

February & March, 2010



**"To be interested in the changing seasons is a happier state of mind than to be hopelessly in love with spring."
- George Santayana**

We don't want to just endure winter. The season has its own joys, and getting together with others is one.

Join us for some of the season-brightening activities we have planned:

Celebrate the (Chinese) New Year!

At 6 PM on Thursday, February 11, we will be repeating last year's popular Chinese New Year Dinner at Asia restaurant in Mashpee Commons. This year, however, the price will be less: \$20 per person, including tax and tip. There will be a cash bar.

Margo Mancinelli has arranged a menu that includes 3 hot appetizers, and main course entrees such as General Tao's chicken, mango chicken, Hunan beef, shrimp with mixed vegetables, Yu Hsiang eggplant, and vegetable lo mein.

"House Fired Rice with a Sesame Ball" will be served for dessert.

You need to call by Friday, February 5, to reserve your seat. Email Margo at vinmancinelli@comcast.net or call her at (508) 888-5909.

"Gung Hay Fat Choy!"

**In China, every girl and boy
Celebrates the New Year
in a very special way -
With fireworks and dragons,
colored red and gold -
They welcome in the new year
and chase away the old!**

- Helen H. Moore



HAPPY VALENTINE'S DAY

February 14th

Draw a circle, not a heart, around the one you love because a heart can break, but a circle goes on forever.

-Anonymous

February Brunch-In

Shake off the winter doldrums and come enjoy brunch at Patty Williams' house at 11:30 am on Tuesday, February 23. Call Patty at 508-888-4356 or email her at mpatty3@comcast.net and let her know you're coming and what you'd like to bring!

March Social

A Wine and Cheese

We're looking for a host for next month's wine and cheese (or perhaps a "bring your favorite beer" St. Patrick's Day celebration?). The date is still open.

Before Margo Mancinelli arranges for a public venue for next month's social, we're hoping someone wants to open to open their doors for a night.

If that sounds fun to you, call Margo at (508) 888-5909 or email her at vinmancinelli@comcast.net.

March Lunch Out...

At Upper Cape Tech

Join the group and try out the Canalside Dining Room at the Upper Cape Cod Regional Technical School on Sandwich Road in Bourne.

We'll meet at the Culinary Arts program's restaurant (to the right as you enter the school) at 11 AM on Thursday, March 18. Call Patty Williams to sign up!



LOOKING AHEAD TO NEXT YEAR'S LEADERSHIP

This year's board is already looking to find replacements for board members and activity chairpersons who are ready to move on to other activities. A nominating committee has begun polling those who are currently serving and will be looking for new people ready to step forward and become involving in planning activities that will keep our group interested and active.

If you are willing to give up some time and work for the club, express your interest by calling or emailing a nominating committee member: Joy Dawson, Maureen Pronovost, or Sheyl Lajoie. Don't be surprised if one of them calls you!

UPCOMING

Next General Meeting: April 14
Reception, 6:30 PM; Meeting, 7 PM
At the Sandwich Glass Museum

Guest Speaker:
Maggie Van Shiver, president of the
Arts Foundation of Cape Cod.



OUR REGULARLY SCHEDULED EVENTS

We're In Stitches

Call Tricia Daley at 508-420-6243 for details.

The Evening Book Club ...

The evening club is held the second Tuesday of the month at 7 PM. Sheryl Lajoie is the contact person for this group.

On February 9, the group will be discussing Still Alice by Lisa Genova at Sheryl's home. Call her at 508-833-8577 if you plan to attend. On March 9, members will be reading Sarah's Key by Tatiana de Rosnay. Call hostess Jean McCann at 508-888-3829 if you would like to join in the discussion.

...and the Daytime Book Club

Whenever possible, the daytime book discussion group will meet on the third Wednesday of the month from 10 AM to noon. Vivien Kellerman is the contact person for this activity.

On Wednesday, February 17, the group will discuss Babbett by Sinclair Lewis at Vivien's home. On Wednesday, March 17, the daytimers will talk about The Help by Kathryn Stockett. Sue Frederico is hosting that meeting.

REMINDER: Bring non-perishable items for the food pantry to all newcomers' events; Joanne Westerhouse will pick them up and deliver them to the pantry.

Men's Bridge

This group meets every 2nd and 4th Tuesday of each month. Please call either Frank Bernard or Dick Clabault to be added to the meeting list.

Couples Bridge

Couples Bridge is under the leadership of Jean McCann. Call her at 508-888-3829 or email her at jeanmccann40j@comcast.net for more information.

Mah Jongg

Mah Jongg is played on Tuesdays at 1 PM at the Sandwich Council on Aging on Quaker Meetinghouse Road. For those who are interested in learning the game, there are two opportunities at the Sandwich Community School in Sandwich. They are as follows: 6 sessions on Mondays from 6:30 PM-8:30 PM, beginning March 1. Or, if you prefer, 7 sessions on Mondays from 6:30-8:30 PM, beginning May 3. The cost is \$69, with a \$5 discount for seniors. To register for either class call the school at 508-888-5300.

Ladies Golf, Bike Rides, and Kayaking

These groups are suspended for the winter, but will begin again in the spring, when weather permits. Judy Larocque has volunteered to organize some regularly scheduled kayaking.

Board Meeting: The next meeting will be on Tuesday, March 16, at 3 PM at Diana Barth's home.

Many Thanks (Literally and Figuratively)

Thanks go out to everyone who hosted holiday events: to Joy Dawson and Margo Mancinelli, who organized an elegant dinner and dancing at Camp Burgess; to Pat Arkinson and Jean Gustafson for a successful cookie swap, and to the Barths' for a fun Christmas luncheon.

Thank you, Patty Williams for organizing the January trip to the Cape Cod Museum of Art, with lunch following at Clancy's in Dennis. And no one was disappointed with the dinner out at the newly rebuilt and very popular Mezza Luna in Buzzards Bay. Thanks to Margo Mancinelli for that recommendation.

At the request of several Christmas luncheon attendees, here's a quick, easy, and delicious recipe to try:

Ritz Scallops

Preheat oven to 375 degrees.

Ingredients: 1 pound bay scallops; 1/2 cup melted butter; 1 cup crushed Ritz crackers; sliced mushrooms, and shredded cheddar cheese.

Layer mushrooms, scallops and cracker crumbs in a greased casserole dish. Pour melted butter over all. Top with shredded cheddar. Bake uncovered for 25 minutes.