



GIORNALE PICCOLO

Est. 1973 A.D.

November 2018

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A Note from the President...

Now that November is here, autumn is in full swing and the holidays are not far behind. Happy Thanksgiving to all of you and your families and Happy Veterans Day to our veterans. We thank you for your service and sacrifice. To our members that are snow birds, safe travels and we look forward to seeing you again in the spring!

Speaking of the holidays, we have a barrel in the foyer of the club for the food pantry. Next time you're at the club, please remember to bring some non-perishable foods and even toiletries to donate to those in need during this holiday season. Last year, we filled the barrel twice during the holiday season. Let's see if we can do even better this year!

Our famous spaghetti nights are back! They began on October 11. They take place on **most** Thursdays. Please check the schedule posted on our bulletin board. This month, dinners will take place on November 8, 15, & 29. There are no dinners on the 1st and 22nd. December's schedule is the 6th & 13th. Due to the Christmas holiday, there will be no dinners on December 20 or 27. We made some changes to how we do things on spaghetti night and have put some new systems in place. We are still working out some issues, so we ask for your patience and understanding. We are still committed to offering some of the best spaghetti dinners available in town at great prices and in a comfortable atmosphere. Please come out to support your club.

At the October meeting, the members elected six new board members. They will be installed at the November meeting and their terms will last for two years. Voter turnout was fabulous! We appreciate you taking the time and participating in that process. Congratulations to our board members, Mike Argentieri, Zach Banas, Vince Dell'Isola, Brad Lorich, Craig Mahoney and Dave Stimson.

We are looking for chairmen to run some activities in the coming months and are looking for suggestions for new activities. Please consider helping to organize and participate in events that are fun for all and help raise funds for the continued financial stability of our club. Any thoughts or suggestions, please email me at renclub252@gmail.com.

Thank You...
Dan Dell'Isola

Thank You and Good Luck!

Election Results

The results are in . . .
Congratulations to our new members!

Mike Argentieri
Zach Banas
Vince Dell'Isola
Brad Lorich
Craig Mahoney
Dave Stimson

A big thank you goes out to everyone who ran for board this year, and so glad to see so many members came to vote and show they care about the direction of the club. Next year's election will be for officers, so start thinking about the next election, it will be here before you know it.

Sunshine Committee:

Our thoughts and prayers go out to Paula and Dan Dell'Isola, as Paula's father Dennis Eugene Konczal, recently passed away. And to all our members and their families who have sick loved ones, and family members who have passed away, our thoughts and prayers are with you always.

Please **help us** with keeping up with members that are ill or have passed away by contacting Vince Dell'Isola at 695-2447, Dan Dell'Isola at 417-7327, or Kevin Canali at 614-330-5252.

This will help in keeping our members informed, so they could 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

Spaghetti Night: **Thursdays in November**

November 8

November 15

November 29

Please join us for our Delicious spaghetti, ravioli, sausage, and desserts the above Thursdays from **5-8pm**. I HOPE TO SEE YOU AT THE CLUB!

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)	November	14th
Membership Meeting	November	14th
Trivia Night (7pm)	November	17th
Children's Christmas Party	December	8th

“Breakfast with Santa”

Our annual Children’s Christmas Party will be held on Saturday December 8th. Members’ children and grandchildren ages 8 and under are invited to attend. A sign-up sheet is on the bulletin board at the club. You must sign up before Thanksgiving. **Must be present to receive gift!**



Pickle Ball:

We **are open on Wednesday nights at 5pm. To 7:45pm.** Just show up and we will pick teams and learn together

Trivia Night

Trivia Night will be on November 17th, as usual come in for trivia fun, win some drinks and enjoy some pizza on the club. Starts at 7pm, get there early as seats go fast, max four people per team, see you there!

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

BE IN THE KNOW!! www.renclub.org



Bar hours:

The bar will be closed on Thanksgiving day Thursday November 22 and the day after Friday November 23, so all members can be with their family.

Monday thru Friday
Saturday
Sunday,

5pm till 11pm
1pm till 11pm
open for bills games

What a SPOOKTACULAR Halloween Party!

Hope everyone had a great time, loved all the costumes, and thanks to all those that pitched in to help.

Recipe Box

With Thanksgiving right around the corner, here is a stellar stuffing recipe that will be the talk of the table. Created by Thomas Keller.

Ciabatta and Sausage Stuffing

This rustic stuffing from Thomas Keller’s Bouchon bistro is made with crusty Italian bread and laced with fresh herbs, aromatics, and sausage.

Ingredients:

3 tablespoons unsalted butter
10 oz bulk sweet or hot breakfast sausage, casing removed
1 carrot-diced
1 small yellow onion-diced
1 stalk celery-diced
2 cups turkey or chicken stock
1/3 cup olive oil
2 tablespoons roughly chopped parsley, plus more for garnish
2 tablespoons roughly chopped rosemary
2 tablespoons roughly chopped sage
1 12oz loaf ciabatta bread, cut into 1-inch pieces
Kosher salt and fresh ground black pepper to taste

Heat oven to 375 degrees. Melt 1 tablespoon butter in 12 inch skillet over medium high. Cook sausage, stirring and breaking up meat into medium pieces, until browned, 8-10 minutes. Transfer sausage to large bowl; set aside. Add remaining butter to skillet; cook carrot, onion, and celery until soft, 5-6 minutes, and transfer to bowl with sausage. Add stock, oil, parsley, rosemary, sage, bread, salt, and pepper to bowl; toss to combine. Spread evenly in a 9x13 baking dish. Bake until golden brown and bread is slightly crisp on top, 30-35 minutes. Garnish with more parsley if would like. Enjoy!!

