



GIORNALE PICCOLO

Est. 1973 A.D.

May 2018

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May is finally here and we're shifting gears into summer. At the club, the spaghetti dinners have concluded for the season and our focus is shifting toward our participation in this years Canal Fest. Our sausage stand is one of the primary fundraisers for the club and it takes a large effort to make it work. Our co-chairmen are getting things started, but we will need all our members (over 500 strong!) to make it the success that it has been for years. Perhaps you would like to volunteer to help out at our booth? Where else can you go to hear music, see friends, and enjoy the best sausage sandwich on the midway? Shortly, we will be setting up the sign-up board at the club on the bulletin board. It will list dates and times where help is needed. The job of setting up the tent, grills, and counters is so much easier when there are extra hands helping out. You will be guaranteed a great time while helping out. I'm sure the public will be yearning for our delicious sausage sandwiches since missing out on them last year! So please set aside some time during Canal Fest week to work at least one shift.

Thank You,
Dan

Sunshine Committee:

We extend get well wishes this month to all members who may be sick or on the road recovery. Especially to George Walters' wife who is sick. And to Tom Davide who had knee surgery. Our thoughts and prayers are with you.

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

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)	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



SATURDAY MAY 12TH 7pm (Doors open at 6pm)

252 Vandervoort Street N. Tonawanda, NY 14120

Over 140 Meats & Prizes to Giveaway!

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

Tickets: \$5-PRESALE \$7-At The Door

Fee Includes: Roast Beef Sandwich, Pop, Draft Beer, Box Wine and Entry into the Door Prize giveaways.

50/50, liquor, big item raffles and final prize of Super Summer Grilling Package!

(Snacks are welcomed)

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

Contact Lindsay @ 937-418-0517 to reserve tables for 10 or more.

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. This is one of our biggest fundraisers for the year. As always volunteers needed to sell tickets/serve food & beer, and especially we need help setting up tables. If you can help set up tables we will be meeting at the club on Friday May 11th at 7:30pm. If interested contact Kevin or Lindsay. Hope to see you there!!!

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)	May	9th
Membership Meeting	May	9th
Dandelion (Cicoria) Festival:	May	9th
Meat Raffle	May	12th
Karaoke (8pm)	May	19th

Bar hours:

Starting May 28th bar hours will switch back to summer hours and the club will be closed Sunday through Tuesday

Bar Hours until May 27th:

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

Bar Hours starting May 28th:

Monday and Tuesday	Closed
Wednesday thru Saturday	5pm-11pm
Sunday	Closed

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. We have equipment for everyone.

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. As always anyone interested in starting a league show up to the monthly meeting and take the reins.



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Dandelion (Cicoria) Festival:

Our annual Cicoria Festival is scheduled for May 9th after regular member's meeting (roughly 8:30pm). Different dandelion dishes to be served, bar open as always. **Come and enjoy!**



Cinco De Mayo

Come join us this Saturday May 5th for Cinco De Mayo, and celebrate south of the border style. Mexican Corona will be the special at the bar!!!

Pasta Night

We had our final pasta night of the season this past Thursday the 26th. 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, it couldn't have been done without everyone's help. Hope to see everyone in the fall. Also the teams that served, keep your ears open for a special pasta dinner to be enjoyed by all volunteers, more info to come.

Chowder Sale

Thanks to those who cooked that delicious chowder last month it really helped to get through that last round of cold weather. There is still some frozen quarts available at the bar \$5.



HAPPY MEMORIAL DAY

SUPPORT OUR TROOPS!

Devil's Chicken

It's grilling season again, this is a great recipe for on the grill or to broil under the broiler if it starts raining.

-ingredients:

One 3-4lbs chicken

Half cup olive oil

Two tablespoons Tabasco

Juice of two lemons

One tablespoon freshly ground black pepper

One teaspoon salt

Using shears cut the chicken open by cutting down the backbone. Flatten it a bit by pounding with your hand, so that the chicken is butterflied. Mix the remaining ingredients in a large bowl and marinate the chicken for two hours. Prepare grill (get your coals nice and hot/or the gas grill nice and hot/or preheat your broiler). Grill the chicken skin side down on medium heat for twenty-five minutes. Or broil skin side up 5 inches below the heat for about 15 minutes. Turn and cook until the juices run clear when the thickest part is pricked with a fork, about 15-20 minutes. As the chicken cooks baste it with the marinade. Makes 4 servings.

