



friendship force  
BIG CANOE -  
NORTH GEORGIA

April

2024

a world of friends is a world of peace

<http://www.ffbcng.org>

## Coming Events

April 29—May 4	Tallahassee Inbound Journey FFBCNG will be hosting the Tallahassee Club April 29th through May 4th
April 30	Welcome Party—Big Canoe Wildcat Pavilion 11 AM to 1 PM
May 3	Fairwell Party—Big Canoe Beach Club 5 PM -> 9 PM
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
October 7—9	Milwaukee Conference See Details—attached to this newsletter
Oct 28—Nov 2	incoming Journey from the Orlando Club from October 28-Nov. 2
September 2025 (tentative)	Outgoing journey to Utah

**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

The Tallahassee Club Ambassadors will soon be arriving in North Georgia.

We are expecting 10 Ambassadors in total.

Alan and Mary Ellen have put together a great program for this Journey and I hope everyone gets an opportunity to participate.

In lieu of Monthly Meetings in April and May, our members are invited to participate in the Tallahassee

Welcome and Farewell Parties on Tuesday, April 30th and Friday, May 3rd respectively.

The Tuesday, April 30th Welcome Party will be a Picnic at the Big Canoe Wildcat Pavilion from 11 am till 1 pm. The Friday, May 3rd Farewell Party will be held at Big Canoe Beach Club from 5-9 pm. Again, all of our members are invited to both of these events.

Be sure to mark Sunday June 23rd on your calendars; Tim and Lenna Anderson are hosting a picnic at their home.

Joe and Marilee are co-Journey Coordinators for an incoming Journey from the Orlando Club from October 28-Nov. 2. The planning process is well underway for this event. Contact Joe/Marilee if you would like to assist them.

The North American Conference this year will be Oct. 7-10th in Milwaukee Wisconsin. Details are available on the FFI Website.

Have a great spring.

Barry

# Notes from Peggy Anderson

Journey 24178      Inbound Tallahassee Journey April 29 – May 4

Please look at the Itinerary attached and let Alan or I know if you will be participating, or will need a day host by replying Y or N in the blank:

Tuesday, April 30

\_\_\_\_\_ Welcome Picnic 11 am – 1 pm Wildcat pavilion      Free – Bring Sides if not hosting

\_\_\_\_\_ Pontoon boats 3 – 5 pm      Free

\_\_\_\_\_ Bigun's BBQ      Pay individually

\_\_\_\_\_ Day host needed for those hosting? All day or part of the day?

Wednesday, May 1

\_\_\_\_\_ Gibbs Gardens      \$18 + tax      Pay individually

\_\_\_\_\_ Dahlonega Gold Museum \$6.50 or Park Pass      Pay individually

Small Group Dinners for hosts & ambassadors

\_\_\_\_\_ Day host needed? All day or part of the day?

Thursday, May 2

\_\_\_\_\_ Booth Museum \$12 (RSVP needed for all!) Pay as Group (You will be billed)

\_\_\_\_\_ Lunch at the Booth      Pay individually

\_\_\_\_\_ Funk Heritage Center \$6.50      Pay individually

Ambassadors take hosts to dinner

Friday, May 3

\_\_\_\_\_ Amicalola Falls State Park \$5 or Park Pass      Pay individually

\_\_\_\_\_ Chateau Meichtry      Free/Wine & snacks on your own

\_\_\_\_\_ Lunch at Chateau Meichtry      Free sandwiches/Cookies/Water

\_\_\_\_\_ Farewell Dinner 5 -9 pm Big Canoe Beach Club      Free – Bring Sides if not hosting

Alan and Mary Ellen Johnson, 706-253-4891 (Landline); 770-893-9109 (Cell)

Email: [eajohnson@etcmail.com](mailto:eajohnson@etcmail.com)

Please reply to us, not Peggy!

## **Notes from Peggy Anderson**

### **Speaking Points March 17, 2024 Tallahassee 5-night Journey 4/29-5/4**

Club Journey – Everyone is cordially invited to the Welcome Picnic Tuesday morning, April 30 11 – 1 pm at Wildcat Pavilion, Big Canoe, and the Farewell Party, May 3 at the Big Canoe Beach Club at 5 pm. If you are not hosting, please sign up to bring picnic-type sides, condiments, buns, or nibbles. Contact Marilee. We are bringing hamburgers, hot dogs, and veggie options. Also, if you are not hosting, please sign up to bring sides for the Farewell Party or appetizers. The meat (ham and chicken) will be provided. A celebration bakery cake will also be provided. Prepare to enjoy fun & games after the meal.

Pontoon boat rides are on Tuesday, April 30, late afternoon. If you are participating in the Journey as an evening or day host or dinner host and would like to be considered, let us know so we can accommodate you, if space is available. There will be 3 boats.

Don't forget to pick up a public library state park pass if you can so you can use it at Amicalola Falls State Park and at the Gold Museum in Dahlonega.

If you are interested in any part of the Itinerary, especially the museums, let us know as we need to let them know how many will be joining us. The Booth needs payment as a group, so if you commit, you will be billed. The other museums just need the approximate numbers, and you can pay individually. Other venues are Bigun's for dinner on Tuesday, Gibbs and the Gold Museum on Wednesday, Tellus Science Museum and the planetarium showing "Constellations" after the Booth on Thursday, and Amicalola Falls and Funk Heritage Center before the Farewell Party on Friday. Once the Itinerary is in its final revision, we will share it.

If you've heard of the OLLI program, the Osher Lifelong Learning Institute, our ambassadors are connected with the program at FSU.

# ITINERARY

## TALLAHASSE Inbound Journey

- Monday, April 29 : Ambassadors arrive at their Host's home
- Tuesday, April 30: Welcome Picnic at Big Canoe Wildcat Pavilion—11 am to 1 pm  
Pontoon Boat Ride on Lake Petit - 3 pm to 5 pm  
Dinner at Bigun;s BBQ - 6 pm
- Wednesday, May 1: Tour - Gibbs Garden – 10 am  
Tour— Gold Museum, Dählonega Courthouse Square - 2 pm  
Small Group Dinners— 6 pm
- Thursday, May 2 : Booth Western Art Museum, Carterville - 10.30 am  
Funk Heritage Center, Reinhardt University, Waleska - 2:00 pm  
Ambassadors take Hosts to dinner
- Friday, May 3: Amicalola Falls State Park - 9:00 am  
Wine tasting—Chateau Meichtry Family Vineyard—1:00 pm  
Farewell Dinner— Big Canoe Beach Club 5:00—9:00 pm
- Saturday, May 4: Ambassadors leave Big Canoe

Note: Photos of Ambassadors and Host will be taken by Pierre Grimes. He will be present for most of the scheduled events. He is requesting FFBCNG members to take photos of events with their cell phones or digital cameras for a complete slideshow to be shown at the Farewell Dinner Party.

Email or text pictures to Pierre at [pierre.grimes@gmail.com](mailto:pierre.grimes@gmail.com) , text: 248-388-2543 by Friday afternoon before 3 pm.



### **April Birthdays**

Nancy Davis	3
Bob Anderson	4
Nancy Slinkard	7
Joe Laufenberg	13
Ray Bowyer	18



## Cares and Concerns

Huw Williams was scheduled to undergo another transfusion the end of March. Our thoughts and prayers are with him.

We were happy to see both he and Marie at our Friendship Force meeting at Lake Arrowhead.

Stay well everyone.. Happy Spring

If you know of any other Friendship Force members who need our thoughts & prayers, please let me know.

Call or text me at 248-240-9914.



# Recipe of the Month

## Oven Baked Bone-In Pork Chops

This is a real simple recipe =

The first thing I do is brine the pork chops for about two hours before roasting. The brine is made with Kosher salt and water in a ratio of 20 to 1 by weight. I preheat a iron skillet in the oven at 400 deg F before placing the chops in the oven.

### Ingredients

**Oil:** Olive oil is my go-to, but feel free to substitute any good oil for sautéing.

**Pork Chops:** Bone-in pork loin chops are flavorful and moist.

**Salt and Pepper**

**Spices:** Just onion powder and paprika. The garlic is in the garlic butter sauce!

**Herbs:** Dried oregano and dried thyme add a pungent, earthy note, perfect for pork!

**Butter:** Melt the butter in the microwave or in a small saucepan.

**Fresh Garlic:** The garlic should be minced or pressed in a garlic press.

**Parsley:** Chopped fresh parsley makes a great garnish.

### Directions

**Brine the Chops:** Brining helps meat stay juicy when cooked. Two tablespoons of salt to a quart of water, and soak the pork chops for 30 minutes. If you like, you can also add extra flavorings like herbs, cracked black pepper, or lemon slices.

**Preheat the Oven** To begin, preheat your oven to 400° F. Put an oven proof skillet in the oven. I used a cast iron well seasoned skillet for ten to fifteen minutes.

While the skillet is heating in the oven, pat the pork chops dry with paper towels and season them with salt, pepper, onion powder, paprika, dried herbs. Melt butter and garlic in a small bowl and pour over the chops.

**Remove Skillet from oven** and place about two tablespoons of olive oil in the hot skillet. Be careful when removing skillet from oven it will be very hot. Quickly place chops in the hot skillet and return the skillet to the oven and reduce the temperature to 375 def.. Bake the chops for about 6 to 12 minutes, basting them with the butter sauce halfway through the baking time. They should reach an internal temperature of 145° F; if not, bake them a little longer. Thicker chops will take a longer time to cook. Use a meat thermometer . Thin chops will dry out very quickly.

**Rest and Serve!** When the pork chops are done, take them out of the oven and let them rest on a serving plate for about 5 minutes before garnishing and serving.

**Rest the Pork Chops:** Before you slice into your freshly-baked pork chops, let them rest for 5 to 8 minutes. This allows the pork chops to stay juicy!

**Pan Size:** Don't use an overly large baking dish or pan when making pork chops in the oven. Choose a pan that fits the pork chops comfortably, not too far from each other. Too much space may create dryer chops.



FFI  
NORTH  
AMERICAN  
CONFERENCE



Milwaukee  
2024



Join Friendship Force for its exciting North American Conference in Milwaukee this October.

Date: October 7-10, 2024

Location: Drury Plaza Hotel Downtown Milwaukee, Wisconsin, USA

Why is Milwaukee the perfect destination for our North American Conference?

It's partly its historic charm but also its natural beauty, from the serene shores of Lake Michigan to lush parks and gardens.

You can dive into Milwaukee's vibrant cultural scene while you are there, visiting world-class museums or live performances at the historic Pabst Theater - and if you get thirsty you can explore its proud brewing heritage at iconic breweries such as MillerCoors and Lakefront Brewery.

We've built some free time into the conference schedule on day two so that you can get a real taste of Milwaukee's appeal. These optional afternoon tours are available to all conference attendees and their non-attending travel partners.

More details:

#### **A note about conference fees:**

- \$250 is our fee for the conference: The exact amount you will pay is \$257.24, made up of a \$250 conference fee to FFI and a \$7.24 registration fee
- All fees are quoted in and to be paid in US dollars
- The non-refundable credit card/debit card payment processing fee is assessed by a third-party payment processor and not by FFI

Please read both the [Cancellation and Refund Policy](#) and the [Code of Conduct and Liability Waiver](#)