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Mar–Apr 2018 Notes:

- [March 4—Painting Class](#)
- [Mar 17—St Patricks Day Corned Beef & Cabbage](#)
- [April 1sr—Auxiliary Easter Breakfast](#)
- [April— Nomination of Officers](#)
- [April 8th—District 6 Joint Memorial Meeting Port Angeles](#)
- [April 14th—WA Madam President Visit](#)

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Worthy President Jeffrey Kunding

We have made some changes for the members of our organization. We have removed the pool table and installed dart boards and having dart tournaments on the second and fourth Saturdays at 5:00PM. We have installed a juke box for your control of the music. We have biscuits, gravy and eggs with an add-on of sausage on Tuesday morning from 09:00AM to 10:00AM. We changed Delegate Steak night to Delegate International Night Dinners, which are basically chefs choice. Bar Stool Bingo continues to provide great support to the local community with the latest donations going to Grapeview School District and North Mason girls softball.



The current push for donations is for the North Mason High School Scholarship Fund. We are having meals, including the dart tournament potato bar, selling “Shamrocks” and “Pots of Gold” with your personal touch and special dinners. We need additional funds to maintain past goals. With your support we will reach our four (4) student goal.

Most important we need members to continue to support the meeting and step-up for officer positions. We are a non-profit organization that only operates because of the thankless efforts of you the members. Without your participation and support we don't exist. All officer positions are open.

March 6th is the final reading for changes to by-laws and house rules. Your attendance is important.

Don't forget that your dues for the 2018—2019 year are due May 31st 2018. If you don't renew by July 1st 2018 you will be dropped as a member.

Madam President—Marleen Bianchi



My Mother warned me that the older I'd get, the faster time would fly!! I was 15 and time just couldn't go by fast enough—that was well over 60 year ago! "Be careful of what you wish for" young people. I truly remember her warning me of that.

Wow, after January, we shouldn't need water this summer! It feels so good to know that Spring is just around the corner; my flower beds drastically need my attention. I've got crocus, hellebore and snowdrops already blooming, and my daffodils and tulips are also breaking daylight! OH, and the moss—I really know how to grow that stuff.

Sorry, I just got carried away! Now back to my #2 volunteer job... I'd like to thank Gary Huard for taking on a challenge to help support all of our charities by selling dinner raffle tickets (for a free dinner). January's dinner wound up with \$48.00 more for my charity, Faith in Action Senior Center. Thank you, Gary for your efforts, it is appreciated very much.

Because of my schedule, I asked Bea

Robinson to help me with the table decorations and of course her Mother Linda Mathews jumped right in to lend a hand. They were lovely and our dinner customers loved them. It was a big help to me at my busy time. THANKS!! You two are hire...no pay of course, but lots of admiration.

The 2nd of March is closing in on me and I'm still mulling over the desert!! "Grapeview" Phyllis offered me her yummy Key Lime Pie recipe...hmm, just how many pies would I need to 50 people? Thanks, Phyllis, but I think I'll have to go with "Grasshopper Cake" (even though it's chocolate. It has mint in it!). That's only four cakes! But, I just might try revising that for summer when it is too hot to bake. Hope to see all of you on the 2nd.

Remember to LEARN from yesterday,
LIVE for today, and HOPE for tomorrow.

Gracefully Yours,

Madam President, Marlene Bianchi

North Mason Eagles 4226
First Friday of Every Month
Madam President's Dinner
Chicken Fried Steak
Includes:
Mashed potatoes/gravy
Vegetable Roll
Dessert
6 PM Until Gone
\$12.00



Amish Sugar Cookies Recipe

Ingredients :

- 1 cup butter, softened
- 1 cup vegetable oil
- 1 cup sugar
- 1 cup confectioners' sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 4-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar



Don't fall victim to marketing claims stamped on the front of a package. Buzzwords such as "Healthy" or "All-Natural" may sound good, but to understand what you're eating, scan nutritional labels, including the ingredients, to determine what you're buying. Health-minded shoppers should take note of the saturated fat, sodium and sugar content for each serving.

Directions:

In a large bowl, beat the butter, oil and sugars. Beat in eggs until well blended. Beat in vanilla. Combine the flour, baking soda and cream of tartar; gradually add to creamed mixture.

Drop by small teaspoonfuls onto ungreased baking sheets. Bake at 375° until lightly browned, 8-10 minutes. Remove to wire racks to cool. Yield: about 5 dozen.

Test Kitchen Tips

Salted butter and a splash of extract (try almond!) make these extra flavorful.

- If you like your treats on the sweeter end of the spectrum, add a pinch of coarse sugar to the tops of these light and airy cookies.
- Why cream of tartar? Baking soda needs an acidic ingredient to create the gas bubbles that make baked goods rise and lighten. Cream of tartar (aka tartaric acid) provides that in this recipe. Yay, chemistry!

We Want To Hear From You!!

What kinds of changes/updates would you like to see happen in "Our Club"?

" Meals? Days? Times?

"

" Activities? What kinds would you like?

"

" Other miscellaneous suggestions?

"

Please include your name and phone number in case we have questions.

Thank You

Nomination and Election of Officers

Due to the timing of nominations and elections of officers, it seems to get very little attention. We need individuals to fill positions that require attendance twice a month. We received notice from Grand that we are lacking in the number of officers. You as members, need to step up support of our organizations. It is a strong and healthy organization that has done a lot of good this past year. April is the time both the Aerie and Auxiliary nominate officers for the coming year. You either need to be at the meeting or submit your willingness to fill a position in writing to the Worthy President of the Aerie or the Madam President of the Auxiliary.

Changes to the House Rules and By-Laws

Note: During the March 6th meeting we will be reading the final update changes to the House Rules and By-Laws for our organization "North Mason Eagles Aerie 4226". This is your opportunity as a member to vote for acceptance or rejection these changes. This is just another reason to attend the bi-weekly meeting so you are informed.



**DART
Tournament**
Second and Fourth Saturdays
of every month
5 PM
Food will be available



North Mason Eagles 4226 - Belfair

North Mason Eagles #4226

BAKED POTATO BAR



**Fourth Saturday of the month
During Dart Tournament**
5:00 PM



Baked Potato with all the fixins
\$5.00



Proceeds for: Auxiliary Scholarship Fund

International Night

Second Friday of each month

Tasty International Dishes Chef's Choice

**When: Second Friday
of each month**
Time: 6:00 PM
Cost: \$12.00



North Mason Eagles #4226

Paint Class



Join us for fun afternoon!!
Sunday, March 4, 1:00 PM
\$35.00
All materials included
Sign-up with bartender
No later than February 26

CHANGE IS GOOD



What kind of changes/updates would you like to see happen in "Our Club"?

- Meals? What kind would you like to see? Days? Times?
- Activities? What kinds would you like?
- Other changes/additions

Please take a moment to complete a card and put it in the Suggestion Box .

We want To Hear From You!!!

Happy St. Patrick's Day!

Corned Beef and Cabbage Dinner

Saturday, March 17
Time: 4:00 PM until gone



Corned Beef, Cabbage, Red Potatoes, Carrots, Irish Soda Bread and Dessert

