



GIORNALE PICCOLO

Est. 1973 A.D.

June 2017

June 2017

A Note from the President...

Summer weather seems like it is finally here!

The Officers, Board of Directors, and committee chairpersons had a special meeting to go through the budgets for the year and other outstanding issues. I would like to thank them for their hard work, thorough, and conscientious job.

Our Club is growing in membership. It is now up to all our membership, new and old, to provide direction for our club by getting involved and volunteer for committees. It is vital for the survival of our organization.

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
Thank You...

Mack

Sunshine Committee:

We extend get well wishes this month Joe Morreto and Joe Moranto and to all members who may be sick or on the road recovery. Our thoughts and prayers are with you.

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

Pickle Ball:

We **will still be open on Wednesday nights** for pickle ball. Just show up and we will pick teams and learn together.

Dandelion (Cicoria) Festal:

Was a huge success on the May 10th, after the regular member meeting.

Thanks to all those that participated in this very successful event.

We want to give a special THANK YOU to the workers who made this event so great, Lee DiFrancesco, Vince Dell'Isola, Ralph MacVittie and anyone else who helped. Nice Job!!

Bar hours:

-summer hours are here:
Wednesday thru Friday 5pm till 11pm
Saturday 1pm till 11pm
Sunday, Monday, & Tuesday Closed

Summer Bar Specials:

Buckets of Blue and Blue Light – 5 cans for \$10
Buckets of Wine Spritzers – 5 cans for \$12
Flavored Margaritas - \$6
Flavored Bellinis - \$5
Don't forget bottles of Corona - all summer long



Program Committee Report:

The following events are planned for this year. We are looking for help from the members as either a chairmen of the event or willing to help. So contact me at Pres@RenClub.org or call 693-0334

Directors Meeting (6:30pm)	June	14 th
Membership Meeting (8 pm)	June	14 th
Karaoke		DTBD
Shuffleboard Tournament		DTBD
Euchre Tournament		DTBD



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

BE IN THE KNOW!! www.renclub.org

Meat Raffle

Was a huge success!! Thanks to all that attended and those who helped. I can't begin to name all those who helped, you know who you are, a special thanks to Lindsay Canali for taking the reins and making it happen. THANK YOU!

Sunday Brunch

Come join us again for brunch this Sunday June 4th continuing till. . . ? Service starts at 10am buffet style and ending at 1:00pm. \$6.00 per person, mimosas or bloody mary \$3.00.

Trivia Night

The club had another successful season of trivia night. Thanks to all the people who helped out especially Kathy and Ron Miller. Because everyone is busy doing summer things, trivia will be on hiatus until the fall, so study up!!

Graduates!!!

Congratulations to all graduating seniors of our members' families. We wish you continued success in your careers and also in your academic advancement in school.

Bocce Ball and Horseshoe leagues:

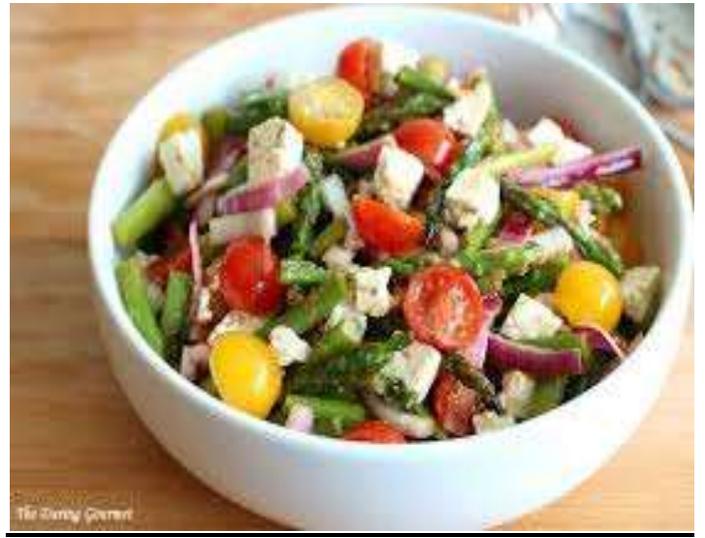
Sorry to report that our Thursday nights and Saturdays leagues have been canceled due to lack of interest. We will be having pick up matches on those days, so just show up at 6pm on Thursdays and Saturday afternoons, and we will play and have some fun.

Recipe Box –

Let me hear from you so we can print your recipe. Hopefully, there will be recipes submitted for our next newsletter. Piccolo@RenClub.org

Euchre Tournament

There has been a lot of interest expressed in doing a euchre tournament this summer. Food and drink to be included with your tournament fee, more details coming soon!!!! If interested in helping out or chairing the event contact Lindsay Canali.



Chilled Asparagus Salad:

With spring/summer season upon us you need to have some refreshing delicious asparagus salad. Fresh locally grown asparagus can still be found, check the NT Market or the Bidwell Market (corner of Elmwood and Bidwell in Buffalo on Saturday). Always look for small thin asparagus because it tends to be more tender and succulent.

Ingredients:

- 1lb asparagus
- 1 small onion
- 3 cloves garlic
- 1 large tomato
- 1/2 cucumber
- 1/3 cup vinegar
- 1/2 cup extra virgin olive oil
- Salt n pepper to taste
- 3 tablespoons chopped fresh parsley
- 3 tablespoons chopped fresh basil
- 1/4 cup feta cheese optional

Directions:

First rinse asparagus and just cut enough off the end to get rid of any tough or fibrous parts. Bring pot of water to boil, lightly salt and add asparagus. Make sure it's a gentle boil and cook for 5 minutes. You don't want the asparagus to be mush, it needs to be firm to hold up in the salad. Drain asparagus and let cool. While cooling, rough chop onion, cucumber, and tomato. Fine chop the garlic, parsley, and basil.

Once the asparagus has cooled chop it into slightly larger than 1 inch pieces. Add chopped asparagus, veggies, garlic, parsley, and basil into a large bowl. Add 1/3 cup vinegar (use a good strong vinegar with a high acidity level so it penetrates the veggies). Add salt. Place in refrigerator to chill and marinate for one hour, but mixing it 2-3 times during that period to help absorb the flavor. 15 minutes before serving/eating add the olive oil and freshly ground pepper to taste (and feta cheese which is optional) and put back in fridge (you don't want the olive oil to be in the fridge for a long period of time because it can congeal). After sitting for final 15 minutes it's ready to eat. Enjoy a healthy delicious refreshing summer asparagus salad!

