



# GIORNALE PICCOLO

June 2018

## A Note from the President...

### Summer weather seems like it is finally here!

It looks like the warm weather has finally arrived and things at the club have shifted into summer mode. Thanks to all the members and volunteers for making all our winter activities and events a huge success. We are now asking for volunteers to step up and help the club with summer activities. The biggest event is the Canal Fest.

This year's event runs from July 15 through the 22<sup>nd</sup>. We will need volunteers to man the sausage stand. Volunteers will be needed to sell food and drink, cook sausage and run the cash register. There is a sign-up board at the club, so sign up soon! Each day is broken down into 3 or 4 hour shifts. Individuals or groups can sign up to work. It's actually a lot of fun and a great opportunity to hang out with friends and listen to music. And it doesn't even feel like work!

We could also use some help keeping our building and grounds maintained. We do not have a lawn cutting service, so we are relying on volunteers to help out. We have a lawnmower and weed trimmer and we have the gas for the mower as well. If you have an hour to spare, please consider stopping by the club and cut some grass. A bartender or board member can help you access the equipment. Just let us know. Your fellow members would appreciate it and we want to be a good neighbor and keep the yard looking sharp!

-Dan Dell'Isola

### Sunshine Committee:

We extend get well wishes this month John Annoni, Tony Gutka, and Dan Kwiatkowski, good luck on a speedy road to recover. And to all members who may be sick or on the road recovery. Our thoughts and prayers are with you.

We would also like to express our deepest condolences to member John Annoni for the loss of his daughter, our 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, we are a big family who like 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, starts at 5pm.

### Dandelion (Cicoria) Festival:

Cicoria Festival a huge success on the May 9<sup>th</sup>, 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 and Carolyn DiFrancesco, Vince Dell'Isola, and anyone else who helped with serving and especially the picking. 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:

bottles of Corona - all summer long  
And be on the lookout for more summer specials to come, possibly buckets of beers or frozen drinks again.



### 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](mailto:Pres@RenClub.org) or call 693-0334

<b>Directors Meeting (6:30pm)</b>	<b>June</b>	<b>13<sup>th</sup></b>
<b>Membership Meeting (8 pm)</b>	<b>June</b>	<b>13<sup>th</sup></b>
<b>Scholarship Award (at meeting)</b>	<b>June</b>	<b>13<sup>th</sup></b>
<b>Cake Night</b>	<b>June</b>	<b>29<sup>th</sup></b>
<b>Canal Fest</b>	<b>July</b>	<b>15<sup>th</sup>-20<sup>th</sup></b>
<b>Shuffleboard Tournament</b>		<b>DTBD</b>
<b>Family Picnic</b>		<b>DTBD</b>

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

BE IN THE KNOW!! [www.renclub.org](http://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!

### Canal Fest

Canal fest begins July 15<sup>th</sup> and runs through July 22<sup>nd</sup>. This is our biggest fundraiser of the year and it really hurt us not doing it last year. Please come help out the club and volunteer a few hours of your time. There is a signup sheet in the hall. Additionally we are looking for someone to have the position of inventory manager, who would once a day visit the tent for roughly an hour to gauge what is needed/to be order for the following day and get that order into our vendors before the end of the business day. It would be extremely helpful. For more information contact Kevin Canali or Scott McKnight.

### Trivia Night

Considering its summer and people are out and about enjoying the nice weather, until further notice there will not be a trivia night. Look for trivia to start back up at the end of summer or early fall, thanks.

### Graduates!!!

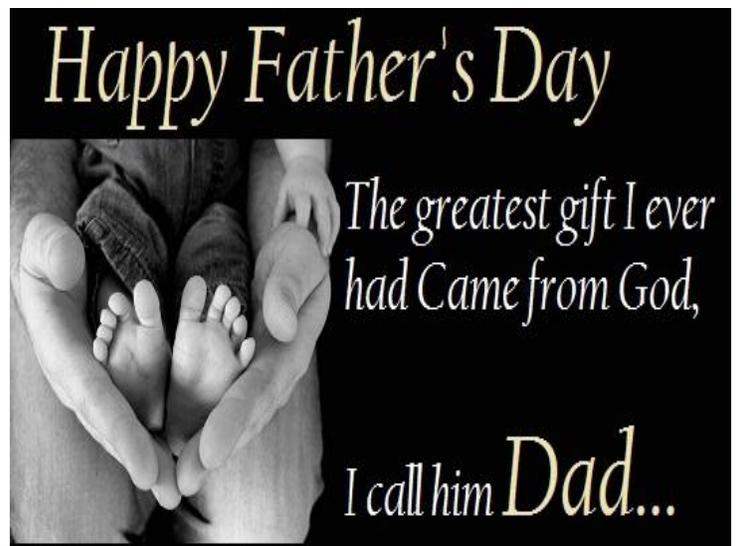
Congratulations to all graduating seniors of our members' families. We wish you continued success in your careers and also in your academic advancement in school.

### 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](mailto:Piccolo@RenClub.org)

### Cake Night

To be held by the Sweet Sisters Jennifer Mertz and Jillian Battaglia. Come in for drinks and fun learning how to frost and decorate cake through an instructor-led class. Think of it as a paint night but instead of canvas and paint you use sweets and cake. It will be held on Friday June 29<sup>th</sup> from 6:30pm-8:30pm at the club. Each guest will receive their own 6 inch cake and one cupcake and everything you need to make your own beautiful creation. Cost is \$25 per person and as always the bar will be open for you to purchase your own drinks. For any questions or to reserve your spot contact Jennifer at [jmertzdessertz@gmail.com](mailto:jmertzdessertz@gmail.com) or Jillian at [jillian14@msn.com](mailto:jillian14@msn.com). Hope to see you there.



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### Recipe Corner

With the summer growing season here before you know it you'll have too much zucchini, what to do with it? Zucchini cake of course!

### Zucchini Cake

#### Ingredients:

- 2 ½ cups all purpose flour
- 2 cups sugar
- 1 ½ teaspoons cinnamon
- 1 teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 cup vegetable oil
- 4 eggs
- 2 cups shredded zucchini
- ½ cup chopped walnuts optional

#### Frosting

- ½ pack 8oz cream cheese softened
- ¼ cup butter softened
- 1 tablespoon milk
- 1 teaspoon vanilla
- 2 cups confectioner's sugar

In mixing bowl combine; flour, sugar, cinnamon, salt, baking powder, baking soda. In separate small bowl combine oil and eggs. Add to dry ingredients and mix well. Add zucchini (and walnuts if wanted). Pour into greased 9x13 pan. Bake in 350 degree preheated oven for 35-40 minutes. Allow to cool. For frosting in bowl mix cream cheese, butter, milk, and vanilla until smooth. Slowly add confectioner's sugar and mix thoroughly. Frost cake and sprinkle the top with additional walnuts if desired. Enjoy!