



Leadership Shift

Jan Paterson hosted the final Executive Board meeting of the year on Thursday, June 1st,



Marianne and Carol.

at her home. Officers for the current year and next year were present. Attendees included:

Lyn Hackett, Carol Smith, Marianne Peoples, Michelle Ing, Maretta Juarez, Margie Enger, Arti O'Connor, Deb Kaczor, Connie Doty, Susan Patereau, and Sue Perino.

The balmy evening began with wine by the poolside, and progressed to a delicious salad dinner served by Jan. There were two different salads beautifully plated, and served to the eager diners. Everyone present agreed they would love to have the recipes from Jan.

The board conducted some

official business, which included the June Board Agenda.



Carol, Deb, Jan and Connie.

Then each present officer met with their newly elected/appointed counterpart and passed on their information and pointers.

OFFICERS

President's Council	Michele Ing Lyn Hackett Margie Enger
Program Chairs	Esther Forman Lani Yoshimura
Membership Chairs	Marianne Peoples Arti O'Connor
Recording Secretary	Deb Kaczor
Treasurer	Cindy Hughes
Public Policy Chair	Jan Paterson
Publicity Chair	Connie Rogers
Newsletter & Website Chair	Susan Murphey Patereau
International Studies Chair	Lyn Hackett

No-Ball-Game Day is a "No Hitter"

The 2006 No-Ball-Game day was not the rousing success that it had been in past years.

The event was held on Saturday, June 10th, at Chips 'N Salsa, the restaurant now in Old City Hall in downtown Gilroy. The venue was cheerful and fun, and the lunch buffet was very tasty.

Attendance was dismal, and that kept the few that were there from being able to put their hearts into a full day of gaming.

"It doesn't appear that we lost money, but it was not the

fund-raiser that we needed," said Susan Murphey Patereau, event chair. She added that the next game day will go back to the cold winter months when



Suzanne, Margie and a Guest

sitting at a game table for the day is a better option. In past years it was held in January.

A big THANK YOU goes out to the members who stepped in and helped: Jan Paterson, Suzanne Barrett, Carol Smith, Marianne Peoples, and Arti O'Connor. Lyn Hackett served as co-chair and took care of the pre-event details.

Also, thanks to everyone who purchased tickets. Your donations are very much appreciated! The money goes toward the AAUW Educational Foundation Scholarship Fund, the Legal Advocacy Fund, and the Gavilan College Scholarship Fund.

AAUW Special Membership Tea Party

May 20, 2006

“Strange how a teapot can represent at the same time, the comforts of solitude and the pleasures of company.”

~Author Unknown~

The wonderful weather, beautiful setting, and soft violin melodies provided the perfect ambience for our special tea party. Blue skies and warm sunshine were thankful blessings. The greenery and colorful flowers filled the spaciousness of Eileen Barret’s patio. It also allowed for the artfully



Esther, a Guest, and hostess Eileen

decorated tables with their place settings of delicate tea cups, sugar bowls and creamers, and teapots. Mitchell Rees (grandson of AAUW member, Betty Lepper) and Michael Ventura played the violin and contributed to the relaxing atmosphere with their wonderful sweet music. It really was a special event.

One of the special highlights of the tea was the delicious and savory variety of tasty morsels provided by our culinary group. The selection of goodies was unbelievable! A mouth watering variety of scones, fruity spreads, assorted cookies and Madelines, chocolate dipped strawberries, and teapot shaped tea sandwiches were just a few of the offerings. Tremendous thanks to the culinary group!! Their edible contributions helped make the tea party the success that it was!

Mike Monroe graciously offered a delightful assortment of 14 different teas from which to choose for our tasting pleasure. He also spoke about the complex process of tea and coffee growing. His company Integrity Express – A Fair Trade Company and his Morgan Hill store called People and Planet help support the tea and coffee growers and their families. He is raising social awareness to their plight so that these families lead a better quality of life through improved healthcare and housing. Mike’s company also helps support keeping children in school longer. With fair prices, direct trade, community development, and environmental stewardship there can be equity for these families.

Our featured speaker, Martha Martinez, is the Program Administrator for the State and Federal Special Programs for the Gilroy Unified School District. Martha exemplifies a woman who has taken control over her destiny. She is a long time resident of Gilroy and graduated from Gilroy High School. In her 30s, she became a Re-entry student at Gavilan College and received her AA degree in Child Development. She pursued her BA from San Jose State University and continued on for her Masters from UCSF and National

University. She spoke about the challenges she faced and how she overcame them making difficult but wise choices. She has reached success in her



Carol, Eileen and Marianne

life through hard work, passion, and vision. With success through education, she has been able to attain economic security. Her speech was both empowering and inspirational.

Three dedicated members were honored and given special acknowledgements: Marianne Peoples, Susan Patereau, and Connie Doty. Certificates of Appreciation were presented to them for their commitment, tireless efforts, and ceaseless service to our organization. Thank you, Marianne, Susan, and Connie! You are incredibly awesome!

Maretta would like to express her appreciation to all who came and shared a lovely tea time. She would also like to especially thank Carolyn Schell, Connie Doty, Jan Patterson, Eileen Barret, Marianne Peoples, Carol Smith, Suzanne Barrett, Margie Enger, Esther Forman, Lynn Hackett, Debra Kaczor, Betty Lepper, and Susan Patereau for their help and support. It was truly wonderful team work!



Martha Martinez, speaker

ALERT!

This newsletter will be printed and mailed to the mailing list through the month of November, 2006. After that time mailings will be discontinued to any member who has an e-mail address. Delivery of newsletter will be done primarily through electronic means and only mailed to members who don’t have access to e-mail.

If you have not previously done so, please register your current e-mail address with Susan Murphey Patereau, spatereau@interorealestate.com, as soon as possible to insure that you get all Gilroy AAUW communications when they are “hot off the press.”

If you currently receive e-mail communications from Gilroy AAUW no action is required.

End-of-Year Bar-B-Que

Savory Tri Tip and delicious marinated lamb accompanied by salads, desserts, lots of wine, and coffee added to the enjoyment of the evening.

Pete Schell and Al Slechta were chefs par excellence.

We got better acquainted with a mixer game that Marianne Peoples had created.

Installation of officers also took place. Marianne Peoples was installed as Membership Co-Chair, Margie Enger was installed onto the President's Council, and Lani Yoshimura was installed as Program Co-Chair.

Thank you to Carolyn and Pete Schell for a lovely venue. It was a beautiful evening and we enjoyed the al fresco dining.



Installation of Officers



Bar-b-que conversation



The Olcotts

Recipe

Salinas Valley Spinach Salad with Pork Loin

- 1/2 lb. pork loin
- 1 bunch spinach, stemmed
- 1 large celery root
- 2 apples, cored and thinly sliced
- 1/2 lemon
- 1 cup toasted and sweetened salad walnuts
- 1/4 c. mayonnaise
- Creamy Raspberry Dressing
- 1 Tbsp. Dijon brown mustard
- 1 head Belgian endive or radicchio (I used mixed greens)

Peel celery root and cut in matchsticks. Cover with water and lemon juice. Bring large pot of salted water to boil. Drain celery root well and add to boiling water. Blanch 1 minute, drain, and put in ice water. Mix mayonnaise and

mustard and mix with cooled celery root. Cover and refrigerate 12 hours or more before serving. (I couldn't find celery root so I used celery).

Creamy Raspberry Dressing:
 2 Tbsp. raspberry vinegar
 1/2 c. canola or olive oil
 1 1/2 tsp. crème de cassis
 1/4 c. low fat sour cream
 1 shallot, minced

Mix all ingredients and store in the refrigerator at least 12 hours before using.

Pork Tenderloin:
 2 Tbsp. honey
 1 Tbsp. soy sauce

Court Watch Volunteers

Jan Paterson and Lyn Hackett attended a meeting with Nancy Fomenko, CO-Director, Domestic Violence Intervention collaborative, at the San Jose AAUW headquarters. We are investigating being involved in a Court Watch program in the South County Courts.

Members would monitor what goes on with domestic abuse cases, identifying "Best Practices" which would in turn help court systems throughout the United States. We will meet again August 10th after research is completed concerning the program in other states.

If we become involved in this project, we would need volunteers to sit in on court sessions one morning or afternoon each week. Look for updates in the September newsletter.

The Rules

Equal Times will be published approximately monthly in 2006-2007. The sole purpose of this publication is to convey the association's business to its membership. Only articles and announcements related to branch business will be considered for inclusion.

Submissions, articles and notices are due by the 15th of each month and should be e-mailed, posted or hand delivered to Susan Murphey Patereau, 7470 Crawford Dr., Gilroy 95020, 981-2799, spatereau@interorealestate.com.

Equal Times encourages members to advertise by purchasing a business card size ad, available by contacting Treasurer Cindy Hughes, 847-6868.

Many attendees asked Jan to share her recipe for the delicious salad she served at the joint board meeting at her home .

Here's her recipe!

1 Tbsp. brown sugar
 1/2 Tbsp. brown mustard
 1 Tbsp. cider vinegar

Mix and marinate pork loin overnight. Roast pork in preheated oven at 375 for 20 to 30 minutes or until a meat thermometer registers 155. Cool, slice thinly. Serves 4.

To serve, tear radicchio and spinach into pieces; add enough Creamy Raspberry Dressing to season to taste. Divide among plates. Spoon celery root salad on side of plate; garnish with apple slices and pork slices and walnuts. (I also decorated with edible flowers for pizzazz). Serves 4.



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We're on the web!
www.GilroyAAUW.org

AAUW promotes equity for all women and girls, lifelong education and positive societal change.

Interest Groups

Culinary

Bring your appetites and enjoy southern cooking New Orleans style.

The culinary group will gather for their next gourmet event at Jan Paterson's on July 22nd at 6:30 p.m.

If you are not in the culinary group and would like to attend, please call Jan 842-3737 to get a recipe.



Maque Choux, pronounced "mock Shoe"

On the menu is: Mufuleta, Gumbo, Jambalaya, Red Beans and Rice, Corn Maque Choux,

Salad with black dressing, Bread Pudding, Bananas foster, or anything anyone has a desire to make.

Don't Forget to Pay Your Dues

It's that time again! Continue your valuable membership by sending in your dues.

Membership Dues	
Branch	18
State	16
National	45
TOTAL	\$79

Please make checks payable to: AAUW. Send to: Gilroy AAUW, P.O. Box 1962, Gilroy, CA. 95021. If you have any questions, please call Marianne Peoples at 842-9022 or Arti O'Connor at 847-0451. Thank you for your continued support in our exciting organization!

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