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Montana Alpha Chi Omega Newsletter for August 2013 - Revised

1 message

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In this issue: News from Jane, Member News, News from Social Chairmen, Milestones, Collegiate Chapter Assistance, Recipe: Torta de elote (Corn Pudding)
 Volume 8, Issue 3

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Happy Summer!

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This newsletter is long overdue, and I apologize. I am enjoying being in Montana this summer, but most of my time has been consumed by volunteer work that I'm doing for the Hebgen Lake Yacht Club (HLYC). The club is located at Kirkwood Marina on Hebgen Lake in West Yellowstone, Montana. My husband and I founded this club a year ago. Brock is the Commodore and I am the Secretary and Treasurer. We have been working hard to keep this club running. It's been an intense two months. Aside from the fun stuff (sailing and participating in all the events we planned at the club), there's been a lot of work. We've done a lot of physical work to maintain and improve our facilities . I've met with the Board, helped to make decisions, taken minutes at all of the meetings and written them up. I'm on the computer every day communicating news to all of our members, and trying to beg people to pay their dues. I'm the chief money collector, check writer and depositor. I developed a fully functional website for the club, similar to the one we have for Nu Sigma Nu. I have been in charge of ordering and distributing club t-shirts, hats, and burgees (flags) to the members. It goes on and on! It's been rewarding, fun,



Jane Short, President

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and very successful, but it hasn't left me with much time to devote to anything else. So I have announced that I am stepping down as Secretary of HLYC on September 1. Someone else is taking over as Commodore for Brock then, too. Next summer I will still be involved, but I want to have more time for other things, like having some Alpha Chi Omega get-togethers in Montana!

I am looking forward to meeting new member Toni Scully in Ennis on August 26 to present her 25 year pin to her! If you'd like to join us, you're welcome!

I have something nice to look forward to in September:

Brock and I are celebrating our 12th anniversary in London and Paris! This is my first time to travel to Europe and I am very excited. We are taking an 8-day tour. If you have any recommendations for me on what not to miss, I'm all ears!

I have lots of member news to share with you as well. Take care, enjoy the rest of your summer, and let me know what is going on in your life!

Member News

Happy Belated Birthday!

Susan McCarl Hills – July 2

Rosemarie Jager Iverson – July 11

Florence Wohlschlegel Black – July 12

Marilyn Blanche Hertz – July 19

Darla Davis Jones – July 25

Anne Freeman Ball – July 28

Edna "Eddie" Currier Bennett – July 29

Happy Birthday!

Bonnie Smith Rigg – August 26

Sara Lauer Sheldon – September 16

Members

Anne Freeman Ball, Billings

Dorothy Larson Bell, Glasgow

Eddie Currier Bennett, Big Arm

Florence Wohlschlegel Black, Billings

Mary Cloninger, Bozeman

Helen Hales Elliott, Conrad

Leslee Purdy Haylett, Helena

Marilyn Blanche Hertz, Anaconda

Susan McCarl Hills, Billings

Rosemarie Jager Iverson, Kalispell

Darla Davis Jones, Billings

Virginia Henningsen Lisac, Butte

Susie Webb Park, Kalispell

Bonnie Smith Rigg, Kalispell

Antoinette "Toni" Canepa Scully, Ennis

Sara Lauer Sheldon, Missoula

Jane Bonnell Short, Big Sky

Kristin Hagwell Stayner, Missoula

Karin Mikkelsen Utzinger, Bozeman

Website

NuSigmaNuMontana.weebly.com

Facebook

<https://www.facebook.com/groups/nusigmanu/>

Next Event

Mon., Aug. 24 - Lunch/Pin

Presentation with Toni Scully in Ennis,
11:30 a.m., meet at the Nearly New Shoppe



Eddie Bennett, and Leslee Haylett holding a potato!

- I wondered why I had not heard from **Norma "Pat" Patrick Warfield**, one of our founding members, when it came time to renew our dues. Finally I called her and talked to her. In May 2012 she moved to Seattle to be closer to her daughter! She suffers from macular degeneration and had to stop driving when she moved. She is happily settled into a one bedroom apartment at "University House", a retirement community. She celebrates a birthday on August 13; I think she is 86, about to be 87. She said to tell everyone hello! Let me know if you would like to have her forwarding address or phone.

- I recently spoke with **Edna “Eddie” Currier Bennett** of Big Arm. Nu Sigma Nu sent her a beautiful bouquet of flowers when she had her knee replacement surgery on June 13; she thanked us for the flowers and said they stayed beautiful for weeks. She turned 83 on July 29 and is progressing well with her physical therapy. After her surgery and ten days of rehab, she stayed in Lolo with her daughter until July 19 when she moved back to her home in Big Arm. She raved about her doctor and said her knee is doing great!
- **Leslee Purdy Haylett** of Helena attended the Job's Daughters Supreme Session in Oakland, CA and was installed as one of 18 supreme officers who are adult volunteers. Her daughter also attended and was hoping to be selected as an officer.
- Kalispell resident **Susie Webb Park’s** husband Jerry has new carcinoma development and says she is all he has 24/7. Jerry lost his veteran respite care and HomeHealth in July. She is asking for us to pray for a painless death for him if it is God's will.
- **Bonnie Smith Rigg** of Kalispell will be attending the Amadeus Festival in Kalispell, as she does every year. She and Matt were in a charity golf tournament in June and won a free round of golf at Lethbridge, CA, so they are planning to travel there soon to play. She has been taking golf lessons and joined a Tuesday morning ladies league at Buffalo Hill Golf Course. She's planning her return to Miami around a Labor Day tournament that she wants to play in at Buffalo Hill. Good luck, Bonnie!
- **Anne Freeman Ball** of Billings was expecting her second baby in July. I haven't heard from her yet, but I am assuming that she is now the mother of two. Congratulations, Anne!

News From Social Chairmen

- Leslee Purdy Haylett will be planning a Founder's Day lunch in Helena; details will be announced later.

- Susie Webb Park wants to know if anyone in the Flathead area is interested in having a Founder's Day event. You can let her or me know if you are interested.
-

Milestones

Congratulations to the following longtime members of Alpha Chi Omega who are receiving milestone pins from Nu Sigma Nu:

- Florence Wohlschlegel Black – 60 year pin
 - Marilyn Blanche Hertz – 60 year pin
 - Susan McCarl Hills – 50 year pin
 - Antoinette Canepa Scully – 25 year pin
-

Collegiate Chapter Assistance

Leslee Purdy Haylett has expressed an interest in helping a collegiate chapter long-distance, and Headquarters paired us with a chapter in need, University of North Dakota (Alpha Pi). She is still trying to make contact with the right people there. If you have any ideas and are interested in helping long-distance, let me or Leslee know.

Recipe: Torta de elote (Corn Pudding)

from Fonda San Miguel Restaurant of Austin, TX,
submitted by Karin Mikkelsen Utzinger

Torta de elote is the light-as-air souffle-style corn pudding that is served at Sunday brunch at Fonda San Miguel. Rich and buttery flavored, the pudding is crusty on the outside but creamy inside. On a whim, Chef Roberto Santibanez occasionally adds a handful of chopped poblano peppers. Fresh corn lends the best flavor, but frozen corn may be substituted if thawed and processed

at room temperature.

2 pounds corn kernels
 6 eggs, separated
 ¾ cup sugar
 6 tablespoons butter, softened
 ¾ cup flour
 1 teaspoon baking powder
 1/8 teaspoon salt
 1 cup grated Monterey Jack cheese

Put corn kernels in work bowl of food processor and process with metal blade to a fine but still textured puree, approximately 2-3 minutes. Add egg yolks one by one, processing for 30 seconds after each addition. With the processor still running, add sugar a little at a time, processing until the mixture turns lighter in color and sugar is dissolved. Add softened butter to corn mixture and process until blended, then transfer to a large mixing bowl. In small bowl, combine flour, baking powder and salt. Stir to blend.

Add flour mixture to corn and stir gently until incorporated. Place egg whites in large bowl of mixer. Beat whites at high speed until foamy, but not soft-peak stage. Alternately, fold egg whites and cheese into corn mixture.

Coat a 9x13x2 inch baking dish with nonstick cooking spray. Pour corn mixture into prepared dish and bake in preheated 350-degree oven 45 minutes or until golden brown. A toothpick inserted in the middle of the pudding should come out dry. Let cool to room temperature before serving. Yields 16-20 servings.

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