



friendship force

BIG CANOE -
NORTH GEORGIA

**January
2023
Newsletter**

a world of friends is a world of peace

<http://www.ffbcng.org>

Coming Events

January 21	Monthly Meeting @ the Beach Club in Big Canoe from 2:00-4:00 PM The speaker will be Monique Vinelli -Habitat for Humanity.
February 18	Monthly Meeting @ Fuego Mexican Grill From 2:00-4:00 PM The speaker will be Pierre Grimes - social media - how to communicate
April 29—May 4	Tallahassee Inbound
June 12—19	Calgary Outbound
August 23—Sept 1	Festival of the Sea Cruise
September 2024 (tentative)	Outgoing journey to Utah
October 7—9	Milwaukee Conference

Want to Know more about Friendship Force International?

Check out the Friendship Force International website at

https://my.friendshipforce.org/en/users/sign_in,



Notes from Barry Kadechuk - President

Plans are progressing well for our 2024 Outbound Journey to Calgary (Peggy).

We are also organizing a pre-Journey Excursion to the Banff Jasper Area in Alberta which should prove to be a spectacular experience.

Alan and Mary Ellen are beginning the planning process for our Tallahassee Inbound this year.

Due to low interest in our plan to travel to Salt Lake City this year, we have requested that the Utah Club postpone this Journey to 2025. The Salt Lake City has approved this request so lets plan to visit Utah next year.

Also, this is the time of the year that we need to advise FFI of our International Outbound Priority Destinations for 2025. The form is attached that I need to submit to FFI on behalf of our club.

What I need from each of our travelling members is your priority destination for 2025. Please let me know your number 1 and number 2 priorities for International Club locations to visit in 2025 so that I can complete this request. Please get your priorities to me by February 1st so that I can advise FFI of our selection. We have already selected Utah as our Domestic club destination for 2025.



January Birthdays

Bobbie Garner - 4th

Diane Briscoe - 8th

June Tredway - 8th

Nancy Lovingood - 28th

Lenna Anderson - 31st

December Meeting Notes - from **Mary Ellen Johnson**

The brief Big Canoe/North Georgia Friendship Force meeting was held at the Christmas party at the home of **Sherry Wileman** and **Dan Hunsberger**. Many merry members were present celebrating the seasonal get-together. Barry Kadechuk, President convened the meeting at 3:15 with **Bob Anderson** presenting the 2024 officer nominations from the Nominations Committee for a vote:

President, **Barry Kadechuk**

1 st Vice President, **Tim Anderson**

2 nd Vice-President, **Joe Laufenberg**

Treasurer, **Sherry Wileman**

Secretary, **Mary Ellen Johnson**

The slate was moved and seconded, and the vote was unanimous to accept the slate as presented. Also noted was our new Webmaster and Newsletter editor **Pierre Grimes** and our Cares & Concerns person, **Bev Grimes**.

Barry then called on Alan to report on the Inbound Tallahassee Journey April 29 – May 4, Journey 24178, as Co-Ambassador Coordinator with **Mary Ellen**. A volunteer committee signup was passed around.

Peggy Anderson followed as Co-Journey Coordinator with **Linda Kadechuk** on the Outbound Calgary Journey June 12 – 19. They are still working on the optional side trips to Canadian national parks. Peggy also announced the Jan. 21, 2024 meeting would be at the Beach Club from 2 – 4 pm with slow-cooker hot soups and sides. **Monique Vinelli** will speak about Pickens Habitat for Humanity.

Pierre Grimes spoke next about bugs and a virus on our website that he is working on, along with simplifying the computer coding. February will be a time for decision making about the website.

Respectfully,

Mary Ellen Johnson, Secretary

Fresh Homemade Bread - Very Easy & Very Tasty

Jim Lahey bread recipe -> Link <https://cooking.nytimes.com/recipes/11376-no-knead-bread>
My son (Mark) introduced Bev and I to this recipe and it is wonderful . We used a metric scale.

INGREDIENTS

Yield: One 1½-pound loaf

3 cups/430 grams all-purpose or bread flour, plus more for dusting

Generous ¼ teaspoon/1 gram instant yeast

2 teaspoons/8 grams kosher salt

Cornmeal or wheat bran, as needed



PREPARATION

Step 1

In a large bowl combine flour, yeast and salt. Add 1½ cups/345 grams water and stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70 degrees.

Step 2

Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it; sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 minutes.

Step 3

Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel (not terry cloth) with flour, wheat bran or cornmeal; put dough seam side down on towel and dust with more flour, bran or cornmeal. Cover with another cotton towel and let rise for about 2 hours. When it is ready, dough will be more than double in size and will not readily spring back when poked with a finger.

Step 4

At least a half-hour before dough is ready, heat oven to 450 degrees. Put a 6- to 8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Slide your hand under towel and turn dough over into pot, seam side up; it may look like a mess, but that is OK. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.

Sherry Wileman - Treasurer's Notes

Annual Dues: The dues are due! \$40 per person, \$80 per couple. If you have not paid your 2024 dues, you can pay Sherry Wileman at the January 21 meeting.

Notes from Peggy Anderson

SIGN-UP FOR SOUP/BREAD MEETING

January 21; 2:00-4:00

Beach Club

Need 6 Soups: 1. White Chicken Chili - Logan

(name & soup)

2. Chicken & Rice Soup - Deibert

3. Squash Soup - Kadchuk

4. Navy Bean Soup - Laufenberg

5. Creamy Winter Vegetable Soup - Grimes

6. Green Split Pea Soup - Johnson

Need Bread/Crackers: Crackers - Slinkard

(name & type) Gluten-free bread - Deibert

French bread - Findlay

Need Cookies/Brownies:

Cookies/brownies –

T&L Anderson

(name)

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