

SANTA FE WOMAN'S CLUB & LIBRARY ASSOCIATION

1616 Old Pecos Trail Santa Fe, NM 87505 (505) 983-9455
SantaFeWomansClub.org

FROM THE PRESIDENT, *Evelyn McClure*

What is your Holiday Tradition? Maybe we'll be making new ones this year with the pandemic. But thinking back to Christmas in the past reminds me that my husband, daughter and I started having fondue on Christmas Eve every year. It didn't always turn out great but was a fun dinner. Once I invited guys from work at holiday time and the fondue was like rubber bands. Every party has to have some disaster, I guess.

Here's hoping whatever holiday you celebrate is joyful, peaceful and healthy. Cheers!

Fondue Recipe (some cooking first then put into Fondue pot to serve) - Serves 4

1 clove garlic, 2 cups dry white wine. Simmer together until wine reduces to 1-3/4 cup. Meanwhile, grate or shred ½ lb. each of Emmenthaler and Gruyere cheese. You can use a Swiss if you can't find Emmenthaler. Toss cheese with 2 TBSP cornstarch or flour. Add a dash of Kirsch to wine. (This is cherry brandy) Stir cheese into wine, stirring constantly. You may add pepper and salt if you think it needs it. You should have cut up a crusty French Bread in cubes to dip. Transfer fondue to fondue pot when Cheese has thickened (hopefully just enough). Salad on the side and dinner is on the table.

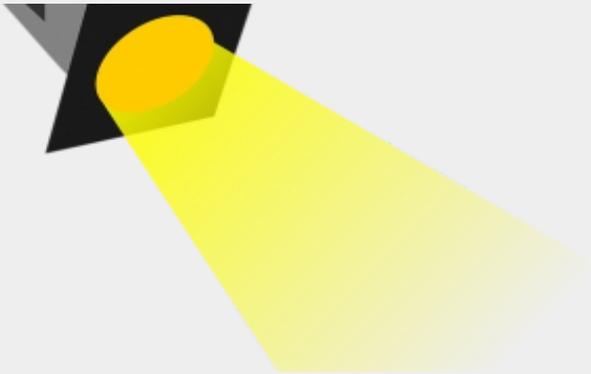
NEWS FROM THE BOARD OF DIRECTORS

The SFWC Board of Directors continues to hold virtual meetings every month. The duties of the Rental Coordinator position are being discussed and will be implemented when rentals resume. Dolores Whitaker will be serving as Rental Coordinator on a volunteer basis January 1, 2021-June, 2021. If you are interested in the position, please contact Evelyn McClure.

FLEA MARKET & CRAIGSLIST DONATIONS

Before you deliver anything to the Club's shed, please call Cindy Kane 413-348-0915. Please cast a critical eye on what you intend to donate to determine that it will really be useful for someone else. We appreciate your donations. THANKS SO MUCH!

MEMBER SPOTLIGHT by Evelyn McClure



Tina LeNoie

Tina recently joined the SFWC Board as a member at large. How great it is that this world traveler settled in Santa Fe and joined SFWC. Tina was born in Rochester, New York. She worked in retail for many years in New York City and Buffalo. She came to New Mexico in 1998, lived in Los Alamos, and moved to Santa Fe in 2006. Tina's world travels took her to Europe, China, Cuba, Romania, Turkey and all around the U.S. She has volunteered with the Folk Art Market, the Santa Fe Opera and the Junior League. A history buff, Tina's hobbies include decorating picture frames and wood boxes.

2021 MEMBERSHIP DRIVE

The 2021 Membership Drive is in full swing. A big thank you to all current members who have rejoined during this difficult year. If you haven't sent in your renewal form and/or check, there is still time to do so. Please remember to send your payment of \$45.00 for 2021 dues by December 31, 2020. Dues should be mailed to: SFWC, 1616 Old Pecos Trail, Santa Fe, NM 87505 Attn: Robin Carlson

In addition to the annual dues, many of you included an additional donation and we are very grateful for your support. In November we received \$2185 in donations from members.

You may recall [Greg Goggin](#) as the gentleman who showed up while we were setting up the flea market several years ago. He offered to bake goodies for us to sell and has done so ever since. This year, in place of the goodies, he [gave us a \\$1000 cash donation!](#) It is heartwarming to have the support of so many.

Thank you all!

Happy December Birthday



Happy Birthday to **Carmon McCumbee** and to all those born in December.

To be recognized, send your birthday month to newsletter@santafewomansclub.org

A Gourmet Sweet Potato Classic - Carol Rose

5 sweet potatoes, peeled, cooked and mashed

½ cup white sugar

¼ cup butter, melted

¼ tsp. salt

¼ cup butter

2 eggs

1 tsp. Vanilla

2 Tbsp. Cream

¼ cup butter, softened

3 Tbsp. white flour

¾ cup brown sugar

½ cup chopped pecans

½ tsp. cinnamon

1. Preheat the oven to 350 degrees. Lightly grease a 9x13 inch baking dish with butter. Set aside.

2. In a large bowl mix together mashed sweet potatoes, salt, ¼ cup melted butter, eggs, vanilla, cinnamon, sugar and cream. Pour into the prepared baking dish.

3. In a medium-sized mixing bowl, combine ¼ cup softened butter, flour, brown sugar and chopped pecans. Mix together with a pastry blender or fingers until it resembles course meal. Sprinkle over potatoes.

4. Bake for 30 minutes.



DECEMBER Board Of Directors Meeting:

Tuesday, December 15, 2020 at 10 am – This is a “ZOOM” virtual meeting.

**SANTA FE WOMAN'S CLUB
BOARD OF DIRECTORS**

PRESIDENT – Evelyn McClure
1st Vice President – June Wilson
2nd Vice President – Teddy Greene
Treasurer – Robin Carlson
Assistant Treasurer – Lorraine Haneyko
Recording Secretary – Kathie Enz
Corresponding Secretary – Dolores Whitaker
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Member-at-large – Tina LeNoie
Rental Coordinator – Sandra Woodall
Parliamentarian - Joy Lecuyer
Building & Grounds – Cindy Kane

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(505) 983-0455

<http://santafewomansclub.org/>

<https://www.facebook.com/santafewomansclub/>

NEWSLETTER COMMITTEE

Chair: Vacant

Editor: Sandra Woodall

Committee members:

Kandy Frame and Evelyn McClure

Contact us at:

mailto:newsletter@santafewomansclub.org