



GIORNALE PICCOLO

Est. 1973 A.D.

September 2017

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A Note from the President...

I hope you've enjoyed your summer. I would like to thank everyone who has been helping keep the club running smoothly during these summer months. We could not have done it without your efforts, so thank you.

The progress we have made for our Club is very significant with the latest dealings and upcoming happenings. Throughout the years we have many members to thank for this, but, we must continue this progress through your cooperation. When we all work together, GREAT THINGS HAPPEN. With your cooperation and participation, we can only get better! Nominations of officers will be done at this month's meeting. The offices are President, Vice President, Recording Secretary, Treasure, Historian, and Centurion, you can contact the nomination/election committee if you would like to run and can't attend the meeting or have your name nominated at the meeting (nomination/election committee is Dave Fill and Ron Miller)

With that in mind, I have positive things to report. The volleyball season, & spaghetti nights are starting and the club is going to be open six days a week with anticipation of Bills Sundays??

GO BILLS!!

The coming events look great for next few months: Family Picnic, Club Concert by the band "Wine Box", Euchre Tournament, Columbus Day /Appreciation night, Trivia night, Karaoke nights, fall Meat raffle and Halloween party. We need your help, by signing up for these events, and running or helping with wine tasting, breakfast with Santa, and upcoming events, call me or leave your name at the bar if you can help or like to run an event.

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

Visit Our Website: For up to date events, photos and happenings at the club. A special thanks to Dave Fill for the great job on keeping the page updated. BE IN THE KNOW!! www.renclub.org

Elections of Officers:

Nominations for the 2017/19 Officers will be held at our next Regular Meeting on September 13th. If you are interested in running for an office, please contact Dave Fill, Ron Miller, or Mack. The slate of candidates will be on the bulletin board at the club and published in next month's Piccolo. Elections will be held on October 11th from 6 to 8 pm. Fill out an absentee ballot if you will not be in the area during the elections. They are available by calling one of the above or at bar.

Columbus Dinner & Volunteer Appreciation Night

Saturday October 7th, cocktails at 6:30 pm and Dinner 7:30 pm. Special thanks to Spaghetti Night, Lotto Sellers, and all volunteers that have helped our Club during the past year.

This event is free for the volunteers and one guest. If you plan on attending the dinner please sign your name and one guest on the Bulletin Board at the Club no later than September 30th.

Please join us for food, drink, music, and a good time!

All other members can come and celebrate for \$15



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

Club Concert (Box of Wine)	September	9 th
Family Picnic	September	10 th
Directors Meeting (6:30pm)	September	13 th
Membership Meeting Nomination of officers (8 pm)	September	13 th
Euchre Tournament	September	16 th
Spaghetti night to start	October	5 th
Columbus Day/Appreciation	October	7 th
Elections of Officers	October	
11y th		
Meat Raffle	November	4 th
Trivia Night		DTBD
Karaoke		DTBD

Bar hours:

Wednesday thru Friday 5pm till 11pm
 Saturday 1pm till 11pm
 Sunday, open for bills games
 Monday, Tuesday Closed (starting 6 days Sept.25)

Renaissance Golf Tournament:

Renaissance Club Gold Tournament was a success. I would like to thank Neal, O'Harrigan, Paul Murphy, Dave Stimpson, all the sponsors, and everyone else who helped out to make it such a great time and great success. Hope to see you all next year.



Euchre Tournament

Calling all card sharks!!! Euchre tournament to be held Saturday September 16th, 7pm. \$25 per person includes entry fee, open bar, pizza, and wings!! Partners will be drawn at random to prevent cross boarding, signup sheet in the bar. Contact Lindsay or Joe or Ernie or anyone in the usual euchre crew on Wednesdays for more information.

Spaghetti Night:

Spaghetti night will start Thursday October 5th. We are still looking for a few volunteers for teams to run spaghetti night in a monthly/weekly rotation. Next meeting Sept. 14, 6pm. If interested please come or contact Mack.

Please join us for our Delicious spaghetti, ravioli, sausage, homemade soups and deserts every Thursday. HOPE TO SEE YOU AT THE CLUB.

Pickle Ball:

We **will be open on Wednesday nights at 6pm**. Just show up and we will pick teams and learn together.

Family Picnic: Sunday September 10th, 2016

We will be holding the picnic at the club on Sunday September 10th, noon till 5pm. Food and beverage provided and bring a dish to pass. Donation towards Children's X-mas party \$10 per family.

Bills Season Schedule 2017 :

September 10th Buffalo vs Jets **home 1:00pm**
 September 17th Buffalo vs Panthers **away 1:00pm**
 September 24th Buffalo vs Broncos **home 1:00pm**
 October 1st Buffalo vs Falcons **away 1:00pm**
 October 8th Buffalo vs Bengals **away 4:25pm**
October 15th bye week
 October 22nd Buffalo vs Buccaneers **home 1:00pm**
 October 29th Buffalo vs Raiders **home 1:00 pm**
 November 2nd Buffalo vs Jets (thurs) **away 8:25pm**
 November 12th Buffalo vs Saints **home 1:00pm**
 November 19th Buffalo vs. Chargers **away 4:05pm**
 November 26th Buffalo vs Chiefs **away 1:00pm**
 December 3rd Buffalo vs Patriots **home 1:00pm**
 December 10th Buffalo vs Colts **home 1:00pm**
 December 17th Buffalo vs Dolphins **home 1:00pm**
 December 24th Buffalo vs Patriots **away 1:00pm**
(because it's Christmas Eve Club will be closed)
 December 31st Buffalo vs Dolphins **away 1:00pm**

Recipe:

With the Bills Season about to start, it's time to break out all those favorite appetizers to eat while watching the game. Here are a couple of my favorite dips:

Stuffed Banana Pepper Dip

Ingredients:

- 16oz cream cheese
- 2 cups shredded mozzarella cheese
- 1/3 cup crumbly blue cheese
- 1/4 parmesan cheese
- 1 tube of "zesty" breakfast sausage
- 6-10 banana peppers

Brown sausage and drain. Slice banana peppers into thin rings. Combine all ingredients into small baking dish. Bake **COVERED** in oven preheated to 350 degrees for 30 minutes and remove cover for last 5-10 minutes to get golden brown on top. Serve with crackers or small slices of bread.

Baked Taco Dip

Ingredients:

- 2 cups shredded cheese
- 16oz cream cheese softened
- 4oz can of diced green chiles
- 15oz can of Hormel no bean chili
- One bag of tortilla chips

After cream cheese softens spread into bottom of glass pie pan. Next even distribute diced green chiles on top of cream cheese. Now evenly spread no bean chili on top of cream cheese and chiles keeping three separate layers. Finally top with two cups of shredded cheddar cheese. Bake uncovered in 300 degree oven for 20-30 minutes until cheese is golden brown and bubbly. (Optionally top with a few diced black olives and or chives/green onions) Serve with tortilla chips, enjoy!!

