



A Quick Newsletter— Christmas is Around the Corner!

Just a quick recap of our meeting—it's a busy season!

Meeting: November 17, 2007

Present: Camille Easley, Jackie Fogelson, Betty Gonder, Ruth Hobine, Lisa Kleinwort, Edie Pavone, Ruth Weese

The meeting began at 12:00 with prayer, by Edie. Our repast was broiled bratwurst, "doctored" potato salad and red cabbage from Lisa. For dessert, Ruth W. brought cream puffs and Danish butter cookies (leftovers went to the Congregational Meeting!). We chatted about Thanksgiving and Ruth H. recounted that at the first Thanksgiving she hosted (parents present, of course) she baked the pumpkin pie without sugar! She said everyone had a good laugh and the day was saved by sprinkling sugar on the pie and eating it that way! Thanks for the reminiscence Ruth! And Camille Easley's 80th birthday will be on Thanksgiving this year. Happy Birthday Camille!

Treasurer: Ruth Hobine has volunteered! Thanks be to God!

New Windsor: We have tons of stuff to take up, Edie reports. We've got 15-20 health kits from St. Luke. At the cluster meeting at Reformation, the speaker was Mary Umdahl. The new Pastor at Ascension, Judith Cobb, brought 32 quilts! Poor Gert was almost crushed by them in the car on the way back! Edie will arrange carpooling—target is Nov. 26th for delivery.

Seaman's Boxes: 22 boxes were delivered! Great congregational support!

ThankOffering Sunday: Is tomorrow! Don't forget your boxes!

Benevolences: Mary Beck has reported we have about \$700 to distribute. It was motioned by Ruth Hobine, seconded by Betty Gonder and passed that \$125 each be given to the Baltimore Interfaith Hospitality Network, Helping Up Mission, House of Ruth and the Maryland Food Bank. The remainder will be given as internal gifts to St. Luke staff and causes.

November 28th: Women's Luncheon at the Peppermill.

December 12th: Joint Men's and Women's Christmas Luncheon at the Fisherman's Exchange.

December 15th: Our next meeting.

January 19th: Day of Renewal at Epiphany Lutheran, Raspe & Marluth Avenues. Meet Pastor Ginny Price, Assistant to the Bishop, who will be leading the Bible Study for this event! We want everyone to attend so a motion was made to pay for the \$5/person registration from the Treasury. Lisa motioned, Jackie seconded and the motion passed. (Snow date January 26th.)

January 26th: Will be our January meeting date.





**WOMEN OF THE EVANGELICAL
LUTHERAN CHURCH IN AMERICA**

Women of St. Luke
7001 Harford Road
Baltimore, MD 21234

Phone: 410.444.5171

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“Doctored” Potato Salad



These are basically the last steps of my homemade potato salad (except I don't have to adjust for sweetness). Lisa K.

5 lbs. store bought potato salad (egg or plain)
1 small onion
Vinegar
3 stalks celery, sliced thin
4-6 eggs
1/2 - 1 tsp cracked black pepper
1/2 to 1 lb bacon

Slice the bacon into pieces 1/2 inch thick. Start them frying over medium heat. Keep stirring and breaking bacon apart while you work on the rest of the stuff. Cover eggs with water in a small pot and put on to boil. Finely chop the onion and slice the

celery thinly. Dump the potato salad into your own bowl. Taste. If too sweet (store bought has a tendency to be), sprinkle with vinegar, a tablespoon at a time, mixing well after each addition and sampling until it's better. (Are you still stirring the bacon?)

After the eggs have come to a boil and simmered for 10 minutes, drain, run under cold water for a couple of minutes, peel and roughly chop them. Scoop the fried bacon out of the pan into the potato salad. Add the eggs, onion, celery and pepper. Drizzle 3 tablespoons of the bacon fat over the salad. Mix well and refrigerate.

Don't tell anybody about the bacon fat - this is a family & friends recipe and you are sworn to secrecy. Besides, people would think it was bad for them (why the heck they think the cups of mayo in the salad is so much better for them, I don't know! As Emeril Lagasse has said, “Pork fat rules!”).