



# *The Lady Lee*

March 2008

Officers' and Civilians' Spouses' Club, Fort Lee, Virginia

## **From the President...**

I am so looking forward to our March luncheon. *Make It, Bake It, Grow It, Sew It* is my favorite program of the year. I am always amazed at the array of items that our members donate for this fun luncheon.

On the next page, Jeanine has written a short item about elected positions—a couple of which are available for next year. Please read this over and consider volunteering for one. They are very rewarding, and we have some great ladies who have come forward!

On a sad note, I want to let you know that Rosa, one of our long-standing members, lost her husband. He passed away in February. Please keep Rosa and her family in your thoughts and prayers.

Another member, Shirley, is recovering from a fall. She hurt her hip. We all hope that Shirley has been taking it easy since she is such a busy volunteer!

Happy St. Patrick's Day & Happy Easter!  
Theresa

## ***MAKE IT, BAKE IT, GROW IT, SEW IT DETAILS***

### **If you would like to participate at the luncheon, please read the following:**

Here is how this will work. Bring an item to the March luncheon to auction off. It can be something home grown or bought (plants, herbs, flowers etc.), homemade canned food items, baked goods, anything you have made of any type of crafts, quilts, crocheted, knitted. If you don't have the time or aren't so crafty and want to bring in something, GREAT! Something store bought will work as well! We are definitely not picky, are we? This year, we will play this a little different. Instead of buying tickets to place in the item's bag, you are going to be given "bid slips" to fill out stating your highest bid you are willing to pay. At 12:30, the bags will be collected and tallied. We will announce the highest bidder for each item brought in. We will accept cash or checks only.

Happy Bidding Ladies!  
Angie  
2nd Vice President

## From our Parliamentarian—Jeanine

The Nominating Committee would like to announce that we are now accepting nominations to the five elected board positions for the Fort Lee Officers' and Civilians' Spouses' Club 2008-2009. The elected positions and a brief description of each follow:

**President:** Serves as Chief Executive and administrator of the FLOCSC, its Constitution and By-Laws. Serves as an ex-officio member of all club committees, except for the Nominating Committee.

**First Vice-President:** Assists the President in any duties the President deems necessary. Plans the September Welcome Coffee and is responsible for organizing the decorating of the Lee Club at the end of November for the holidays. Assumes the Presidency if the President is unable to complete the term of office until a new President is elected.

**Second Vice-President:** Coordinates all the monthly general membership meetings. Responsible for eight luncheons during the year. Assumes the office of the First Vice President if the First Vice President is unable to complete the term of office until a new First Vice President is elected.

**Recording Secretary:** Records accurate minutes of all meetings where business of the FLOCSC is conducted.

**Treasurer:** Handles all financial matters for the FLOCSC. Attends monthly Welfare and Thrift Shop Committee meetings.

If you are interested in serving in one of these positions next year, or know any member who is interested in serving our great club, please contact Jeanine.

## Thrift Shop News

March is an exciting month. It's the beginning of spring. The Thrift Shop is currently having a huge winter sale on coats, boots, hats, mittens and sweaters. We need to make room for our spring and summer items. Due to the limited space, we can only pack some of the clothing away—the rest will be placed in the bargain room for a bag sale and/or donated to the DAV.

Stop by the store for your Easter decorations and clothing. We have a nice selection.

Our January profits to the FLOCSC welfare fund were \$1,200. The Thrift Shop table has profited \$361.00 since last fall. Thanks to all the members that have made a purchase at the FLOCSC luncheons.

Volunteers donated 343.25 hours in January. Since June 2007, our Volunteers have donated 2,050 hours of their time to the Thrift Shop. All of us are very grateful for everything they do each week. Our Volunteer for the month of January is Hilde.

The Thrift Shop is in need of supplies; such as paper bags, coffee and black markers. Any donations can be dropped off at the store during regularly business hours or brought to the Thrift Shop table at the luncheon.

Happy Birthday from all of us to Raynell.

We would love to see you at the Thrift Shop to Volunteer, Shop or Consign.

Jutta  
Thrift Shop Chair

For hours of operation: please visit our website at [www.fortleethriftshop.com](http://www.fortleethriftshop.com)

# MARCH FLOCS LUNCHEON

## Make It, Bake It, Sew It, Grow It!

When: Tuesday, March 18th

Time: 11 am to 1 pm

Where: Lee Club in the Lee Room

Cost: \$10.00

**Menu:** Ham Wraps (Fresh tortilla wrap encompassing thinly sliced ham with Swiss cheese), Fresh Fruit, Pasta Salad, Hot Rolls, Crackers, Chef's Special Dessert, Coffee, Iced Tea and Water (Chef's Salad available upon request)

This month our club will hold its annual auction consisting of all home made goodies, crafts of all sorts and maybe even some homegrown items! Also, we will have a guest speaker from the Travel Office which is located right here at Ft Lee! She will inform us of all the great opportunities they can offer us. What a great way to jump start our summer vacation plans! So, we hope to see your shining smiles and don't forget to bring some extra funds for the auction! Look for the details of this event on page 1 of our *Lady Lee*.

### Reservations

Please make your reservation **no later than 5:00 pm on Wednesday, Mar 12th**. Call 526-2030 or send an e-mail to [reservations@fortleespousesclub.com](mailto:reservations@fortleespousesclub.com) Please include your name, telephone number and menu choice ("Meal" or "Chef Salad"). **Late Arrivals:** If you know you will be arriving later than 11:30 am, please tell me so I don't give your meal away as a "No Show."

All cancellations and menu changes for **Permanent Reservations** are also due by 5:00 pm, Wednesday, Mar 12th.

### Cancellations

There is no charge for cancellations I receive by the Wednesday, 5 pm deadline. You must talk to me or email me or leave a voice mail at my telephone number. However, **IF**, after the cancellation deadline, you find you will not be able to attend the luncheon, please let me know. I keep a list of the cancellations I receive after the deadline and apply any Walk-Ins against that list, in the order that I (not another Board member) receive the cancellation. Possibly these meals will be made available for carry out. The availability of "Carry Out" meals for purchase by members is totally at the discretion of the Lee Club management based on food safety requirements and the type of meal being served. Remember though, **I cannot guarantee your cancellation cost (\$10.00) will be paid by another member.**

### Planning Ahead!

The April Luncheon reservations are due no later than 5:00 pm on Monday April 7. Please include your name, telephone number and menu choice ("Meal" or "Chef Salad").

## Welfare report

It was a busy month for the Welfare Committee and the FLOSC Board of Directors as six requests were approved. The first request was to award the January winner of the Kenner CARES Award with a \$25 gift card to Ruby Tuesday. The winner was a contracted employee and due to compensation rules for contracted employees, she could not receive any special award from the clinic command.

The second request was granted to support the Prince George High School JROTC Drill Team as it prepares to compete in the National Drill competition in Daytona Beach, Florida in May. The team earned the opportunity to compete and would like to send 45 students and 5 chaperones with the help of our \$200. Good luck PGHS JROTC Drill Team!

The third request was granted to support the Colonial Heights Food Pantry with a \$100.00 donation and a follow-up food drive in April. Last year this food pantry served an average of 771 individuals per week with 450 of those being children and 80 being elderly. It is operated totally on donations and by volunteers.

The fourth request was to donate \$100.00 to the Prince George High School's Walk Against Drugs & Alcohol event which will take place on Saturday, April 19. Our donation will help to provide activities, food and t-shirts to all pre-registered students. FLOSC's name will appear on the shirts as a sponsor.

The fifth request was to provide \$750.00 to the Hunter Holmes McGuire VA Medical Center's Fisher House which is presently under construction. 100% of our donation will be used to help pay for the construction and/or to furnish the home. Please see the "Welfare Watch" article for more information on the Fisher House Foundation.

Our final request was to donate \$100.00 to the Pacific Grove High School After Prom Celebration. Our donation will help provide a safe and fun party environment for both juniors and seniors.

FLOSC received thank you notes from General Stevenson for our contribution to the Holiday Helper Program, Hospital Hospitality House, and another from the Wounded Warrior Program. Also received was a 'Save the Date' card to Hospital Hospitality House's 11<sup>th</sup> Annual Fancy Hat Party on Friday, April 4, a calendar from the Military Child Education Coalition, and a calendar from TAPS.

Cindy  
Welfare Chairperson

## "Welfare Watch"

Again, welcome to "Welfare Watch", an article I truly enjoy writing to highlight worthy organizations that support our military family. This month's organization was started by one military wife with a dream and that dream has touched many lives. The organization is The Fisher House Foundation, Inc. Mrs. Pauline Trost saw a need for military families to find a 'home away from home' when a loved one was staying at a hospital. With the help of Zachary Fisher, a family friend who wanted "to further help service personnel beset by tragedy", the dream was fulfilled and today there are 38 houses with 5 under construction.

The Fisher House Foundation, Inc. spends only 2.5% on administrative costs for general contributions and if a specific purpose or Fisher House is named in a donation, then 100% of that donation is allocated for that purpose. The Foundation also supports the military family with scholarships for military children and a new one for spouses, websites for families to keep up with loved ones in a military hospital, and several other outstanding programs. Please visit [www.fisherhouse.org](http://www.fisherhouse.org) to learn more about this truly remarkable organization.

Cindy  
Welfare Chairperson

**The Nathaniel Cawsey Garden Club cordially invites you to join us for a lovely morning of floral design and luncheon at the Country Club of Petersburg on Wednesday, April 9th, at 10:30 a.m. We are fortunate to present Lisa, owner of Gardener's Gate; her program is titled, "Palette of Spring".**

**This year, we encourage everyone to bring a decorated palette for competition. Attendees will cast votes and the winner will be decided by popular vote. The winner will receive a lovely prize. The huge variety of door prizes allows everyone an opportunity to win a plant, gift certificate, centerpiece, etc. The silent auction will be designs of Lisa's. Donations are \$25.00, and tickets can be purchased from Rosemary or any N.C.G.C. member. Proceeds will be given to various beautification projects.**

**The Retired Officers' Wives**  
Shirley—Retired Wives Representative

**March Luncheon**  
Tuesday, March 25, 2008  
11:30 am  
Cesare's Restaurant  
13127 River's Bend Blvd.  
River's Bend Shopping Center, Chester  
Hostesses: Marion, 748-5132  
And Raynell, 530-0688

**Book Club**

The book we will be discussing in March is "Travels With Charlie" by John Steinbeck.

We will meet at Java Mio coffee shop in downtown Old Towne Petersburg on Friday March 28 at 10:45 for an informal discussion of the book.

The group is open for anyone who would like to attend. Join us!

Linda

**Upcoming Luncheons:**

*April: Weekenders Fashion Show*  
*Election of Officers for 2008-2009*  
**Special Project:** Our Welfare Committee will be collecting non-perishable and canned foods for the Colonial Heights Food Bank.  
(menu: TBD)

*May: Scholarship Awards & Installation of Officers*  
(menu: TBD)

*The Lady Lee is published monthly, September through May by the Fort Lee Officers' & Civilians' Spouses' Club. Opinions and advertising contained herein do not in any way constitute endorsement by the United States Army or Fort Lee.*

**FLOCS Cookbook**  
**Recipe of the Month**

**Ham and Egg Frittata Biscuits**

Marianne

- 1 (16.3 oz.) can Pillsbury Grand's buttermilk or southern-style biscuits
- 3 eggs
- 1 1/4 to 1 1/2 tsp. dried Italian Seasoning
- 1/2 c. diced, cooked ham
- 4 oz. shredded Italian cheese blend
- 1/4 c. roasted red pepper (from a jar), drained and chopped
- 1/2 c. diced, seeded Italian plum tomatoes
- 2 Tbsp. thinly sliced fresh basil leaves
- Fresh basil sprigs
- Cherry tomatoes
  
- Heat oven to 375 degrees. Spray large cookie sheet.
- Separate biscuits and place 3 inches apart on sheet.
- Press out biscuits to form 4-inch round with 1/4 inch high rim around the outside edge. Beat 1 egg in small bowl, brush over tops and sides of biscuits.
- Sprinkle with 1 tsp. of Italian seasoning. In another bowl, combine remaining 2 eggs and remaining 1/4 to 1/2 tsp. Italian seasoning and beat well. Spoon egg mixture evenly into indentations in each biscuit. Top with ham, 1/2 cup of the cheese, roasted peppers, tomatoes, sliced basil and remaining 1/2 cup of cheese. Bake at 375 degrees for 15 to 20 minutes or until golden brown and eggs are set. Garnish with basil sprigs and cherry tomatoes.

**Charles' Salmon Fillet**

Georgia

- 4 (8 oz.) salmon fillets (skinned)
- Fresh ground pepper to taste
- 8 slices prosciutto
- 4 tsp. olive oil
- Lemon juice
  
- Preheat oven to 425 degrees. Season salmon with pepper, wrap in prosciutto slices (leave some of the salmon exposed). Drizzle with olive oil. Roast in oven until prosciutto is golden (about 10 minutes). Put on top rack and broil for 2 minutes. Drizzle with lemon juice.