

**August 2019**  
Hospital Auxiliary  
P.O. Box 813  
Lake Arrowhead, CA 92352



## Mountains Community Hospital Auxiliary

Newsletter Editor: Holly Carver  
E-mail: holly.carver@sbcglobal.net

### Letter from our President



**“Help one another, there’s no time like the present and no present like the time.”**  
**James Durst**

Keeping with tradition, your new Auxiliary Board had their official “In and Out” Meeting on Monday, July 8<sup>th</sup>. One of the important accomplishments was revision of the yearly calendar. Please note the 2019-2020 Calendar that is part of this Newsletter. Your new Board is full of good ideas and lots of enthusiasm. We are moving forward with making MCHA the best ever.

Thank you to all our members who participated in and attended the Le Grand Picnic on July 21st at MCH. The hospital fundraiser raised \$193,000 this year! WOW! So many of the wishes on the hospital wish list can be attended to thanks to the fabulous community support. Thank you, Kim McGuire and Susie Stuart for your leadership. And speaking of picnics. Keep an eye on the date for our very own La Petite Picnic. We will meet as an Auxiliary in the Rose Garden on August 21st. This lovely summer evening of food and friendship is for Auxiliary members, guests and significant others. Details to follow.

One of our loveliest of days is coming on August 3rd. Please come and be a part of our Rose Ceremony at 2 pm in the Rose Garden. Bring along some cookies (if you signed up) and plan to spend a special afternoon. Call Christi Schneider if you have any questions.

Also, thank you to Randy and Christi Schneider for the July “Wine and Appetizer” party. Sitting in the Schneider’s beautiful, shady garden on a summer evening was the best. Our August gathering will be on August 17th from 5-7 p.m. at the Venturini home. Look for details to come.

Again, we are off to a great start. Have a lovely and volunteering month of August!

**Jeannie Venturini, Auxiliary President**

### Gift Shop

Our colorful tunic style blouses go on sale August 7 at 25% off. We still have a very nice selection of wind chimes available as well as a fun variety of items which make great hostess gifts, secret pal surprises, stocking stuffers, gift exchange or? And be sure to check out the new seasonings as they can be a great gift to yourself.

**Lynnda Kelly, Gift Shop Manager**

### August Calendar

**3<sup>rd</sup>**: Rose Memorial @ 2:00 **17<sup>th</sup>**: Wine & Appetizer @ 5:00 at the Venturini home **21<sup>st</sup>**: La Petite Picnic @ 5:00

Join us for our  
**Fall Tea!**

**Saturday, September 28th  
from 2:00 – 4:30  
at the home of**

**Denise Neptune**



*Come enjoy tea,  
sandwiches, pastries  
and party favors.*

**Please RSVP  
by September 12<sup>th</sup>**

The cost of \$25 per person  
can be paid by cash  
or check made out to  
"MCHA"

Payments can be:  
Taken to the Gift Shop  
or  
brought to the  
September 12<sup>th</sup> meeting

Members are welcome  
to bring guests and  
carpooling suggested.

**Boo Bears**

If interested in helping assemble these cute guys, the group meets every Tuesday from 1:00 to 3:00 on the 2<sup>nd</sup> floor of the Medical Building in a room attached to Dr. Cohen's office

**Volunteer Hours**

Since time seems to be flying by, this is a reminder that your hours need to be turned in to Nancy Clark quarterly. So, months end of September, December, March and June works perfectly!

**Tea Sandwiches**

If you would like to help make sandwiches for the September tea, please contact Kathy Howe. And if you have 2 or 3-tiered serving pieces, please contact Lynnda Kelly.

**Ways and Means**

Remember when we were all saying, 'I wish it would warm up!!!' WELL -- we got our wish. Now let's all say' just a little cooler please!!!'

The thrift store check was delivered to Jeannie at the July meeting. The total for six months was \$9,859.25. Great job and much appreciation to those members who volunteer their time at the shop!!

Our last wine & appetizer party at Christi and Randy Schneider's brought in \$210. It was a lovely evening on their patio. Our next wine party will be at the home of Jeannie and Peter Venturini on Saturday, August 17 from 5 to 7 pm. Directions to follow in a separate email.

*Wine - Food - Friends*



NOTE NEW CHANGES TO THE WINE PARTY!!!! In the past it has been where you bring \$10 dollars and a bottle of wine OR an appetizer. We will continue to collect \$10 per person BUT the change is ---- Bring your choice of beverage and an appetizer. We have had some events where we have a lot of wine and not much food. The host will provide the dessert, so we do not have a table of sweets.

**Pat Jongerius, Ways and Means**

**Rose Memorial Ceremony**

This coming Saturday, August 3<sup>rd</sup>, will be the 50+ year that loved ones have been honored at the Rose Memorial Ceremony in the rose garden at the hospital, overlooking the lake. About 30 people will be honored, including auxiliary members Alice Thurmond, Pamela Huss, Paula LaFleur's husband, Dale and Eileen Pirkowitsch's husband, Kurt.



Many of you signed up to bring cookies or brownies (nothing that will melt in the heat). Please bring them to the rose garden by 1:30 on August 3<sup>rd</sup>. If they are on a plate that you would like returned to you, please put your name on the bottom.

The ceremony will be from 2:00 to about 4:00, and all are welcome, regardless if you are bringing food or honoring someone.

**Christi Schneider, Rose Memorial Chairperson**

## **Bread, Bread, Bread & Cauliflower Crust!**

On July 24th more than a dozen ladies gathered to learn the art and simplicity of baking bread & making gluten-free cauliflower pizza crust. There was also a lot of snacking on fresh from the oven bread slathered in butter!



Not only did this event raise \$160.00 but two women expressed their interest in becoming Auxiliary members! A win-win.

### **FOCCACCIA**

15 oz	Water
1 T	Sugar
2 oz	Olive oil
1 T	Kosher salt
1#	Bread flour plus ½ cup
Opt.	Thyme or other herb

Knead 8 to 10 minutes.

Cover and allow to double in size. Pour onto a sheet pan that has been oiled or lined with a pan liner. Make indentations all over the dough with your fingers. Sprinkle with olive oil, salt and pepper, and rosemary or other herb. You could also add cheese or olives, whatever strikes your fancy.

Bake at 450 until golden brown, 25 to 35 minutes, depending on your oven.

Poking the bread is called docking. It keeps it from puffing up too much. Bake at a high temperature so it browns. It is too thin to brown at a lower temperature.

**See you next time! Kathy Howe**

## **Our Connections, Our Impact, Our Stories**

### *Kathy Howe*

I can smell the aroma of freshly baked bread coming out of the oven as I type this note. How lucky are we to have our own master bread baker!

Kathy was born in the small-town of Effingham, IL, but at age 9 moved to Monrovia. She attended Monrovia HS, Citrus College and graduated from Cal State LA with a BA in English literature, a degree she joked was very saleable, NOT! Although completing the majority of course work required for her Masters, working graveyard at Miller Brewing made it too difficult. As a shipping supervisor at Miller, she dealt with different challenges especially the numerous bargaining units.

Before moving to the mountains full-time, Kathy and husband Stan were pretty busy so volunteering consisted of donating blood and being fire lookouts on weekends. Once they started coming up for weekends, they decided they couldn't stay away. They made a deal with their employer initially to work from home 2 days a week. That eventually flipped and turned into moving up here full time and staying at a motel down the mountain 2 days a week to work. Needless to say, the mountain won!

Now, Kathy and Stan actively volunteer with several organizations. They have volunteered as ham radio operators for the Fire Department's Emergency Communication Service for 10 years, been Strawberry Peak lookouts for 12 seasons, belong to CERT (Community Emergency Response Team), and for the past 3 years could be found driving a CHP vehicle (minus weapons) on most Monday mornings!

Kathy is an instructor in first aid, CPR, AED and 'stop the bleed' for fire department volunteers. (She has an EMR certificate in 'stop the bleed' but it's not recognized by the State of California.) She helps in her church's office AND reads to 1<sup>st</sup> and 2<sup>nd</sup> graders at the Boys' and Girls' Club, a Rotary program. BUT her favorite volunteer job is with the MCHA as she believes it consists of the nicest bunch of women she has been associated with. She is currently the VP of membership and enjoys talking with people about what a wonderful organization it is. She especially enjoys the bake sales and bread baking classes. She always emphasizes how easy it is and describes herself as a kind of "missionary" for bread.

Our Auxiliary is so fortunate to have Kathy who willingly shares her time and talents with each of us. She said, "I volunteer because I like to help. I like to be useful. I don't need to be 'important', but I want what I do to matter somehow." We thank Kathy for her Connection, her Impact, and her Story as she continues to leave her special mark on our organization; one loaf at a time! We are all the better for her cheery spirit of volunteerism.