



## July thru September 2010 Edition

### WHO ARE SOROPTIMIST?

Founded in 1921, we are an international volunteer organization for women in management and professions working through service projects to advance human rights and the status of women. Currently, over 90,000 Soroptimist members represented in more than 3,000 clubs in 124 countries/territories contribute time and financial support to community-based and international projects that benefit women and girls.

### WHAT IS OUR VISION?

To be the voluntary service organization chosen by all business and professional women committed to improving the lives of women and girls. We will share our time, talents and financial resources to enrich our communities by:

1. Improving the lives of women

and girls.

2. Helping women achieve economic and political equality.
3. Serving as a global voice for women.
4. Providing outstanding leadership development opportunities for women.
5. Enhancing world peace and understanding.

Sandy James hosted our annual Alpine Soroptimist retreat at her lovely home on June 22. It was a potluck and the food was delicious.

Our President Barbara Gould ran an information packed meeting and we made a lot of decisions regarding the budget, the programs, and the fund raisers, for 2010-2011. As the retreat came to an end Barbara held a



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### MEETING SCHEDULE

Soroptimist International of Alpine Monthly Meeting Schedule at the Alpine Inn: First, Third & Fourth Tuesdays at 6:00pm

For more information about becoming a Soroptimist write to Soroptimist International of Alpine, P.O. Box 1053, Alpine, Ca. 91903 or E-mail [sialpine@soroptimist.net](mailto:sialpine@soroptimist.net).

Visit the Soroptimist Web page [www.soroptimist.org](http://www.soroptimist.org) to learn more about Soroptimist International

drawing and gave everyone attending either a bracelet or anklet along with a Soroptimist emery board.

I want to thank Carlette for the following pictures.

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Soroptimist Retreat June 22, 2010  
Home of Sandy James



Carlette and Laurie



Barbra and Sandy's Dog



Pat Cannon



Pat Wood

Our president and her board held a budget meeting on June 8<sup>th</sup> and the results were presented at the retreat. After much discussion the budget was voted on and passed.



Barbara held a meeting of the Mad Hatter Event Committee, on June 29<sup>th</sup>. Barbara had

several locations in mind and after some checking she decided upon Sycuan Resort. The theme this year is "Grinnin with the Cheshire Cat". The date is April 2<sup>nd</sup> from 10:00 till 2:00. Ladies start looking for sponsors and basket items. We are planning on 12 baskets and 3 silent auction items. We need to start inviting everyone to attend.

Congratulations to Sandy on her new grandson, Javin. He is just beautiful!



Good news for Dana! She is now Cancer free! We are so happy to hear the good news. We care about you and hope to see you soon.



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Donna Feeney attended the SIA Convention in San Francisco and brought back lots of information. She had a great time and will share all she learned with us at a future meeting.

## OH MY GOSH!

September 7<sup>th</sup> arrived and we had our first Soroptimist meeting of the 2010-2011 year, at the Alpine Inn. Six members and a guest, Terry Carpenter, were present. Terry expressed an interest in becoming a member. We are looking forward to seeing her in the future.

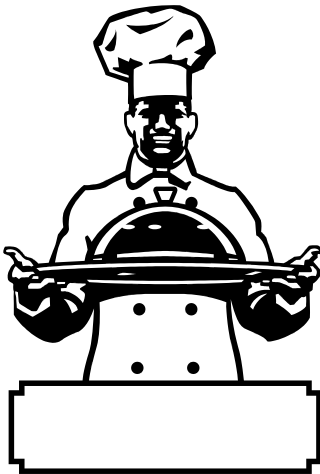
Jo Anne Siudara, our District III Director, will be attending our September 28<sup>th</sup> meeting. Please try to attend this meeting.

# ASK

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I would like to take a moment to remind all of you ladies that this is your newsletter and I need your input. We will be posting the newsletter on our new website and there will be more women being introduced to our club. You need to give me any information that needs to be passed along.



The recipe for September is: Turkey Tortilla Soup.

1 ¼ cups homemade turkey or chicken broth  
1 ¼ cups canned green enchilada sauce  
1 ¼ cups canned red enchilada sauce.  
1 teaspoon ground cumin  
1 cup nonfat half & half (may substitute low fat milk)  
2 cups cooked turkey or chicken shredded  
1 cup chopped grape tomatoes –for garnish  
1 jalapeno chile-stemmed, seeded and minced for garnish  
¼ cup shredded sharp cheddar cheese for garnish

In a dry skillet over medium high heat, working in batches, heat tortilla's on both sides until slightly charred in spots. This should take about 6 minutes total. Slice tortillas into ½ inch strips.

In a pot over medium heat combine broth and tortilla strips. Cook for 2 to 3 minutes until tortillas have softened and thickened the broth.



Reduce heat to medium-low and add enchilada sauces, cumin, half & half and cooked turkey, stirring to combine. Cook for 3 to 5 min. until heated through. (Add more broth for thinner consistency) Divide among bowls and garnish with tomatoes, avocado, jalapeno and cheese.

Bon Appetit