



friendship force  
BIG CANOE -  
NORTH GEORGIA

March  
2024  
Newsletter

a world of friends is a world of peace

<http://www.ffbcng.org>

## Coming Events

March 17	We will be traveling to Lake Arrowhead's Clubhouse for a St Patrick's Day Meeting. The time will be from 2:00-4:00PM What do you know about the Irish? Study up and win a special prize
April 29—May 4	Tallahassee Inbound No April Meeting
June 12—19	Calgary Outbound
June 23rd	Annual club picnic—at Tim and Lenna It will be potluck.
August 23—Sept 1	Festival of the Sea Cruise
September 2024 (tentative)	Outgoing journey to Utah
October 7—9	Milwaukee Conference
October 27 –Nov 2	The Orlando Club would like to visit us this fall. (tentative)

**Want to Know more about Friendship Force International?**

**Check out the Friendship Force International website at**

[https://my.friendshipforce.org/en/users/sign\\_in](https://my.friendshipforce.org/en/users/sign_in),



## Notes from Barry Kadechuk - President

As usual, I want to express my appreciation for the hard work that Peggy and her committee are doing organizing our monthly meeting. The last meeting at Fuego's restaurant was a very informative presentation by Pierre on secure passwords and social media privacy.

We look forward to our next meeting at Lake Arrowhead; this should be a fun event. Note – prepare for this meeting and refresh your memory on Irish Traditions .

We have just been informed that the Orlando Club would like to visit Big Canoe and we have established the last week of October as a tentative date.

We will need a Journey Director for this incoming journey. I appreciate the efforts by our members who have been Journey Directors in the past, but it seems that the same people are performing this function, and it would be great if other members would agree to work on organizing our journeys. Let me know if you would like to work as a journey Director or Assistant JD for this upcoming trip. Don't worry if you don't have previous experience.....we need other members to step up and participate and we will give you all the guidance you require.

We will be hosting the Tallahassee Club April 29th through May 4th (thanks to Mary Ellen and Alan for their work organizing this event). Let them know if you would like to participate.

If you are planning to attend the FFI North American Conference in October, please register at the FFI Site. See you at Lake Arrowhead.

## Notes from Peggy Anderson

March 17 th – We will be traveling to Lake Arrowhead’s Clubhouse for a St Patrick’s Day Meeting. The time will be from 2:00-4:00.

Let’s see how much you know about the Irish; winners will get special prizes.

We will hear final details about the Tallahassee Journey.

We will have limited menu choices which will include burgers, chicken, and salad.

There will be no monthly meeting in April since we will have a journey with Tallahassee at the end of the month.





### **March Birthdays**

Jean Zweifel—28th

Scott Deibert—19th



## Cares and Concerns

It's March and spring is approaching. We hope everyone is staying healthy and well.

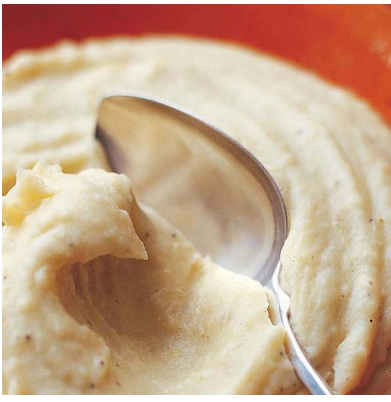
Marie gave me an update Huw. He received his first infusion on February 14 and is doing well. His second infusion will occur on March 28. And they both plan to see us at our March meeting.

If you know of others who need our thoughts & prayers, a call or a card, please let me know. Call or text me at 248-240-9914. My email address: [beverly.grimes@gmail.com](mailto:beverly.grimes@gmail.com).

Your Cares

# Recipe of the Month

## Garlic Mashed Potatoes



While many Americans think that Corned Beef and Cabbage is a Traditional Irish dish most people in Ireland have never heard of this dish.. It must be an American Irish thing. However most Americans

### Ingredients

- 1/2 cup of garlic cloves, peeled (about 1 head)
- 1 cup extra-virgin olive oil
- 3 pounds Yukon gold potatoes, peeled and quartered
- Kosher salt
- 1 teaspoon freshly ground black pepper
- 1/4 cup heavy cream, half and half or crème fraiche

### Directions

In a small saucepan, bring the garlic and oil to a boil. Then turn the heat to low and cook uncovered for 5 minutes, or until the garlic is lightly browned. Turn off the heat and set aside. The garlic will continue to cook in the oil.

Meanwhile, place the potatoes in a large pot of salted water, bring to a boil, and cook for 15 to 20 minutes, until the potatoes are very tender. With a slotted spoon, remove the potatoes from the water, reserving the cooking water, and remove the garlic from the oil, reserving the oil.

Process the potatoes and garlic through a food mill fitted with the medium disc. (We used a hand held potato masher) Add the reserved oil, 2 teaspoons of salt, the pepper, cream, and 3/4 cup of the cooking water to the potatoes and mix with a wooden spoon. Add more cooking water if necessary until the potatoes are creamy but still firm. Season to taste and serve hot. Enjoy.