



March 2024 NEWSLETTER

Linda Pinder, Newsletter Editor

2023-2024 Edition 3

AAUW President's Message Linda Pinder

We had a very nice Funds Luncheon with the Concord branch on February 24. The salads and the desserts were all delicious. I enjoyed the presentation by Joyce Weaver about game development. Our branch raised \$1,556. Thank you to all who donated. I thought all the dishes were wonderful, and asked the Concord branch to share a couple of the recipes for some cookies that I especially liked. See on the last page of the newsletter.

Your Board met on March 7th and was joined via Facetime by Peggy Cabaniss from National – who is also a member of the Orinda, Moraga, Lafayette branch. Peggy discussed with us some options that other small branches have considered. Options include disbanding the branch, trying to merge with another near-by branch, or becoming a “satellite” member of a larger branch that might be a little farther away. After hearing the various options, the board believes the most reasonable option is to disband. We would like input from all of our members.

Please review and complete the attached “Survey” to help us decide on the future of Clayton AAUW. Please carefully review the options presented and check the box (or boxes) of your choice. You may check more than one box, but please rank your choices, 1st, 2nd, etc.

Please print off a copy of the survey, complete it and return it to Linda Pinder at 1173 Shell Lane, Clayton, or bring it with you to the General Meeting on March 18 at Diamond Terrace – 3:30 pm.

If we decide to close our branch, those wishing to stay active with AAUW could consider joining a more active branch. Orinda-Moraga-Lafayette, Pleasant Hill-Martinez and Danville-Alamo-Walnut Creek are all robust branches with larger memberships and active agendas.

If you would like to continue as the Clayton Branch AAUW, then we need more participation in leadership roles. We do not currently have a slate of officers willing to assume all of the positions for next term. Please let us know which leadership positions you might be willing to fill.

**President
VP Funds
Tech Trek**

**VP Programs
Secretary
Scholarship**

**VP Membership
Treasurer
Newsletter/Directory**

Wednesday Afternoon Book Group Selections

The Book Group will meet at 2:30 pm at Priscilla's on:

March 27th The Six by Loren Grush

April 24th Elon Musk by Walter Isaacson

May 22nd Keep Sharp by Sanja Gupta

Contact Carolyn Wetzel
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carolynwetzel@sbcglobal.net

Tech Trek Winners

Our Tech Trek team interviewed 5 young outstanding young women at Diablo View on March 7, and selected the following very worthy candidates to attend Tech Trek this summer. Thank you to Rosemary for coordinating all of this and to Elena Noble, Jan Hester and Joan Chesterman for conducting the interviews.

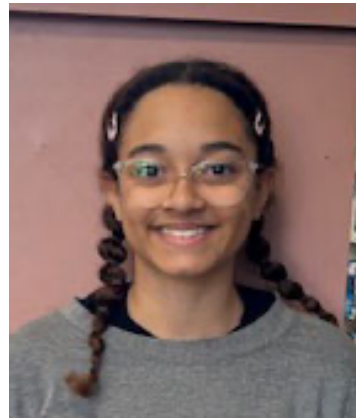
Raegan Braun



Alexis Schmidt



Amari Pickett



Scholarship Awarded



We are pleased to announce that our scholarship to Savanah Ekman (last year's winner), has now been awarded. Elena Noble presented her with the check on March 7th.

Savanah has been accepted into the Radiologic Technology Day Bachelor of Science program at Kaiser Permanente School of Allied Health Sciences (KPSAHS). She is expected to start the program on April 1, 2024 and her expected graduation date is March 27, 2026.

FINNISH SHORTBREAD - From Phyllis Nishimori – Concord Branch

3 ¼ cup flour
¾ cup sugar
1 ½ sticks of butter (not margarine)

Preheat oven to 350

- Mix together in a bowl until it forms a dough. If too dry, add a few drops of water. Then chill dough.
- Roll out in 2" wide strips to about 18" – 24" long – approximately 3/16th inch thick
- Cut with a knife into 2" wide pieces and place on a cookie sheet.
- Crack an egg into a small bowl and mix with fingers and smear on top of the strips either with fingers or a small brush
- Make up a mixture of sugar and chopped almonds and sprinkle the sugar and almond mixture on top of cookies.
- Bake until light brown – about 10 minutes

CANDY COOKIE REICPE - From Andrea Proctor – Concord Branch

13 graham crackers (2"x5" each) – 1 ½ pkgs from a box of 3 pkgs.
1 ½ sticks of butter, cut into pieces
½ cup brown sugar
1/8th tsp. salt
1 ½ cups semi-sweet chocolate morsels
Finely chopped nuts or colorful sprinkles

Preheat oven to 375

- Line baking sheet with sides with foil and arrange crackers over entire cookie sheet.
- Melt butter in a sauce pan. Add brown sugar to butter and cook while stirring until well blended. Add salt and stir.
- Pour over crackers and spread evenly with spatula.
- Bake until golden brown – about 10 minutes.
- Pour chocolate chips evenly over the crackers and bake for 1 minute or more.
- Remove from oven and spread the chocolate.
- Sprinkle with nuts or sprinkles and cool
- Once cool, put in the freezer for about ½ hour, then remove the foil and break the candy into pieces.