



The Lady Lee

April 2008

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

From the President...

On the next page, Jeanine has announced the nominations for the Executive Board 2008-2009. We have some great ladies who have come forward! There is still a vacancy for President, and if you're interested, please feel free to call me and discuss the position. It is not a "huge" job—it just takes some organization and management skills to keep things flowing.

For our April luncheon, we're trying something a little different again this year. First, the reservation date has been moved to **no later than 5:00 p.m. on Monday, April 7th.** Cancellations for permanent reservations are due at the same time, too.

Second, we will meet at the Welcome Center (formerly the East Community Center) on Sissisky Blvd. on Fort Lee instead of the Lee Club. To get there, enter through the Sissisky (or PX/Commissary) gate, and drive straight through the 2 stoplights. Pass Heritage Chapel and the forest areas. As you emerge near the housing area, turn right into the second parking lot (the first lot is for the Housing Office). Parking is limited, and we'd like to save the spots out front for our members who need to park close. Carpool if you can, or park at Memorial Chapel and meet the FLOCSC shuttle van at the sidewalk next to the Chapel building entrance. The van will run from 10:45 until 11:20 and return ladies to their cars at the end of the luncheon.

Third, our menu is outlined on page 3, but I wanted to note that the Chef Salad will not be available this month since we're having the Salad Bar.

I close with a piece of great news: Nancy's husband has been nominated for the rank of Lieutenant General and selected to be the next G4 of the Army! Sadly, we will be losing Nancy to the Washington D.C. area, but we are happy for their continued success in the Army. There is a Farewell being planned, so keep your eyes on your mailbox for information.

Theresa

Please bring a donation (or donations!) of non-perishable food for the Colonial Heights Food Bank to the April Luncheon!

From our Parliamentarian—Jeanine

The Nominating Committee announced nominations at the March luncheon for the five elected board positions for the Fort Lee Officers' and Civilians' Spouses' Club 2008-2009.

President: currently vacant

First Vice-President: Licia

Second Vice-President: Julie

Recording Secretary: Esmi

Treasurer: Raynell

Elections will be held at the April Luncheon.

If you are interested in serving as a committee chairperson next year, or know any member who is interested in serving our great club, please contact Jeanine at info@fortleespousesclub.com

Thrift Shop News

Happy Spring to all.

February was a good month! We were able to give a check in the amount of \$1,500 to the FLOSC Welfare Fund. The Thrift shop has donated over 14,000 dollars for the 2007-2008 board year so far. We are excited to be able to help so many organizations in our community.

The volunteers donated 272.25 hours in February; thank you to everyone for your continued dedication and hard work.

Prom night is just around the corner. Before you spend a fortune on a dress, check out our selection first—we have many colors and sizes available.

The Thrift Shop is in need of a good cleaning, Lydia has scheduled April 28th for spring clean up day. All members are invited from 9:00 am till 1:00 pm. A few hours of your time is greatly appreciated.

We will have a Thrift Shop table for April's luncheon (hoping to have a nice selection of spring items!).

We are still in need of black markers, plastic and paper bags. Any donation can be dropped off at the Store during business hours.

For hours of operation please visit our web page@ www.fortleethriftshop.com

See you at the Shop.

Jutta

Welfare report

March wasn't quite as busy for the welfare committee with only four requests. The first request was to provide a donation of \$50.00 each to the three military members of Team Chesterfield which will be participating in this year's International Children's Games in San Francisco. The Games bring over 100 cities and its youth together to foster peaceful relationships amongst the participants.

The second granted request was to assist the Hopewell-Prince George Chapter of the American Red Cross in purchasing a new color laser printer. The Board of Directors okayed a \$200.00 donation as \$250.00 was given to the general operating fund earlier this year.

The third granted request was approved and a donation of \$250.00 was sent to the Happy Acres Foundation. (Please see Welfare Watch for more information.) The foundation assists specially challenged campers from the tri-cities area with a chance to attend a summer camp at no cost to the family. Ft. Lee children have participated in this camp.

Our final request touched as all. A \$150.00 donation was granted to Operation Remembrance, a charity run by Army spouses that provides memory boxes to the families of fallen service members in all four services. There is no cost to those receiving a memory box; however, each box costs \$25 to make and ship.

FLOCSC received a thank you note from Kenner Army Health Clinic for our support of the Kenner Cares program. We also received an invitation for the Hospital Hospitality House's 11th Annual Fancy Hat Party on Friday, April 4 and a copy of their winter newsletter 'Around the House'.

Cindy

"Welfare Watch"

This month's "Welfare Watch" brings us closer to home as I highlight the Happy Acres Foundation. This foundation financially supports Camp Happy Acres in Prince George County. Camp Happy Acres is a summer day camp for specially challenged campers in the tri-cities area and surrounding counties. The foundation provides the transportation to and from camp and the recreational activities for about 90 campers at no charge to the family. Ft. Lee military children have been included in this camp experience and what an experience it is for them. They swim, dance, cook, take walks on nature trails and create many arts and craft projects during their week at camp.

The Happy Acres Foundation reached out to FLOCSC because of a true need. Two years ago, a major portion of the funds used to support Camp Happy Acres, was no longer available. Over half of the camp's budget was lost when renters left their facilities for a larger building. If you would like to help make the dream of camp a reality for our children then please send a donation to the Happy Acres Foundation, P.O. Box 548, Prince George, VA 23578.

Cindy

The Retired Officers' Wives Shirley—Retired Wives Representative

**April Luncheon
Tuesday, April 22, 2008
11:30 am
Olive Garden
Southpark Mall Area
Hostesses: Pat & Trudy**

FLOCS Cookbook

Recipe of the Month

Easy Bruschetta

Melanie

- 1/2 lb. fresh tomatoes, diced
- 1/2 c. olive oil
- 1 lb. fresh mozzarella cheese
- Garlic salt to taste
- Basil to taste
- Pepper to taste
- 1 loaf pre-sliced Italian bread

Mix tomatoes, olive oil, garlic salt, basil, and pepper. Slice mozzarella cheese thinly. Place cheese on bread slice, then pour or spoon mixture over top. Enjoy!

Potato Gnocchi with Gorgonzola

Licia

- 2 lb. potatoes
- Salt
- 1 1/2 c. unbleached, all purpose flour, plus extra
- 2/3 lb. Gorgonzola cheese
- 1/4 c. butter
- 1/4 c. heavy cream
- 1/4 c. freshly grated Parmigiano cheese

Make the gnocchi: Boil the potatoes for about 20 minutes in salted water until tender. Drain and peel, then pass through the fine disk of potato ricer and cool. Pour the potato onto the counter, and begin to mix in the flour. Add a pinch of salt and gather into a dough. Cut the dough into 4 pieces, and roll into finger-thick logs. Cut each log into 1-inch pieces, and press each over the reversed tines of a fork (the resulting ridges allow the gnocchi to grab onto the sauce later). Now dust a tray with flour and line the gnocchi in a single layer on top of it. Set aside, and bring a large pot of salted water to a boil. Once boiling, drop the gnocchi and remove them with a slotted spoon when they rise to the surface (this means they are ready). Meanwhile, crumble Gorgonzola into chunks, and melt in a pan over medium-low heat with the butter and cream. When ready, combine the gnocchi and the sauce; sprinkle with Parmigiano, and serve. Serves 6.

Fort Lee Thrift Shop Hours
Building 5105 (Corner of Lee and B Avenues)

Wednesday & Friday	9:30 am — 2:00 pm	Consignment Hours: Wednesday & Friday	9:30 am— 11:45 pm
Thursday	5:30 pm — 8:00 pm	Thursday	5:30 pm—7:15 pm