

Clayton

*American Association of
University Women*



**AMERICAN ASSOCIATION OF UNIVERSITY WOMEN
January 2016 newsletter**

PROGRAM: Ruth Bancroft Garden talk and plant sale

MONDAY, January 25, 7:00 P.M.

DIAMOND TERRACE RETIREMENT LIVING FACILITY

6401 CENTER STREET, CLAYTON

Come learn about drought tolerant plants from a speaker with The Ruth Bancroft Garden based in Walnut Creek. The speaker will cover an overview of the garden, with a focus on water conserving plants such as succulents and cacti, as well as other water wise plants like California natives that do well in our Mediterranean climate.



The Ruth Bancroft Garden is a local treasure as both an example of exceptional garden design and a showcase of low maintenance, water conserving plants in a natural setting for the enjoyment and education of the public.

You will have an opportunity to purchase succulents and cacti before the presentation starts at 7 pm.

Free and open to the public. Questions call 925-672-3411

AAUW CO-PRESIDENTS' MESSAGE

Lola Rohr and Joan Chesterman, Co-Presidents

We hope you had a wonderful holiday.

We look forward to a new year of events in help accomplish our AAUW goals of women's rights, students and women in science, technology, engineering, and math, diversity practices, equal pay for women, and women empowerment for local and world leadership.

You can help meet these goals by supporting AAUW Funds at our February 13 Funds Luncheon at Concord United Methodist Church and our April 27 Spaghetti Feed Fundraiser.

In addition, we will have two interesting guest speakers at Diamond Terrace. On January 25, an authority on succulents will discuss how-to's and will have plants for sale. On March 28, Bill Eliot, owner of Wild Birds Unlimited in Pleasant Hill, will discuss care and feeding back yard birds. **Remember that as of the beginning of this year, our meetings start at 7:00, not 7:30.**

We also look forward to good friendship in our interest groups. Contact the following people to participate: Great Decision Discussion JoAnn Caspar, Literature Book Discussion Priscilla Schmalzel, Couples Bridge Carol Wolfe, Ladies Bridge Mary Ann Hayes, Marathon Bridge Carol Gurrad, Field Trips Adela Oldford, Lunch Movies JoAnn Caspar, Gournet JoAnn Caspar and Roseann Krane.

At the Northern California Funds luncheon held way back in 2014, Lana Hanlon, an AAUW Concord Branch member, approached me (Lola) regarding combining their branch with ours. At our following Board meeting, we discussed the issue and formed an ad-hoc committee to further discuss the issues that would be involved.

On December 10, 2014, I emailed Michelle Koski, President of the Concord Branch, mentioning that Lana had approached me. Her response was that their Board had not met in December and will not meet until after January 2015, but had discussed it earlier in 2014 and tabled it until the Fall of 2014.

Since we have not had any further communication from the Concord Branch regarding combining, I emailed Michelle Koski on December 1, 2015, and asked her what the status was at their branch. Her answer was "We have not had a board meeting this year at all. So there is no status change from last year." So it looks as if the issue will have no further discussion unless we are approached by Concord.

Looking forward to seeing you in January.

Lola and Joan



Join the Get-Out-the-Vote Kickoff Webinar

AAUW's [It's My Vote: I Will Be Heard](#) campaign is dedicated to making sure every woman is registered and has the information she needs to cast her vote.

[Join the 2016 Get-Out-the-Vote Kickoff Webinar](#) on January 13 to learn how your branch can register, educate, and turn out millennial women voters nationwide.

The **2015-2016 Clayton AAUW Directories** were distributed at the Holiday Party. If you were not able to attend, please pick your directory up at the January meeting.

Roseann Krane, Communi-



College/University Committee

In the spring of 2016 *Elect Her* will come to four California Campuses; Saddleback College, San Jose State University, Sierra College, and University of Redlands/Crafton Hills College. Congratulations to everyone involved in bringing this wonderful program to these campuses.

Elect Her is the only program in the country that encourages and trains college women to run for student government and future political office. A collaboration between AAUW and Running Start, *Elect Her* addresses the need to expand the pipeline of women candidates and to diminish the longstanding political leadership gender gap.

Elect Her is a one-day, 4.5-hour training. Campus administrators, students, and local AAUW members collaborate with AAUW and Running Start staff to plan the trainings each year. [Fifty campuses](#) will host *Elect Her* sessions in 2016. Participants practice hands-on campaign skills, hear from inspiring local speakers, and discuss research on women in government.

Peggy Jaffe, Dale Satake, and Tina Byrne, C/U Committee

Public Policy

Two of our priority bills on equal pay/anti-discrimination were vetoed by the Governor: AB 1017 (would prohibit employers from seeking past salary history when hiring); and AB 1354 (would establish an anti-discrimination program for state contractors).

A third equal pay bill was signed by the Governor and chaptered: SB 358 (prohibits wage discrimination based on gender). NOW is leading an effort to expand SB 358 and add to the classes covered by its protection. AAUW is considering joining with NOW in this effort.

Check on the AAUW CA website for a review of the legislative session prepared by Shannon Smith-Crowley.

Nancy Mahr, nmahr@aauw-ca.org

Clayton AAUW

www.ClaytonAAUW.org

We are part of the AAUW Contra Costa County IBC

American Association of University Women

AAUW California Office, 1331 Garden Highway, Suite 100, Sacramento, CA 95833

The Clayton American Association of University Women Branch was chartered on May 13, 1974. The AAUW promotes equity for women and girls, lifelong education, and positive societal change.

**Great Decisions is America's
largest discussion program
on world affairs.**



The program provides background information and policy options for the eight most critical issues facing America each year and serves as the focal text for discussion groups across the country. **Contact JoAnn Caspar to participate.** Topics for 2016 are:

[Shifting Alliances in the Middle East](#)

[The Rise of ISIS](#)

[The Future of Kurdistan](#)

[International Migration](#)

[Korean Choices](#)

[The United Nations Post-2015](#)

[Climate Geopolitics](#)

[Cuba and the U.S.](#)



Afternoon Book Group Fall Selections

The Book Group will meet at 2:30 pm at the home of Priscilla.

For January 27 ***The Warmth of Other Suns*** by Isabel Wilkerson

We are always interested in new ideas for books to read.

Contact Jill Day for more details.



Field Trips: Senior Safaris

Savannah & Charleston <> April 12-19, 2016

American Queen Steamboat Company, Columbia & Snake Rivers, Clarkston: May 9-17, 2016. 9 days from \$4,395, inc. hotel stay. (Details to follow).

Cape Cod & Nantucket <> Sept 10-16, 2016

**Please RSVP to Marge Hennigar (707)751-1858 mhennigar@sbcglobal.net
Nancy Sloan, Talbot Tours, 1952 Camden Ave, San Jose, CA 95124, (408) 879-0101
(800) 662-9933**

Yes, it's not too early to pick one of our deluxe tours Scottsdale <> San Antonio <> New Orleans Cruise. Ask for our brochure!

DAY TRIPS 2015

For more information and/or a flyer, please call Ed and Marge Hennigar at 1-707-246-9150 (cell), email: mhennigar@sbcglobal.net.

For day trip information, contact either Marge or Adela Oldford at 1-925-672-9446, Vacation Discounters number is 1-888-655-6141. Talbot Tours 1-800-662-9933.

Thanks Adela



Couples Bridge: To find out about couples bridge please contact Carol Wolfe to participate



Evening Bridge meets at 7:30 pm the second Wednesday in the month. Contact Maryann Hayes for more details.



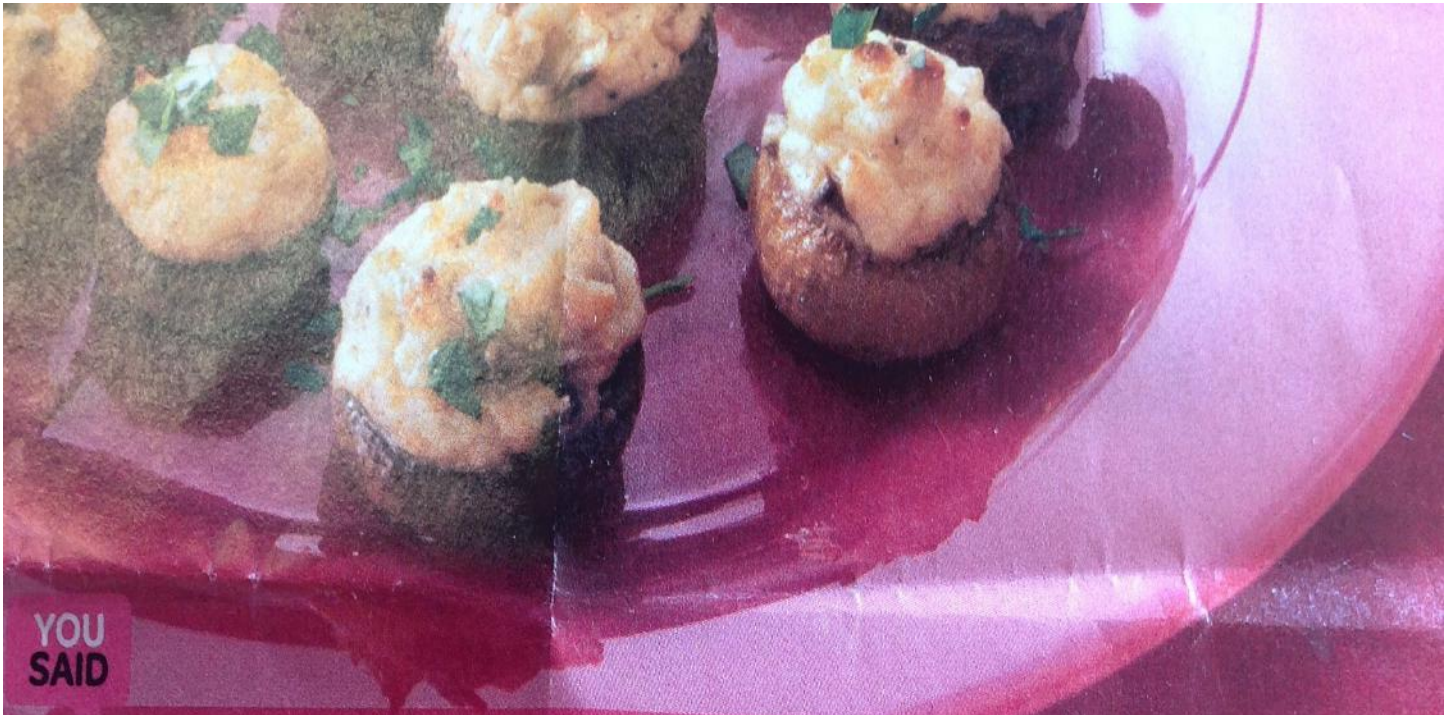
Couples Bridge meets the fourth Saturday in the month. Contact Carol Wolfe for more details.



Our Clayton AAUW Holiday Party

featured great food and silly exchanges of white elephants gifts. Fun was had by all.

One of the most outstanding foods was brought by Roger Mills. The recipe is as follows so please enjoy.



YOU SAID

I put a bit of chopped prosciutto in each mushroom cap before adding the cheese. I then sprinkled garlic-and-herb bread crumbs over them and drizzled melted butter over all. Baked for only

15 minutes and broiled for the last five. —CATX

These are great to bring to get-togethers. I prepare the stuffing and put it in a zip-top plastic bag. Later, I just snip a corner off the bag,

fill the mushrooms like a pastry, and pop them in the oven. —STEPHANIE G.

I brushed the mushroom caps with a bit of olive oil and they didn't dry out or get wrinkly. —VESHEILL

Mouthwatering Stuffed Mushrooms

armagazine.com/mouthwatering-stuffed-mushrooms

"These taste just like restaurant-style stuffed mushrooms and are my guy's absolute favorite."

—ANGIE GORKOFF

24 (2-inch-diameter) whole fresh mushrooms
(2 pounds)

1 tablespoon vegetable oil
1 tablespoon minced garlic

1 (8-ounce) package cream cheese, softened
1/4 cup grated parmesan cheese
1/4 teaspoon black pepper
1/4 teaspoon onion powder
1/4 teaspoon cayenne pepper
2 tablespoons chopped fresh parsley (optional)

- 1 Preheat oven to 350°F. Spray a 9x13-inch rimmed baking sheet with cooking spray.
- 2 Clean mushrooms with a damp paper towel. Carefully remove stems, cut off and

discard tough ends, then finely chop stems.

3 Heat oil in a large skillet over medium heat. Cook garlic and chopped stems, stirring occasionally, 5 minutes. Transfer to a bowl and let cool 10 minutes. Add cream cheese, parmesan, black pepper, onion powder, and cayenne to bowl and stir until blended (mixture will be very thick).

4 Fill each mushroom cap with 1 tablespoon cheese mixture and arrange close together on prepared baking sheet. Bake until mushrooms are hot and liquid

starts to form under caps, about 20 minutes. Sprinkle with parsley (if using) before serving.

[From our kitchen: You can make these 1 day ahead and chill, covered. To reheat, bring to room temperature, then bake in a 350°F oven until hot, 13 to 15 minutes.]

PER 2-MUSHROOM SERVING 100 CAL; 8.3g FAT (4.1g SAT); 4g PRO; 3.8g CARB; 0.8g FIBER; 103mg SODIUM; 22mg CHOL



Add these ingredients to your **shopping list** or save the recipe in your online Favorites. Page 4 shows how.