

The Civic Courier

The Women's Civic Club of Panama City Beach, Inc.

> Volume VIII-Issue 5 January 2019



From the President's Desk

Basma Swearingen

Happy New Year, everyone!

Let us hope that 2019 will be a healthy and prosperous one to all.

As we celebrate the new year, let us not forget that there are many people in our community who still need our help. Hurricane Michael has impacted many lives. It is through your generosity, efforts and energy that we are able to achieve our goals and provide assistance.

Our Member-to-Member committee has planned a fun Bunco event for you on January 17 at the Egg and I.

Our dance and silent auction are a month away. It is our biggest fundraiser, and I am counting on your help to make it a success.

Blessings,

Basma

New Year off to good start with Bunco Party

Make your reservations now for the upcoming Bunco Party.

Members are invited to a Bunco Party at the Egg and I restaurant on January 17th. Play will begin at 10:00 a.m. The cost of \$18.00 includes games, lunch and eligibility for prize drawings. Sign up at the January meeting, or call Judy Hardegree 850-319-3583 or Sue Jiles, 770-364-5890

WCC spreads Christmas cheer to local organizations



The Women's Civic Club of Panama City Beach donated more than \$15,000 to various agencies recently during the group's annual Christmas luncheon. Beneficiaries include the PCB police, fire and parks and rec departments as well as the Boys and Girls Club, the Thomas Drive Volunteer Fire Department, the Bay County Sheriff's Office, the Community Food Pantry and PCB Library. Seen above are representatives of each group.

Pier Park holds 11th annual New Year's Eve celebration

Civic Club members help to make holiday festive for local families

Sue Jiles alerted members that the TDC again asked WCC to help them out on New Year's Eve during the 11th annual celebration.

There were 10,000 beach balls, two fireworks shows, three musical acts, an epic Photo Booth and 5-foot tall beach balls from 5:30 p.m. to midnight at Pier Park, 600 Pier Park Drive in Panama City Beach.

WCC members were asked to hand out hats from 4:00 p.m. to midnight (or when the hats ran out). Husbands and friends were welcome to help! "It's a fun event to work, and a great way to help the club make much-needed funds," Sue said.

It was all free and family-friendly.





Beach Boogie Dance & Silent Auction coming Feb. 2nd

Preparations for the annual Beach Boogie dance are underway. The dance and silent auction is scheduled for February 2, 2019 at the Lyndell Center with Jim Lawson providing the music. Ticket selling will begin at the Lyndell Center approximately three weeks prior to the event.

According to Cheri Leistner, Auction Chairman, many wonderful things have already been turned in, but many more are needed.

Save any of those Christmas gifts that perhaps were not the correct size or color.

Cheri will accept any of your items at the regular meetings or anytime.



Shown above are some of the door prizes from the Beach Boogie Dance and Silent Auction last year. Similar baskets will be offered again this year.



Seen above is Bobbi Griggs as she receives two gift cards valued at \$150.00 each from Surfing Deer on 30A from manager Halls Hartley for the Silent Auction.

Special Event: Save the Date!

Todd Herendeen

Dinner & Show

Friday, March 29, 2019



Please Remember

Reservations must be made by 10 a.m. the Monday before each meeting.

The Civic Courier

Karen Honeycutt appreciates PCB Police Dept.

Karen Honeycutt updates us on the 2018 Christmas Parade.

The Optimist Christmas Parade at Pier Park went very well. There were so many people there and loads of kids of all ages! I believe more than past years. We had lots of candy, but still ran out!

I was glad to see more people there, because it took their minds off Hurricane Michael for a few hours. The kids were grabbing and reaching up for that candy we threw. Even adults were grabbing it and giving it to the kids.

The traffic was terrible, but the PCB Police Dept. did a remarkable job of handling moving vehicles. They deserve a high five. I knew all the short cuts home and was there in no time!

We missed the rain that came later that night, so all was really well.

Peg Lowery: Peg had her gall bladder surgery on December 12, 2018 and has been nicely recovering at home.



JANUARY

- 1 Connie Peterson
- 2 Shirley Crawford
- 3 Nicole Buckley
- 7 Dotti Perfetti
- 9 Jane Nendick
- 18 Maddie Niederberger
- 21 Betty Dunn
- 27 Deanne Taylor
- 29 Mugsy Parens
- 30 Dottie Golicz



Shown above is a section of last year's Auction Room ready to open up for business.

The Women's Civic Club of Panama City Beach, Inc.

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WE'RE ON THE WEB! WWW.WCCPCB.ORG



United for a Better Community

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Food Pantry Donations for January

For each meeting WCC supports the Food Pantry.

While foods (canned meats, broths, canned veggies, pasta, rice, soup, meals, chili, jelly, hotdog buns, sliced bread, crackers) are always welcome, they can also use personal care items, such as paper towels, toilet paper, baby and adult diapers, toothpaste, deodorant, razors, shaving cream, body wash, dish washing soap, and laundry products.

Your generosity in the past has been amazing and greatly appreciated! Please keep up the good work!

Just a reminder:

Luncheons
Are Now \$20

COMING EVENTS

- January 3 Luncheon 11 a.m.
 Texas Roadhouse
 Business Meeting
 Selection of Nominating Committee
- January 17—BUNCO 10 a.m.
 The Egg & I, Thomas Drive
- January 31— Executive Board Meeting Beach Chamber Board Room 10 a.m.
- Feb. 2—Boogie Dance & Silent Auction Lyndell Center
- February 7 Luncheon 11 a.m. Wicked Wheel



The above picture shows some of the tables set up for last year's dance.

Beach Boogie Dance& Silent Auction

Sponsored by The Women's Civic Club of Panama City Beach, FL, Inc.



Saturday, February 2, 2019 6-10 P.M.

LYNDELL CENTER MUSIC BY JIM LAWSON
BYOB - SETUPS PROVIDED HORS D'OEUVRES SERVED AT 6:30 PM
ADMISSION - \$15.00

For information & tickets, call Diane Vitale 850-819-2236 or Kay Vider - 850-596-0638

Renee's Easy Lemoncello Cake

Here's my recipe for a pound cake style bundt ring as an alternative to the expensive restaurant lemoncello layer cake we all love. Renee Taylor.

15-16 ounces lemon cake mix

1 (3 ounce) box instant lemon pudding mix

4 large eggs 1/2 cup melted butter

1/2 cup lemon juice (of 1 ½ lemons)

3/4 cup lemoncello (Italian Villa Massa is the best but US Fabrizia is good

and half the price)

1tsp. lemon extract
Zest of one and a half lemon, finely grated
1 cup pecans, chopped

Glaze:

1/2 stick <u>butter</u>, melted 1 cup <u>sugar</u> 1/4 cup lemoncello 3Tb. water



Preheat oven to 350°F.

Add lemon cake mix, lemon pudding mix, eggs, oil, lemon juice, Lemoncello, rind and pecans to large bowl.

Mix for at least 3 minutes.

Pour into buttered and floured bundt pan.

Bake for 55 minutes or until knife comes out clean.

Make glaze: Melt butter and add sugar and water.

Bring to full boil until sugar is melted.

Remove from heat and add Lemoncello, stirring foamy mix until settled.

Poke holes in still hot cake in the pan, using a skewer.

Pour most of glaze over hot cake slowly.

Cool in pan.

Invert to cake plate and coat bare top of cake with remaining glaze.

By the way, with all the brands of Lemoncello available, I prefer the New Hampshire Febrizio, about \$17 at Total Wine. Has a light lemon scent, color and taste. Some of the Italian ones are very heavy with odd aftertastes.

Muffin Pan Tomato Tarts from Judy Hardegree

17.5 ounce package frozen puff pastry sheets 10 oz. extra sharp cheddar, grated

1/4 cup mayonnaise 3 cups cherry tomatoes, halved

2 teaspoons kosher salt 2 tablespoons fresh basil, chopped

1 teaspoon black pepper

Preheat oven to 400 degrees. Partially thaw both pastry sheets and gently unfold. Spread half of the mayonnaise on each sheet; sprinkle each with 1 teaspoon salt and 1/2 teaspoon pepper.

Cut each pastry sheet into 12 two-inch squares. Gently press squares into 2 lightly greased mini muffin pans. Divide cheese among the tarts; top each with tomatoes. Bake about 15 minutes or until pastry is light golden brown; cool in pan on a wire rack 5 minutes. Sprinkle with basil.

Makes 24 tarts, but you can easily halve the recipe to make 12. Delicious and easy!!

