



GIORNALE PICCOLO

Est. 1973 A.D.

October 2017

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A Note from the President...

The start of fall 2017 is here, wishing all good health any happy times, and to those early snow birds, safe travels. With that said, it also initiates the start of our Weekly Thursday Spaghetti Night Dinners beginning Oct. 5, from 5 to 8pm. Our delicious recipes are still the same, offering authentic Italian plates with a different Special offered weekly. While there has been a slight increase in our menu prices there will be a complimentary salad with every meal purchased. We welcome you once again to come and enjoy our homemade food in the company of your family and friends for a truly fine dining experience in a warm and friendly atmosphere. "Buon Appetito"

I want to thank those people involved in the family picnic, euchre tournament and club concert (with the group Box of Wine) for their hard work and dedication, everyone had a **GREAT** time at these events. **Thank You !!**

As a reminder, elections of officers will be held at this month's meeting, October 11, 2017 between 5 and 8pm, if you can't make the meeting an absentee ballot is available at the bar.

The nominees are:

President: Dan Dell'Isola and John Palermo

Vice President: Kevin Canali and Dave Stimpson

Recording Secretary: Kathy Miller

Treasure: John Salaciccioli

Centurion: Paul Murphy

Historian: Dave Fill

I am sad to report that we will not be having the Columbus Day dinner due to lack of response/participation, hoping next year will be different. Hopeful it will happen before it becomes indigenous day...

As I have stated before: "I believe we are part of a dynamic and enthusiastic club, and encourage our members to get involved. If anyone has any suggestions for new activities, please share them with us. We are always open and willing to hear new ideas. Volunteers are always welcome and essential to keep our club a huge success! The Renaissance club a place where **you** and **your family** will always feel welcome....."

Send me your ideas at Pres@RenClub.org

Mack

Sunshine Committee:

Nothing new to report with the Sunshine committee, but as always passed away and sick family members are in our thoughts and prayers.

Please **help us** with keeping up with members that are ill or have passed away by contacting Vince Dell'Isola at 695-2447, Mack at 693-0334, 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

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

Spaghetti night to start	October	5 th
Directors Meeting (6:30pm)	October	11 th
Membership Meeting (8pm)	October	11 th
Trivia Night	October	14 th
Volley-BEER	October	14 th
Horseshoe Tournament (1pm)	October	28 th
Halloween Party (8pm)	October	28 th
Meat Raffle	November	4 th
Karaoke		DTBD

Bar hours: Please to announce that fall/winter hours are back at the bar, we will be open everyday including Sunday during Bills Games

Monday thru Friday 5pm till 11pm

Saturday 1pm till 11pm

Sunday, open for bills games

New Pricing

Starting October 1st there will be new pricing at the bar for drinks and food. Please see your bartender for details.



Halloween Party

October 28th come to the Ren club for our annual Halloween Party. Drink special, pizza n wings, bottle raffle, and 50-50. Also prizes for best costumes, see you there.

Family Picnic

Thank you to all who helped out with the Family Picnic, especially to Hal Banfield Jr., for making it another great family fun event, everyone had a great time and we had a beautiful afternoon.

Trivia Night

With summer officially over, its time to bring back trivia night. Again come test your smarts and have a couple of drinks, as always prizes and 50-50.

Spaghetti Night:

Will start Thursday October 5th, please join us for our Delicious spaghetti, ravioli, sausage, specials and deserts every Thursday 5pm-8pm. HOPE TO SEE YOU AT THE CLUB.

Pickle Ball:

Still going strong, come join us in the gym on Wednesday nights start at 5pm (or until a couple other players get there). Just show up and we will pick teams and learn together, we have equipment for everyone. Goes until roughly 8pm, or whenever as long as still players.



Meat Raffle:

MEAT! MEAT! MEAT! Clear your calendar for our fall meat raffle, on November 4th. Large variety of meats, seafood, and prizes. As always liquor raffle, door prizes, 50-50, beef on weck and beer included with

your ticket purchase of \$5.00. THIS ONE IS IMPORTANT FOR THE CLUB BECAUSE WE DIDN'T DO CANAL FEST, SO SPREAD THE WORD. As always volunteers needed, please see Mack or Lindsay, thanks hope to see you there!!

Lotto:

We are still selling the 2017 Lotto books but for a discounted rate, not too late to buy one at the bar or from a captain. Lotto is one of our major fund-raisers for the club. Your support is greatly appreciated.

Recipe Box

I have been copying recipes from the food network because of the lack of response for new recipes from our members. Let me hear from you so we can print your recipe. Hopefully, there will be recipes submitted for our next newsletter. Piccolo@RenClub.org

Chicken Piccata

Recipe courtesy of [Giada De Laurentiis](#)

Ingredients

- 2 skinless and boneless chicken breasts, butterflied and then cut in half
- Sea salt and freshly ground black pepper
- All-purpose flour, for dredging
- 6 tablespoons unsalted butter
- 5 tablespoons extra-virgin olive oil
- 1/3 cup fresh lemon juice
- 1/2 cup chicken stock
- 1/4 cup brined capers, rinsed
- 1/3 cup fresh parsley, chopped

Directions

[Watch how to make this recipe.](#)

Season chicken with salt and pepper. Dredge chicken in flour and shake off excess.

In a large skillet over medium high heat, melt 2 tablespoons of butter with 3 tablespoons olive oil. When butter and oil start to sizzle, add 2 pieces of chicken and cook for 3 minutes. When chicken is browned, flip and cook other side for 3 minutes. Remove and transfer to plate. Melt 2 more tablespoons butter and add another 2 tablespoons olive oil. When butter and oil start to sizzle, add the other 2 pieces of chicken and brown both sides in same manner. Remove pan from heat and add chicken to the plate.

Into the pan add the [lemon juice](#), stock and capers. Return to stove and bring to boil, scraping up brown bits from the pan for extra flavor. Check for seasoning. Return all the chicken to the pan and simmer for 5 minutes. Remove chicken to platter. Add remaining 2 tablespoons butter to sauce and whisk vigorously. Pour sauce over chicken and garnish with parsley.