chopped thyme leaves
4 cloves garlic, halved
5 tbsp. extra-vigin olive oil, plus more for drizzling
Salt and fresh ground black pepper, to taste
1 lb. dandelion greens (or can use escarole) ends trimmed, stems and leaves roughly chopped
1 small onion, thinly sliced
½ tsp. crushed red pepper flakes
Juice of ½ lemon

Put beans, thyme, and garlic into 4-qt. saucepan with 6 ½ cups lightly salted water. Bring to boil then reduce to medium low; simmer until tender about 45 minutes (but occasionally skimming off foam that accumulates). Transfer beans, cooking liquid, and 2 tbsp. oil to food processor; pulse until smooth. Season with salt and pepper; set aside.

Meanwhile, bring a 6-qt. pot salted water to boil. Add greens and cook until they're wilted but still bright green, about 2 minutes. Drain, reserving ¼ cup cooking liquid. Heat remaining oil in a 12" skillet over medium-high heat. Add onions and cook until soft, about 8 minutes. Add greens, reserved cooking liquid, and red pepper flake and cook until greens are soft, about 4 minutes. Season greens with salt and pepper and stir in lemon juice. Transfer fava bean puree to a plate/platter and spoon greens over the top. Drizzle with more olive oil and juices from the skillet. Bon Appetito!!