# Monthly Newsletter



# BRADENTON WOMAN'S CLUB

November 2025



THANK YOU to our BWC members who greeted the returning veterans on Oct 14th at the **SW Florida Honor Flight** in Sarasota. It was an unforgettable evening filled with pride, gratitude, and a few happy tears.

We were especially honored that one of our own members' husbands was among the veterans on this flight — what a beautiful full-circle moment!

And even more exciting — this flight included 13 female veterans! We couldn't be prouder to cheer them on and show our support for all who have served.

#### President's Welcome:

As we move into November, I want to take a moment to thank everyone who has stepped up to help with our recent projects and events. It's been a busy season, and your time, energy, and enthusiasm continue to make a difference!

There are still many opportunities ahead where we need YOU—your hands, your heart, and your ideas. These activities not only strengthen our club but also help us brand ourselves in the community as women truly "living the volunteer spirit." We hope to see you at our upcoming events and encourage you to get involved wherever you can.

The holiday season is always a bustling time, and I appreciate your continued support and commitment. Together, we are making an impact and spreading cheer throughout our community.

For the good our hands can do,



#### MARK YOUR CALENDARS!

#### November 1st Bradenton Market

9-11:30am & 11:30AM-2pm

November 2nd Clubhouse Cleaning Day 1-3pm

November 6-8th
Holly Day Craft & Gift Show

November 10th
Wine Tasting 6-8pm
BWC

# Saturday, Nov 15th Walk to End Alzheimer's

Nathan Benderson Park 8am check-in/9am walk \*Join our Team\*

# November 15th Casino Night

Rotary @ BWC 6:30-10:30

November 16th
Baby Shower for Diana Chia
1-3pm

# Monday, Nov 17th BWC Membership Meeting

5-6pm social time 5:30 snacks/6pm meeting

November 18th Veterans Luncheon 10:30am-12:30pm

#### Sign Ups:

# YOUR PARTICIPATION HELPS US HELP OTHERS!

Please make plans to join us.

Nov 2<sup>nd</sup> Clean Up Sign Up: https://www.facebook.com/event s/24944358711889052

# Rotary Casino Night SIgn Up: https://www.facebook.com/share/16YuUKKMDJ/

Nov 10<sup>th</sup> Wine Tasting Sign Up:

https://forms.gle/ZZeWn1n2t4 hTKGyv6

\$12 Members/\$20 Guests

#### **Craft Show Sign Up:**

https://www.signupgenius.com/g o/10C0A4CACAA2FA0F8C43-59743237-holly#/

# **Diana Chia Baby Shower RSVP:**

Email Tammy at bradentonwc.president@gmail.com

# COMMON NITY THE GOOD OUR HANDS CAN DO

We've been BUSY this October!!! Here's a taste of the varied social and community service activities we did this month! You can see more details about our projects in the CSP section next page.



Thank you to our great speaker from Project Heart, who touched our hearts at our October Meeting!!



THANK YOU Road Warriors for keeping our section of Manatee Avenue clean!!



We can't see enough of the smiles from the returning veterans!
Thanks to all for participating in the Honor Flight return!



Several of our ladies have been busy on builds with Habitat for Humanity!





# Member Spotlights



AMY HORNER - NOV 3
MELINDA STALOCH - NOV 4
MARY CIHLAR - NOV 5
KAREN BRAATEN - NOV 9
KATIE CURETON - NOV 20
KELLY KARLAVAGE - NOV 22
MARCY HOFEDITZ - NOV 24
VICKIE BARTH - NOV 26
SUSANNE BLAKE - NOV 26



MARLENE DURGIN
LEYDIS TORRECILLA
BECKA DETERS
KAREN HODGSON
AMY HORNER
DONNA MESSINA



Thanks to those who joined us for a fun boat outing in October!! We had beautiful weather, a delicious wine tasting, and a chance to get to know each other better. And, some great dance moves on the bow...



## COMMUNITY SERVICE PROGRAMS (CSPs)

# Health & Wellness

#### GREEK SALAD COTTAGE CHEESE BOWL

Ingredients

4 large eggs

2 Persian cucumbers, halved, cut into 1/2" pieces

1 medium orange or yellow bell pepper, seeds and ribs removed, cut into 1/2" pieces

1 cup halved cherry tomatoes

1/4 cup sliced pitted Kalamata olives

3 Tbsp. extra-virgin olive oil 2 Tbsp. capers, drained

2 Tbsp. fresh lemon juice

1 tsp. za'atar, plus more for serving

(optional) Kosher salt Freshly ground black pepper

1/3 cup fresh mint and/or parsley leaves, torn if large

3 cups low-fat cottage cheese

Whole grain pita chips, for serving

Directions Step 1 In a small pot, cover eggs with 2" water. Bring to a simmer, then cover pot and remove from heat. Let sit 8 minutes. Drain eggs and immediately transfer to a bowl of ice water. Let cool until cold to the touch, about 3 minutes. Peel and halve lengthwise; set aside. Step 2 In a medium bowl, toss cucumbers, bell pepper, tomatoes, olives, oil, capers, lemon juice, and za'atar (if using); season with salt and pepper. Stir in mint. Step 3 Divide cottage cheese among bowls. Top with tomato salad and reserved eggs. Sprinkle with more za'atar (if using). Serve with pita chips alongside.

# TO END ALZHEIMER'S ALZHEIMER'S () ASSOCIATION' NOV 15<sup>th</sup> @8:30AM

### Civic Engagement & Outreach



#### ♥Project HEART♥

It was our honor to serve this amazing program helping students living in housing transition (homeless education program).

Our Civic Engagement & Outreach members packed 100 bags filled with necessary hygiene items (50 female, 50 male) and donated them at our club meeting last night to Brenda Rossi, along with \$150 check to be used toward other student needs.

#### **②** Cards for Cops **②** ♀

We still need approximately 450 Christmas cards for cops. Please help us out by writing a few with a simple message like, "Thank you for all you do. Best wishes this holiday season. Bradenton Woman's Club"

Please bring completed cards with you to our November 17<sup>th</sup> Membership Meeting. Thank you!

#### Environment



Roadway Clean-Up Day!

Five members and two of our dedicated booster husbands spent the morning cleaning up along Manatee Avenue. It feels great to help keep the community we work, live, and serve in clean and beautiful!





Please save pop top tabs from any aluminum can and bring them with you to our meetings for recycling via donation to Ronald McDonald House.

























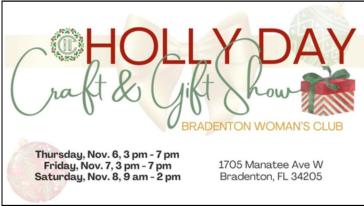
Our Veterans Benefit Soiree was a tremendous success and we thank everyone who participated on any level. The generosity of our members and community granted us the opportunity to present GFWC Florida President Sara

Dessureau with a \$10,000 check towards sending female veterans on the Flight of Honor! Upcoming Events



Rotary











Lobster Key Sauvignon Blanc (New Zealand) Aged Gouda and Spiced Pear on an Artisan Cracker

Rose' de Saignee (France) Grilled Grouper with Micro-herb Petite Salad (fish may have to change based on market)

Inima Mare Murfatlar (Romania) Braised Beef with a Ratatouille Stack

Terr Reale Vecchie Vigne (Italy) Grilled Chicken with Crispy Risotto Cake finished with Rosemary Infused Oil

Framboise Raspberry Sparkling (France) Raspberry Ricotta Cheesecake