

West Side Stories

Western Sussex (DE) Affiliate of the Delaware AAUW
May 2020 Edition



A New Normal

We have all, in one way or many ways, been affected by the pandemic of COVID-19 in our daily lives.

Trips to the grocery store cause heightened anxiety and our normal routines of hair cuts and eating out are at a standstill.

As a child, I was always in awe of how much sugar my grandmother had stashed in her bottom cabinet. It was usually five or six 5lb bags and I thought it was there because she loved to make pies every Saturday morning. In reality, as a young girl, she had lived through the depression and having sugar was more of a security blanket for her than it was for the pie making endeavors.

When she passed away, I received 5 large cookie tins (you know the ones, right?) that housed hundreds of recycled buttons, snaps, collar stays, epaulettes, hooks, and a few interesting artifacts from years gone by. Again, the depression had instilled in her the ideas that everything was NOT disposable and could have a second life sometime in the future. I still have many of these buttons today, my “hoarding” of them instilled in me based on my love for my grandmother and the things that she kept as a reminder to “waste not, want not.” It was her normal.

My personal “new normal” is not much different from my “retired normal” in that my days are filled with the things that I have done since retirement. Of course, we rarely leave the house unless it’s to pick up groceries or carry-out in order to support our local small businesses. We have started walking the dog twice a day, upping my counted steps on my watch, so there is that added benefit. However, life routines has continued on pretty much as usual.

What has changed is our conversations and thoughts on what is happening in the world and how, as we move back towards a perceived normal, it will affect us.

2019-20 Meeting Dates:
September 25, 2019
November 20, 2019
January 22, 2020
March 25, 2020
May 27, 2020



In Hawaii, May 1st is known and celebrated as Lei Day!

AAUW is a top-rated 501(c)(3) charity. Donations are tax deductible. Tax ID#: 52-6037388



**MAY DINNER MEETING
IMPORTANT INFORMATION!**



We currently have 31 branch members.

As the Manor House and other viable options are still unavailable for our meetings, we are going to wait for NOW to make a final decision regarding our May 27th mtg. As the date approaches, we will make a decision and send out a separate notice to our membership. Thank you for your patience and understanding in this time of uncertainty.



DE AAUW information can be easily accessed by going to their website at:
<https://aauw-de.aauw.net>

WESTERN SUSSEX LEADERSHIP

President - Joyce Mackler

Treasurer - Ellen Wright

Secretary - Pat Davidson

**Membership & Reservations -
Barbara Johnson**

Membership - Pat Reilly-Butcher

**Newsletter & Programs - Mikki
Madden**

International - Rajani Purandare



Yearly membership is \$70. If you have questions, please contact Barbara Johnson or Pat Reilly-Butcher, Membership Chairs.

Just a note, non-paying members will be removed from our rosters.

Please continue to bring friends who may be interested in joining. The only way we can grow is if we keep sharing with our friends!

We will all be different. More than likely, we will be more cautious. We may even have a greater tendency to purchase more household goods “in case” we need to go through this again. We might have a heightened sense of those around us who seem or look sick which in turn might mean that more of us wear masks without a state mandate - much like they do in Asian countries as a normal part of everyday life.

But, my hope and prayer is this. In our changes to adjust to life “after” the pandemic, I hope we are more tolerant of those that live and work to provide us with the “essentials” we are needing now. Those that are toiling in our grocery stores, on the front lines of the medical professions, processing food in our local meat plants, and working to move goods and services from one place to the next.

I hope we are more forgiving. I hope we more deeply recognize that everyone has a story and it’s not our unique story. We all have different backgrounds, religions, home lives, ideas, and ways to do and process things.

I hope we are all evaluating and identifying what’s REALLY important in our lives. I hope that includes relationships, personal awareness, fostering hope and happiness, and improving our mental and physical health so that we can live longer and offer ourselves to the betterment of our community and the world as a whole.

I hope we are all happier. I hope we are finding gratitude in the smallest of things these days. Things like birds building nests, reading a great book, a hot cup of tea, or just sitting in the sunshine for a few minutes.

I hope we can stop being “human beings,” and start being “human’s living.”

God bless and stay well.

Mikki Madden

OH!

*Fragrant is the breath of May
In tranquil garden closes,
And soft yet regal is her sway
Among the springtide roses.*

-William Hamilton Hayne
American poet (1856-1929)



Please send any newsletter
information to Mikki Madden at
mikssterlingstyle@gmail.com



Jeannie Gandek would like to thank
the club for remembering her and
reaching out to her on the death of her
daughter.

Geraniums Update!

IMPORTANT INFORMATION!



Dear Members,

We will not be able to have the geranium sale at the school property on May 16th.

The sale will be handled at Lakeside Greenhouse.

- The customers will not get out of their cars.
- The customer will be asked to have the check ready or cash for payment
- The flowers will be loaded into the vehicle for them.

Member, please do the following:

1. Please **call** all your people and inform them of the changes. Date, May 16 and location, Lakeside Greenhouse in Laurel. 8-11am
2. Ask them if they are willing to drive to Laurel, Lakeside Greenhouse located on the road to Trap Pond on the left. We are not doing delivery unless you as a member want to deliver to a customer.
3. Do they still want to order the flowers?
4. Inform them that they need to have money in an envelope or a check with the amount already written. \$4.50 per plant

Checks payable to Western Sussex AAUW

5. Let Pat Davidson know of any Manor House customers. Barbara Johnson volunteered to take the plants to the Manor House. Arrangements have been made.



6. Please call Pat Davidson with changes by Wednesday May 9th.



PRESIDENT'S MESSAGE

I hope this newsletter finds you safe and healthy. This is certainly a very trying time for everyone. When we had to make the decision to cancel our March meeting, I don't think any of us thought we may also have to cancel our May meeting. We are still hoping that won't be the case. I would like to think the situation will be better and the restriction lifted by then, but there is no way to know. We will make a final decision closer to the end of May so please keep an eye out for your email.

On a brighter note, we will be having our geranium sale pickup on May 16th from 8 am to 11 am at Lakeside Greenhouse in Laurel. Pat always works hard on the sale, but this year she has really stepped up to face the challenge created by this pandemic. Thanks to Pay, we believe we have a good plan on how to proceed safely and efficiently with the sale. The pickup will be done as a drive-thru with members collecting money and loading plants without anyone getting out of their cars. Please remember to let your customers know now that the date has been changed from May 2nd to May 16 and the pickup location is now at Lakeside Greenhouse located on route 24 just east of route 13 in Laurel. Please call Pat to volunteer, and remember, unless things change, you will need to wear a face covering.

Ellen has asked me to pass on some more exciting news. This is the first year we will be offering the opportunity to renew your AAUW membership online. We were hoping to set up a date where we could provide assistance with renewing online, but the virus has put the kibosh on that too! However, if you have email and a credit card, you can do it! Please look for an email from memberinfo@aauw.org. In this email will be your renewal letter and directions to renew online. Ellen will be sending these renewal emails out around the time of this newsletter. If you will be sending a check to Ellen, please make it out to Western Sussex AAUW. Ellen's address will be at the bottom of the email.

Stay safe and see you May 16th.

Joyce



THERE HAS NOT BEEN SIGNIFICANT CHANGE IN OUR FINANCES SINCE PUBLICATION OF OUR MARCH NEWSLETTER.

CURRENT TOTALS ARE:

OPERATING ACCOUNT = \$1439.43

SCHOLARSHIP ACCOUNT = \$7460.75



Memorial Day commemorates the men and women who died while in the military service of their country, particularly those who died in battle or as a result of wounds sustained in battle. In other words, the purpose of Memorial Day is to memorialize the veterans who made the ultimate sacrifice for their country. We spend time remembering those who lost their lives and could not come home, reflecting on their service and why we have the luxury and freedom that we enjoy today. We might consider how we can support and safeguard their grieving families and loved ones who are left behind.

Asparagus Frittata



INGREDIENTS

9 spears pencil-thin asparagus
3 tablespoons olive oil
1 large red onion, cut into 1/4-inch-thick slices
Pinch sugar
3/4 teaspoon kosher or sea salt, plus extra for water
3/4 cup Parmigiano-Reggiano cheese, coarsely grated
1/2 teaspoon freshly ground black pepper
6 large eggs, lightly beaten



INSTRUCTIONS

Wash and trim asparagus. Cut into 3/4-inch lengths. Cook in boiling, salted water until tender, 3–4 minutes. Drain asparagus and submerge in ice water to stop cooking. Set aside.

In a medium-size oven-safe skillet, heat olive oil over moderate heat. Add onion, sugar, and salt; reduce heat to medium-low, and cook, stirring occasionally, until onion is golden brown and very tender, about 30 minutes. Remove onion from the pan with tongs, leaving as much oil in the pan as possible. Let onion sit 10 minutes, until no longer hot.

In a large bowl, whisk eggs until smooth. Add cheese, pepper, asparagus, and onion. Set the skillet over medium heat. Add egg mixture, stirring briefly to distribute fillings.

Reduce heat to low and let mixture cook slowly; you should see just a few lazy bubbles popping up around the edges. Cook undisturbed until edges are set but middle is still very liquid, about 8 minutes. Meanwhile, preheat your broiler on high.

Transfer skillet to oven, positioning it 3–4 inches from the broiler. Cook until top of frittata is golden brown, edges are puffed, and center is just set (it will jiggle slightly but pop right back after you poke it), about 2 minutes. Don't overcook it! Loosen with a spatula, if needed. Remove to a warmed platter and serve immediately.

YIELD:

4 servings

PREPARATION TIME

40 Minutes

TOTAL TIME

60 Minutes

Remember that it is important to wash your hands regularly and to disinfect the surfaces you touch frequently. Light switches, cellphones, handles, and the like need just a good spray with an approved disinfectant to help you avoid all types of viral and bacterial exposure. STAY SAFE!

Although senior students are not in the physical school buildings, we are still pursuing our scholarship candidates through the guidance counselor channels at each of the local high schools.

Lisa Tobin is working with them to get viable applications. With the options to ZOOM interviews, our committee will still be able to award our scholarships this year.



While we are all sheltering in, it's a good time to check the batteries in your smoke and CO2 detectors!



DELAWARE STATE AAUW INFORMATION

The state 2020 Biennial Convention has been cancelled due to COVID-19. All tickets previously purchased will be refunded in full.

Information regarding the election of the 2020-2021 state officers will be sent to members in the near future.

If you are in need of help during this time, please make sure you reach out to someone.

Even if you need to just hear a friendly voice, it's important to have some type of contact with others for your mental health.



Mary Ellen Farquhar does a fantastic job sending cards to our members and spreading sunshine.

Please reach out to her if you hear or receive any information on our membership that needs a mailed card.

