

## President's Message

The last two years have gone so fast! It is hard to believe that my term of president is over. I cannot express my gratitude enough to all of you who lent a hand to make the last two years so successful – the board, the program coordinators and tour coordinators – you were all wonderful. Thank you all so much for making it such a success!

I apologize for missing the last meeting. As you know, my father died on May 8th, and I put my family first and went to be with my mother in Florida. I thought of you all, having a wonderful time at the luncheon and then hearing all about Carolyn Keene and Nancy Drew. That is one of my favorite meetings of the year. Carol Gezon sent me pictures and it looked like great fun.

The program development meeting will be held at 9:30 on June 2<sup>nd</sup>. Michele Clarke came up with a wonderful list of possible programs for next year, and I am anxious to see which ones you chose as your favorites. Everyone is invited to the meeting. This is where you can have your say on whether we pick one or another of the first choices. The meeting will be in the Murrysville Community Meeting Room.

Finally, I know you will support Susan Petrie as our new president. She is a hard worker and a great leader. I am positive she will do a fine job.

Have a great summer.

Sally

## Officers for 2016-2017 Term



From left to right:  
Michele Clarke, Vice President Programs  
Nancy Veyo, Treasurer  
Susan Petrie, President  
Bethia Schulz, Secretary  
Betty Hollingsworth, Vice President Membership

## Contents

President's Letter	p. 1
New Officers	p. 1
Membership	p. 2
May Tour	p. 2
Great Decisions	p. 2
Dues Are Due	p. 2
Reading for Pleasure	p. 3
Summer Reading	p. 3
Calendar	p. 4
Recipes	p. 5

## Membership

Welcome to our newest members:

Diane Fields

Liz Wichelmann

Dodie Hagan

## Great Decisions 2016 Final Report

I want to thank all those who participated in Great Decisions 2016 this spring. I especially want to thank the discussion leaders: Bjoerg Granger, Michele Clarke, Susan Greenberg, Charlie Beard, Fran Lynch, Douglas Granger, and Nancy Veyo. They all did a splendid job speaking on their chosen topics and stimulating lively discussion. The sessions on Wednesday morning throughout March and April were well attended with much participation from all members and guests. This year a DVD was available from Foreign Policy Association to supplement the discussion topics. A suggestion was made that in the future the DVD could be shown before the sessions for those who wish to view it and then the group discussions would be lead by the volunteer leaders who could utilize the film or not with their group topic. The DVD presentations could not have happened without Librarian Jamie Falo's help. Each week an hour before the discussion group meeting, Jamie set up the projector and laptop for our use. Thank you, Jamie and your staff, for all your help.

Annie S. Rivers  
Great Decisions Coordinator

## May Tour Highlight

Those of you who were not along on May 19 to Deutschtown missed a treat. One of our stops was Arnold's Tea shop where we learned the proprietor, Verna



Arnold is a long time member of AAUW. A former teacher, Verna was the recipient of a \$10,000 AAUW grant towards a program to teach science to young girls. She has retired from education and pursued her dream to open a tea shop.



## Dues are Due for 2016-2017



AAUW operates on a fiscal year of July 1 to June 30 and we begin collecting dues now for the July 1, 2016 to June 30, 2017 year.

Dues are \$75 for members and \$25 for affiliates. This is the same as last year. Of the \$75, \$49 goes to the National Association, \$10 to the State Association and \$16 is for our branch operating budget. Of the \$49 AAUW National dues, \$46 is considered a tax deductible contribution. AAUW is a 501(c)3 corporation.

Please send your dues to:

Nancy Veyo

Make checks payable to Murrysville Area AAUW. Also, please include any changes in address, phone numbers or email, so that we may correct the information in the branch directory. If you have any questions, email Nancy.



## Summer Reading Suggestions

Allende, Isabelle – *The Japanese Lover*  
Bronte, Anne - *Tenant of Wildfell Hall*  
Borman, Tracy – *Thomas Cromwell*  
Brody, Frances – post WWI – Kate  
Shackleton mysteries  
Calland, Mary Frailey – *Consecrated Dust*  
Carnarvon, Lady Fiona – *Lady Almina and  
the Real Downton Abbey*  
Chevalier, Tracy – *At the Edge of the  
Orchard*  
Diamant, Anita – *The Boston Girl*  
Donati, Sara – *The Gilded Hour*  
Hawkins, Paula – *The Girl on the Train*  
King, Carole – *A Natural Woman*  
Lagercrantz, David – *The Girl in the  
Spider's Web*  
Leon, Donna – Commissario Brunetti mystery  
series  
McPherson, Catriona – Dandy Gilver  
mysteries  
Perry, Anne – series set in Victorian England  
Peters, Elizabeth - mysteries  
Picoult, Jodi – *Vanishing Acts*  
Pitts, Mike – *Digging for Richard III*  
Quindlen, Anna – *Still Life with  
Breadcrumbs*  
Reichl, Ruth – *Garlic and Sapphires,  
Comfort Me with Apples*  
Rosen, R.D. - *Such Good Girls*  
Solomon, Andrew – *Far from the Tree*  
Stewart, Amy – *Girl Waits with Gun* -  
mystery  
Stiefvater, Maggie – *The Scorpio Races*  
Tyler, Anne – *A Spool of Blue Thread*  
Vowell, Sarah – *Lafayette in the Somewhat  
United States*  
Walsh, Jill Paton – *The Attenbury Emeralds*  
- mysteries  
Wariner, Ruth – *The Sound of Gravel*  
Winspear, Jacqueline – *Maisie Dobbs* and  
other books in the series

## Reading for Pleasure 2016-2017 Schedule

### September 22, 2016

*The Nightingale* by Kristin Hannah and  
*All the Light We Cannot See* by

Anthony Doerr

Leader: Annie Augustine

Hostess: Bethia Schultz

### October 27, 2016

*When Breath Becomes Air* by Paul Kalanithi

Leader: Carol Gezon

Hostess: Marge Hanes

### December 1, 2016

*Under a Flaming Sky* by

Daniel James Brown

Leader: Annie Rivers

Hostess: Patti Vargo

### January 26, 2017

*A Man Called Ove* by Fredrik Backman

Leader: Betty Hollingsworth

Hostess: Sue McPherson

### February 23, 2017

*Miller's Valley* by Anna Quindlen

Leader: Marge Hanes

Hostess: Nancy Veyo

### March 23, 2017

*My Name is Mahtob* by Mahtob Mahmoody

*Not Without My Daughter* by

Betty Mahmoody

Leader: Judy Johnson

Hostess: Nancy Pottmeyer

### April 27, 2017


*Where the Trail Grows Faint: A Year in the Life  
of a Therapy Dog Team* by Lynne Hugo

Leader: Sue Hauser

Hostess: Susan Petrie

### May 25, 2017

Planning Meeting for 2017-2018

June 2016			
2	Thurs.	9:30 AM	<b>AAUW Program Planning meeting for 2016-2017 –</b> Murrysville Community Meeting Room† <b>All members</b> are invited to attend and help plan next year's programs and tours.
July 2016			
4	Mon.		 <b>Independence Day</b>
August 2016			
15	Mon.		<b>Focus Deadline</b> – Email articles to Donna Beard.
September 2016			
1	Thurs.	9:30 AM	<b>Board Meeting</b> – Murrysville Community Meeting Room† Board Members, please email Susan if you cannot attend.

† The Murrysville Community Meeting Room is located at the entrance to the Murrysville Community Library, 4100 Sardis Road.



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The American Association of University Women, founded in 1881, is open to all graduates who hold an associate degree or equivalent, or baccalaureate or higher degree from a college or university or academically accredited institution. In principle and practice AAUW values and seeks a diverse membership. There shall be no barriers to full participation in this organization on the basis of gender, race, creed, age, sexual orientation, national origin, disability or class. Membership is not by invitation. AAUW advances equity for all women and girls through advocacy, education and research.

## Recipes from the Branch May Luncheon



### Roasted Beet Salad with Goat Cheese

4 medium beets – scrubbed, trimmed and cut in half  
1/3 cup chopped walnuts  
3 Tbsp. maple syrup  
1 (10 oz.) package mixed baby greens  
1/2 cup frozen orange juice concentrate  
1/4 cup balsamic vinegar  
1/2 cup extra-virgin olive oil  
2 oz. goat cheese

1. Trim greens from beets, wash and wrap each beet in aluminum foil. Roast in 350° oven for 60 minutes or until soft when squeezed. Cool, remove skins and cut into quarters.
2. While the beets are cooking, place the walnuts in a skillet over medium-low heat. Heat until warm and starting to toast, then stir in the maple syrup. Cook and stir until evenly coated, then remove from the heat and set aside to cool.
3. In a small bowl, whisk together the orange juice concentrate, balsamic vinegar and olive oil to make the dressing.
4. Place a large helping of baby greens onto each of six salad plates, divide candied walnuts equally and sprinkle over the greens. Place equal amounts of beets over the greens, and top with dabs of goat cheese. Drizzle each plate with the dressing.

Sue Hauser

### Black-Eyed Pea Salad

1 15 oz. can black-eyed peas, rinsed and drained  
2 cups cooked brown rice  
2 green onions(scallions), sliced  
1 green bell pepper, diced  
1 celery stalk, diced  
2 small tomatoes, diced  
1 Tbsp. finely chopped fresh parsley  
4 Tbsp. lemon juice  
1 Tbsp. light soy sauce  
1/2 tsp. brown mustard  
1/4 tsp. maple syrup  
2 cloves garlic, minced

1. Combine the peas, rice, green onions, green pepper, celery, tomatoes, and parsley in a large bowl.
2. Mix lemon juice, soy sauce, mustard, maple syrup, and garlic in a small bowl.
3. Pour dressing over the salad and toss to mix. Chill 1-2 hours if time permits.

Source: *The China Study Cookbook*

Susan Greenberg

### Green Bean Potato and Ham Salad

3 lbs. New potatoes, quartered  
2/3 cup cold water  
1 lb. Green beans, halved  
3/4 cup Miracle Whip Free Dressing  
1/3 cup stone ground mustard  
2 Tbsp. Red wine vinegar  
2 cup ham cubes  
1/2 cup chopped green onions

1. Place potatoes and water in a 3-qt. Casserole; cover. Microwave on High 13 min. Stir in beans. Microwave on High 7-13 min. or until tender; drain.
2. Mix together dressing, mustard and vinegar in a large bowl until well blended. Add potatoes, beans and remaining ingredients; mix lightly. Chill.

Joyce Vernon

## Cream Cake

6 eggs  
180 g (~3/4 cup) sugar  
180 g (1½ cup) white flour  
¼ tsp. baking powder

1. Beat eggs and sugar about 5-10 min.
2. Add flour and baking powder, then mix. Place in a greased and floured 24-26 cm (10") spring form pan. Bake at 350°F for about 30 min. or until done. Cool
3. Beat 3 cups or more whipping cream with a little sugar until stiff.
4. Choose any fruit you like. If the fruit is dry have some milk or sherry or anything else to dampen the layers.
5. Divide the cake into 3 layers. Between layers, place a layer of fruit, then a layer of cream. Use only cream on top of the cake.

Bjoerg Granger

## Banana Nut Bread

1½ cups whole wheat flour  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. ground cinnamon  
4 medium-size ripe bananas, mashed  
½ cup sugar  
1 large egg, lightly beaten  
2 Tbsp. canola oil  
2 tsp. vanilla extract  
½ cup chopped walnuts, toasted

1. Stir together first 4 ingredients in a large bowl, make a well in center of mixture.
2. Stir together bananas and next 4 ingredients, add to flour mixture, stirring just until dry ingredients are moistened. Gently fold in walnuts.
3. Pour batter into a 9"x5" loaf pan coated with cooking spray.
4. Bake at 350°F for 55 minutes to an hour or until wooden pick comes out clean. Cool 10 minutes on pan on a wire rack. Remove from pan and cool completely on wire rack.

Source: Southern Living

In Mook Chun



## Beacon Hill Brownies

1 pk (8) squares Baker's unsweetened chocolate  
1 cup butter (2 sticks)  
5 eggs  
3 cups sugar  
1 Tbsp. vanilla  
1½ cup all purpose flour

1. Melt butter and chocolate over low heat, then cool.
2. Beat eggs, sugar and vanilla on high speed for 10 minutes.
3. Mix all ingredients together on low, just blending. Place in a well-greased (Crisco) pan and bake 40-50 min. at 350°F. Do not overbake.

Margie Brannon

## Gourmet Madeleine Cookies

2 large eggs  
⅔ cup sugar  
1 tsp vanilla extract  
½ tsp. grated lemon peel  
1 pinch salt  
1 cup all-purpose flour  
10 Tbsp. unsalted butter, melted, cooled slightly  
powdered sugar

Preheat oven to 375°F

1. Generously butter and flour pan for large madeleines (about 3x1¼ inches).
2. Using electric mixer, beat eggs and ⅔ cup sugar in large bowl just to blend. Beat in vanilla, lemon peel and salt. Add flour; beat just until blended. Gradually add cooled melted butter in steady stream, beating just until blended.
3. Spoon 1 Tbsp. batter into each indentation in pan. Bake until puffed and brown, about 10-16 minutes. Cool 5 minutes. Gently remove from pan.
4. Repeat process, buttering and flouring pan before each batch. (Can be made 1 day ahead.). Dust cookies with powdered sugar.

Source: Food.com

In Mook Chun