



GIORNALE PICCOLO

Est. 1973 A.D.

May 2019

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May is finally here and we're shifting gears into summer. At the club, we've wrapped up our spaghetti dinners for the season and are looking toward to our participation in Canal Fest. These are our two biggest fundraisers, so a lot of preparation goes into making them successful.

First, I would like to thank the entire spaghetti night crew. We put a lot of new systems in place this year to try to simplify and streamline processes so that we could lighten the workload for our volunteers. We experienced some glitches, especially early on, but as the season progressed, these new systems had its desired effect and helped our dinners run more efficiently. We thank our customers for the patience and hope to see you again in the fall. and to our workers, a big "THANK YOU" and we'll see you in the fall too!

Now we look toward Canal Fest. Scott McKnight has agreed to help prepare for this event. He is looking for a few co-chairpersons to help prepare and run the stand during Canal Fest week. If you would like to help him, please contact him to see how you can help as co-chairperson. The Canal Fest sign-up sheet is already hanging on the bulletin board at the club, so please consider stopping by and sign up to work a shift or two. We will also need some volunteers to help set up and tear down and transport equipment between the club and the festival grounds. Although there is a little work involved, it is also a lot of fun. Just ask anyone who has worked at our sausage stand in the past. You can be guaranteed a great time working while hearing great music, seeing old friends, and tasting great sausage. so come on out and help your club out.

Finally, at the end of May, the club will switch to our summer hours. But, remember we're still open most days, so remember to stop on by to socialize with friends and enjoy our backyard bocce court and horseshoe pits.

Thank You, Dan Dell'Isola

Sunshine Committee:

We extend get well wishes this month to all members who may be sick or on the road recovery. Especially to Larry Drescher who is recovering from hip surgery, and Tony LoBuglio who is recovering from 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	8th
Membership Meeting	May	8th
Dandelion (Cicoria) Festival:	May	8th
Trivia Night	May	10th
Chowder Sale	May	11th

Bar hours:

Starting May 27th bar hours will switch back to summer hours and the club will be closed Sunday through Tuesday

Bar Hours until May 25th:

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

Bar Hours starting May 27th:

Monday and Tuesday	Closed
Wednesday thru Friday	5pm-11pm
Saturday	1pm till 11pm
Sunday	Closed

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.



Thursday Night Wing Night

Now that pasta night is over we now have a new weekly event, Thursday night wing night. We are now serving fresh wings on Thursday. From 5-8pm, \$10 gets you 10 wings, fries, celery, and blue cheese. While the offer lasts so come on in!!!



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Dandelion (Cicoria) Festival:

Our annual Cicoria Festival was held on May 8th after regular member's meeting (roughly 8:30pm). Different dandelion dishes to be served, bar open as always. Thank you to Vince, Lee, and all of those who helped!! It was a great success.

CANAL FEST

Canal Fest is right around the corner, sign up sheet to work the tent selling sausage is hanging in the hall now. See Scott McNight if you really want to help out.

Pasta Night

Thank you again to all who helped out to make pasta night a great weekly event at the club this past winter. All members thank you. Enjoy your time off and see you next year.

CHOWDER SALE

Come get some delicious homemade chowder, it is now on sale at the club in the bar. No better way to finish out these semi-chilly early spring days than with a hot bowl of chowder. \$5 a quart. Thank you to Scott and Bruce for getting it going.



Orange Creamsicle Cake

A wonderful sweet addition to any memorial day bbq, orange creamsicle cake, taste just like the frozen icecream treat.

Ingredients

Cake

- one box vanilla cake mix
- 3 eggs
- one cup vanilla breeze almond milk
- half cup vegetable oil
- one table spoon orange zest
- 3.4 ounce box orange jello
- 1 ¼ cup boiling water
- 1/3 cup fresh squeezed orange juice

Frosting

- 15 oz can mandarin oranges (do not drain)
- 3.5 ounce package vanilla instant pudding mix
- 8 oz cool whip

Cake instructions

Prepare cake mix according to package directions, substitute vanilla almond milk for the water, and adding the orange zest (your exact measurements may vary slightly depending on the brand of cake mix you use). Bake using package directions. Remove from oven and let cool on a rack for approximately 10 minutes. Use a skewer to poke holes in the top of the cake. Place orange jello mix in bowl and slowly add boiling water. Whisk until jello is completely dissolved. Stir in orange juice. Carefully and slowly pour jello mixture over the top of the cake. Refrigerate for at least 3 hours.

Frosting

Beat mandarins and pudding mix together until combined. Gently fold in cool whip until incorporated. Spread on cold cake. Refrigerate for at least 30 minutes prior to serving.



HAPPY MEMORIAL DAY

SUPPORT OUR TROOPS!