



# GIORNALE PICCOLO

Est. 1973 A.D.

October 2018

**October 2018**

**A Note from the President...**

The start of Fall 2018 is here. We wish good health to all as the colder weather approaches. And to those early snow birds, safe travels!

With that being said, the season also signals the start of our weekly Thursday Spaghetti Night dinners. The first dinner night will be Thursday, October 11 from 5 to 8pm. Our delicious recipes are still the same, offering authentic Italian pasta dinners. There have been some changes to this years menu, as well as to some of our prices. There will actually be a price decrease for spaghetti along with the return of all you can eat for customers who remain at the club for their meal. I would like to thank everyone in the kitchen crews who are volunteering to cook and serve the meals, as well as the servers who will provide excellent service to our customers. And special thanks to the people who have offered to help organize the crews this year so that we can continue to make these dinners a huge success for our club. If you would like to join the group of Spaghetti night volunteers, please contact us at [renclub252@gmail.com](mailto:renclub252@gmail.com). Come see our restructured menu and enjoy the homemade food in the company of your family and friends for a truly fine dining experience in a warm and friendly atmosphere - "Boun Appetito!"

Our family picnic was held on September 9. Great food and good times were had by all. Thanks to chairman, Hal Banfield, for organizing once again.

Remember, as of October 1, the club's hours have changed. We will be open Monday through Friday, starting at 5pm, Saturday at 1 pm. and don't forget to come to the club to root the Bills onto victory with your friends. We open on Sundays for the game.

At the next monthly meeting, to be held on Wednesday, October 10 elections will take place to fill five board of director positions. Nine people are competing for these five positions. You can vote at the club before the meeting that night, starting at 6 pm. If you can't make it, there will be absentee ballots available at the bar. Just ask a bartender for a ballot.

The nominees are:

- Michael Argentieri
- Zach Banas
- Vince Dell'Isola
- Brad Lorich
- Craig Mahoney
- Rich Moss
- Mary Jo Murphy
- Tracy Peace
- Dave Stimson

**Sunshine Committee:**

The Renaissance club would like to extent its sincerest condolences to Elmer Krupp, whose brother Warren Krupp recently passed away; to member Vince Dell'Isola, whose niece Patrizia Apicella recently passed away; and to member John Bowman whose stepson Jacque Austin recently passed away. And to all members who have lost loved ones, they will be in our prayers.

Please **help us** with keeping up with members that are ill or have passed away by contacting Vince Dell'Isola at 695-2447 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](mailto:Pres@RenClub.org) or call 693-0334

|                                   |                |                        |
|-----------------------------------|----------------|------------------------|
| <b>Directors Meeting (6:30pm)</b> | <b>October</b> | <b>10<sup>th</sup></b> |
| <b>Membership Meeting (8pm)</b>   | <b>October</b> | <b>10<sup>th</sup></b> |
| <b>Spaghetti night to start</b>   | <b>October</b> | <b>11<sup>th</sup></b> |
| <b>Trivia Night</b>               | <b>October</b> | <b>13<sup>th</sup></b> |
| <b>Halloween Party (8pm)</b>      | <b>October</b> | <b>27<sup>th</sup></b> |
| <b>Meat Raffle</b>                |                | <b>DTBD</b>            |
| <b>Karaoke</b>                    |                | <b>DTBD</b>            |

**Bar hours: Pleased 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**



### Halloween Party

October 27<sup>th</sup> 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. We also have a new trivia master, Rob Cherk. Saturday October 13, starting at 7pm.

### Spaghetti Night:

Will start Thursday October 11<sup>th</sup>, please join us for our Delicious spaghetti, ravioli, sausage, 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.

### Lotto:

We are still selling the 2018 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 coping 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](mailto:Piccolo@RenClub.org)

## RECIPE CORNER

### Apple Crisp

With the fall harvest upon us now is the time to use some of the best apples in the country. For a quick, easy, and delicious way to use up apples, not as complicated as pie, try apple crisp!!

#### Ingredients

- 4 cups apples peeled and sliced
- 1/2 cup sugar
- 1/2 cup water
- 1 tablespoon flour
- 1 teaspoon vanilla

#### Topping ingredients

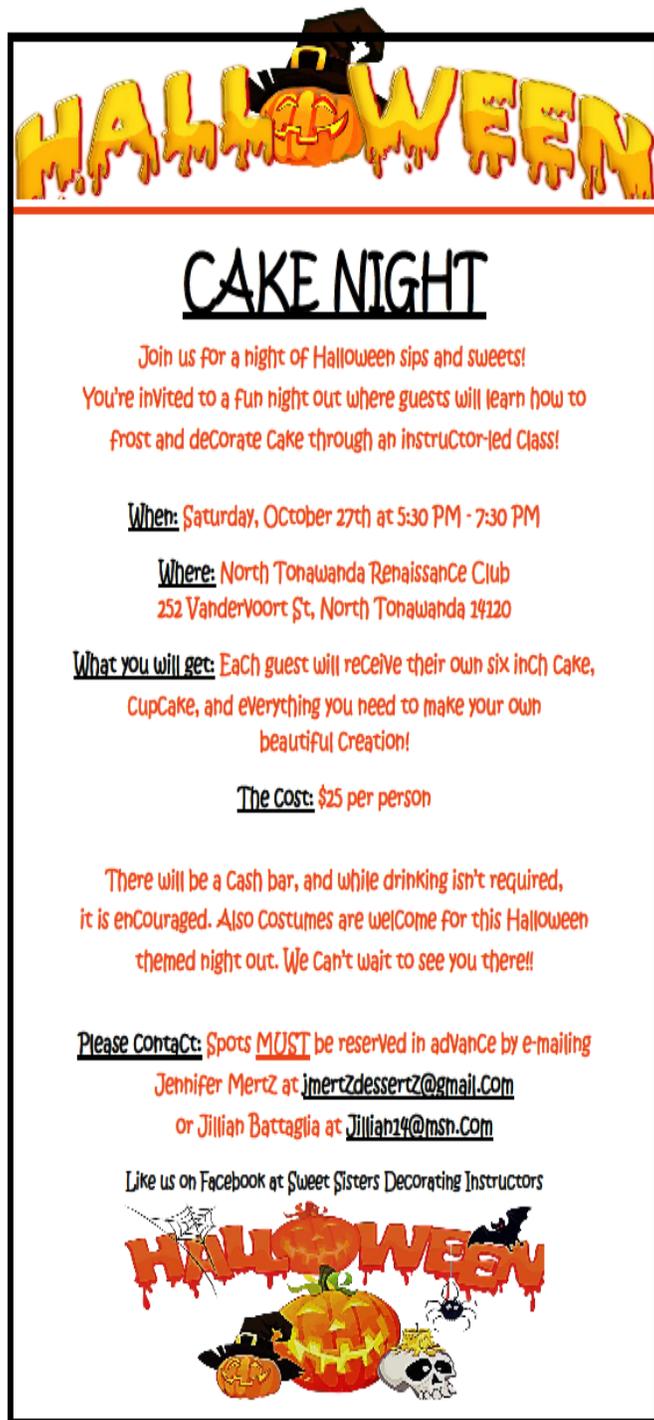
- 1 cup flour
- 1 cup brown sugar

-3/4 cup quaker oats (or any other variety)

-1 stick butter (softened)

-1 teaspoon of cinnamon

**Preheat over 300 degrees. Place cut apples ion 9 x 13 pan. In small sauce pan combine sugar, water, flour, and vanilla. Bring to boil, and pour over apples. In separate bowl mix together topping ingredients. Sprinkle on top of apple mixture in pan. Sprinkle teaspoon evenly on top. Bake for 40 minutes until crust is brown. Enjoy.**



**HALLOWEEN**

## CAKE NIGHT

Join us for a night of Halloween sips and sweets!  
You're invited to a fun night out where guests will learn how to frost and deCorate Cake through an instructor-led Class!

When: Saturday, October 27th at 5:30 PM - 7:30 PM

Where: North Tonawanda Renaissance Club  
252 VanderVoort St, North Tonawanda 14120

What you will get: Each guest will receive their own six inch Cake, CupCake, and everything you need to make your own beautiful Creation!

The Cost: \$25 per person

There will be a Cash bar, and while drinking isn't required, it is enCouraged. Also costumes are welCome for this Halloween themed night out. We Can't wait to see you there!!

Please Contact: Spots MUST be reserved in advance by e-mailing  
Jennifer Mertz at [jmertzdessertz@gmail.com](mailto:jmertzdessertz@gmail.com)  
or Jillian Battaglia at [Jillian14@msn.com](mailto:Jillian14@msn.com)

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