

The Voice



April 2013 Edition

April Events

Spring & Earth Day Luncheon

SATURDAY, APRIL 20

Doors will open Noon, Lunch 1:30p.m

MENU: Barbecued Ribs or Chicken Breast,
Corn, Mashed Potatoes, Salad and Dessert.

Cost: Members \$120 pesos, guests and at the door
the day of the event \$140 pesos.

Rummage Sale

THURSDAY, APRIL 25

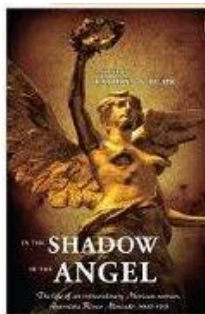
Please bring donations for the Sale to AMSOC clubhouse

Book Club

Thursday April 18 at 10:00 a.m.

***In the Shadow of the Angel* by Kathryn Blair**

Kathryn Blair carries us back in time through her to the lives of a well-to-do family affected by, but not involved in the Mexican Revolution. This well-researched book has received rave reviews as being a gripping and suspenseful history of a family during a time full of turmoil and struggle.



Welcome to Spring!

Spring arrived last week. I love springtime for its promise of new life, warmer weather, and hope to for gentler days to come, but most of all, for its blossoms. This children's verse by William Wordsworth epitomizes springtime in England for me.

*I wandered lonely as a cloud
That floats on high o'er vales and hills,
When all at once I saw a crowd,
A host, of golden daffodils;
Beside the lake, beneath the trees,
Fluttering and dancing in the breeze.*

VW



The American Society of Jalisco A.C.
La Sociedad Americana de Jalisco A. C.
Avenida San Francisco 3332,
Chapalita, Guadalajara, Jalisco, México
Tel: (33) 3121 2395
Email: amsoc@megared.net

Contents

Announcements	3
Board minutes	3
Loretta Eisbrenner dies	2
Meet the author	2
New kitchen appliances	4
Quotations	2
Recipe - Mediterranean salad	4

Editor/Writer: Vicki Wootton
Email: Inglesa.37@gmail.com
Home phone: 001-604-855-0875

Advertising Rates

Members: \$30 pesos/mo. \$300/year.
Non-Members: \$50/mo. \$500/year
Half-page one-time Ad \$120

Visit our website for more event photos and lots of other information

Website:
www.amsocguadalajara.org

Images from Google Images unless otherwise attributed.

© 2013 The American Society of Jalisco



St. Patrick's Day & AmSoc's Birthday



Photos © Carlos Ruiz Checa, March 2013

The sixty-five guests who attended the St. Patrick's luncheon, most of them wearing green, were entertained with Irish video music. The filet mignon was cooked to perfection according to guests. The 50-50 raffle winner was Lupita Elizondo; David Grant won a bottle of scotch, Carmen Newby and Marion Leath bottles of wine; Sharon Martin a book of stories in Spanish and English, side-by-side, and Patricia Becerra a movie pack.

Meet the Author

Many thanks to all those who attended AmSoc's *Meet the Author* event on March 21. We were privileged to have as our guest author Roberto Moulun, who currently lives in Ajijic. In his candid and humorous manner, Roberto shared some of his life's experiences with us. Born and raised in Guatemala in tempestuous times, he attended medical school in Mexico, and then went on to pursue a career psychiatry in Hawaii. This, along with his hobby, sailing, gave him much to share.



Roberto is one of the authors supported by Mikel Miller, managing editor of Egret Books, www.egretbooks.com, which is a business designed to promote independent authors in the evolving world of publishing. This Meet the Author event was initiated by Mikel and organized by Cam Esser and Pauline Van Havere, co-facilitators of AmSoc's Book Club, which meets every third Thursday of the month. The author is shown sitting with Pauline, Cam, and Mikel



standing behind. (Photos courtesy of Pauline)

Quotations

Say little, and love much; give all; judge no man; aspire to all that is pure and good White Eagle

You can no more win a war than you can win an earthquake. Jeanette Rankin

Bringing a child into the world, instead of conferring certain parental rights, entails the supreme responsibility of human existence. The Urantia Book

Las añoranzas no sirven de nada. El hecho de abandonarse a ellas significa renunciar al presente para quedarnos en un pasado que ya no nos pertenece. Anon

Humorous Quote

Never go to bed mad. Stay up and fight Phyllis Diller

Loretta Eisbrenner

American society lost a good friend and longtime member with the death in March of Loretta Eisbrenner. Originally from Esterhazy, Saskatchewan, Loretta emigrated to California where she married and lived for many years while raising her two children, Loretta and Karl. She moved to Guadalajara in 1989 and, in the 1990s, she was twice elected president of the American Society.



Photo courtesy Carlos Ruiz Checa

When she was younger, Loretta became the first woman champion of the ABTA (American Bowlers Tournament Association).

Loretta will be remembered at AmSoc as an intelligent, quick-witted, and a highly competitive card and domino player, rarely missing a Thursday games day at the club. In spite of being in poor health the last two years of her life, Loretta—a competitor to the end—still turned up for a poker game whenever she could.

AMSOC Board Meeting Minutes

March 12, 2013

Present:

Ann Whiting, Jerry Dankner, Diane Golz, John Griffin, Bruce Newby, David Ruiz, Regis Soileau, Alejandra Vielma, Jim

Watkins, Joan White with guests Cliff and Cam Esser.

The meeting was called to order at 10:00 AM with a quorum in attendance.

Treasurer's report:

AMSOC has invested about \$108,000 pesos in a solar electricity system, purchase and installation of a commercial stove, a commercial oven and an extractor for the kitchen. This amount is in addition to the generous \$5,000 dollars donated by Bruce Newby for the solar system; based upon this donation it is hoped that the AMSOC cost will be amortized in about 5 years. During this period, whenever possible, money will be moved from the checking account to the AMSOC savings (investment) account to repay AMSOC's costs. The treasurer's report was reviewed and accepted by unanimous vote.

Committee Reports:

1. David has placed the photos of AMSOC officers and volunteers in the front desk area and plans to annotate them with names and years of service to AMSOC.
2. The proposed modifications to the By-Laws and policies will be resent out to the AMSOC board members so that they may review them, provide comments by E-Mail to Jerry and vote on them at the following board meeting.

Old Business:

1. Lupita and Rosie received an increase in salary of the 2012 Mexican inflation percentage plus 1% effective 1 January 2013.
2. Because he was away for the month of February, Jerry will now draft a translation into Spanish of the modified AMSOC constitution approved in the General Assembly and send it out to the board for comments.

New Business:

The board agreed by unanimous vote to give Donna Sue Hurst a free annual membership in appreciation for her exemplary support to AMSOC.

1. Because we plan to celebrate Earth Day combined with a spring luncheon on Saturday the 20th of April, we will order in pizza for the Thursday April 18th luncheon.
2. Pictures of the solar panels, stove, oven and extractor will be provided by David to Vicki for the Voice.
3. Jerry will update the AMSOC internet site with the new membership applications.
4. A rummage sale is tentatively planned for Thursday the 25th of April. Members who wish to donate items for the sale are requested to bring them to AMSOC.
5. A suggestion box is now available on the front desk.
6. Please contact Cliff Esser or Bruce Newby if you would like to donate for a solar electricity system for the Salvation Army home for children.

Event Schedule:

1. Earth day and spring celebration on Saturday the 20th of April. Discount price for members is \$120 pesos if paid by April 15th. The price for guests and those who pay at the door is \$140 pesos.
2. Rummage sale tentatively scheduled for Thursday the 25th of April.

The meeting adjourned at 11:20 AM.

Important Reminders

Parking. Please do not park in front of the garages, gates or doors of neighbors because they may call a tow truck and your car could be damaged. Besides, it's not courteous

Please help us Recycle! Bring your used computer paper to AMSOC for us to print on the reverse side.

Notices and Announcements

English-speaking

Dra. Olga C. Sanchez Vergara

Diplomado Ortodoncia y Cirujano Dentista

Cleaning \$450p - Filling \$550

X-Ray \$70 - Crown \$1,200

Calle Juan Alvarez 672

2½ blocks east of Federalismo

Tel: 33-3614-3890 - Cel: 044-33-1220-2715

‰

Salud Integral

Ubicación: Club de AmSoc - San Francisco 3332 Chapalita

Stress Management

Physiotherapy · Massage Therapy

Rehabilitation · Sciatica · Sprains

Reflexology · Bioenergetics

Pain Management · Post-surgery Therapy

Rehabilitación post-cirugía

Masaje relajamiento · Manejo del dolor

Reflexología · Depilación laser

Emergency house calls

Terapeuta: Leticia (Lety) Rodriguez

044-333-103-2528

Weekly Calendar

AA Meetings

Mon, Tues, Wed, Fri. 6 p.m.

Thursday

Book Club (Movie 2:00 p.m.) 10 a.m.

Lunch 12:30 p.m.

Games 11-4 p.m.

Saturday

English conversation 2 p.m. - 4 p.m.

Coming Soon!

Two novels by Vicki Wootton in print for the first time. They will be available on Amazon.com.

Where Have all the Young Girls Gone?
and *At War With Terror*

Recovery Corner

Alcoholics Anonymous - Chapalita
Friends of Bill W. AA Group
have their meetings in the main
AmSoc building. **Monday,
Wednesday & Friday from 6:00
PM to 7:00 PM.**



Lunch and Meeting Group - Open Meetings

Annex of San Antonio de Padua Church
Lázaro Pérez 1410, between Escorza and Rayon
One block south of Niños Héros and one block east of
Enrique Diez de Leon. **Tuesday, Thursday and Satur-
day from 12 noon to 1 p.m.**

Staff delighted with new kitchen!

By Cam Esser

Who says that an anniversary present of a new stove and oven can't make two ladies happy? After years of providing delicious meals for festivities at the American Society using two domestic grade stoves and ovens, Lupita Elizondo and Rocío Huerta were treated to the news that they were receiving upgraded commercial-level gas cooking and baking appliances—just in time for AmSoc's 68th anniversary of its founding.

Now in a large 5-foot tall double oven, up to twenty twenty pies, or four large turkeys, can be baked at the same time, considerably shortening the total amount of time spent preparing meals. The impressive iron structure was purchased from a manufacturer of industrial ovens headquartered in Guadalajara.



In addition, a brand new six-burner stove commands its own presence in the kitchen. Its expansive surface can accommodate very large pots easily. A novel and useful feature is that two of the burners can be moved by sliding them into new position when there is an extra large pot or *comal* that needs more heat. To eliminate heat and smoke from the kitchen generated when the burners and ovens are in use, a high powered extracting fan has been installed.

Both Lupita and Rocío are thoroughly delighted with their "present" and took the opportunity, as they posed

for pictures, to invite everyone, AmSoc members or not, to come to their acclaimed weekly a la carte lunches held on Thursday at 12:00 noon. The lunches are followed by card games for those who enjoy them.

AmSoc also offers throughout the year, special holiday luncheons that are publicized in the Guadalajara Reporter and The Voice. Lupita noted that there is a suggestion box on the front desk at AmSoc, where patrons can make known their ideas for any suggestions or innovations that may improve these events.



One thing for sure, Rocío (rt.) pointed out, is that everyone benefits when the kitchen can prepare meals more quickly and efficiently.

Photos © Carlos Ruis Checa, March 2013

Recipe

Mediterranean Potato Salad

Ingredients

- 1 tbsp olive oil
- 1 small onion, thinly sliced
- 1 garlic clove, crushed
- 1 tsp oregano
- 10-12 cherry tomatoes
- 100g (3.5oz) roasted red peppers, sliced
- 3/4 lb new (small) potatoes
- 6-8 black olives, chopped
- Handful basil leaves, torn



Method

Cook the potatoes in boiling salted water until tender, drain well and allow to cool.

Heat the oil in a saucepan, add the onion and cook for until soft. Add the garlic and oregano and cook for one minute. Add the tomatoes and peppers, season well, cover pan and allow to cool. Mix with the potatoes and sprinkle with chopped olives and basil

I have a thing about Mediterranean food as you may have guessed already. For one thing, it is probably the healthiest food you can eat; it is also very tasty, colorful and always looks so mouth-watering. VW