Alfred Wm. Leach Unit # 3

Department of Washington

November 2020 Newsletter

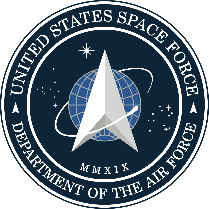
Hope everyone is still doing well and staying healthy with the extended mandates to prevent the escalation of cases of Covid-19. This has indeed been a remarkably stressful period for all of us.

We send a letter out in late September to alert you to the fact that we voted to change the time of our meetings from 1 PM to 10 AM on the third Saturday monthly from August to June.

We would like to have you come join us. There are several projects being worked on now. Project, one has to do with getting **fifty items** for the veterans at American Lake’s VAMC Long Term Care also known as the Community Living Center.

At the District Luncheon on Monday Departments VA & R representative Debby Ramirez stated she was approached about providing each resident of the CLC with a bundle gift. You may be asking yourself “What is a bundle gift?” The easiest way to put it is like this; each patient will get several small by needed items such as socks, new tooth brush, word search book, scarf, gloves, and cap each wrapped and then placed into a Christmas gift bag. The items must be to the Volunteer Office No Later Than 3 December as the items must be quarantined for no less 14 days before being presented to the residents.

Each of the Units in the district will be purchasing fifty of one of the aforementioned items that will then be wrapped on 2 December following the clean up of the American Lake Gift Shop about 4 PM at Post # 2 in Parkland just off 112th on the corner of Park and Lafayette. The gifts will be stored overnight and then taken to the VAVS office at American Lake for the quarantine period.

**Veteran’s day is on Wednesday**

**11 November 2020**

**Please say Thank you**

**For preserving our freedoms**

There will be no Veterans Day Ceremony at the State Capitol Campus this year due to Covid-19 precautions. So when you are out doing your weekly shopping, if you see a veteran or an active duty, or national guard member please stop and thank them not only for their service but for protecting our Constitution and Freedoms.

**RENEW YOUR MEMBERSHIP NOW**

Membership renewal notices were mailed out from Indianapolis in September. Unit dues are

$40.00 for 18yrs and up, birth to 18y dues are $10.00. At the time of Initiation, a one-time $6.00 fee may be charged for your Name tag if you wish to have the Unit secretary order it for you. The name tag usually arrives in 4 to 6 weeks. The sizes vary so you will be shown several styles and asked to select your preference.

**31 December** is the deadline to renew, if that date is missed you will lose the number of continuous years you have on the books. To gain those years you will have to pay the National per capita only for the time missed. Currently that is twelve dollars ($12.00) only. Please do not delay, dues are to be mailed to P.O. Box 1247 Olympia, WA 98507-1247. As soon as I receive your payment, I mail you your card to you.

**FUNDRAISER FOR EVERGREEN**

**GIRLS STATE PROGRAM**

The members of the unit have for the past several years collected old, yet items in good to excellent condition to donate to Value Village as a fundraiser for the ever-increasing Tuition for Evergreen Girls State.

Due to the Covid-19 pandemic there was no Session for Girls State this year. We discussed in a work session about trying to send the 2 girls from Olympia High School that were interviewed in February as well as the Juniors that will be interviewed this coming February. Several things will depend on what the guidance from National and Department recommend for Units to do about the Junior and Senior Classes. Also, that is depending on the course the virus takes this fall and winter.

Regardless we have already been collecting clothing, linens, blankets, small kitchen items (salt & pepper) Spice containers, spatula’s, peelers, hand juicers, dish sets, flatware, coffee makers, casserole containers, and knickknacks, Keepsake figurines.



ALL ITEMS MUST BE IN CLEAN AND SERVICEABLE CONDITION

**Reprieve for some:**

There is some good news for all those girls who were not able to attend the 2020 Girls State Session due to Covid-19. The Girls State Committee has decided to follow the lead of National and allow young ladies of the senior class to attend this next session, along with the juniors. However, they will not be permitted to attend girls Nation.

The students will have to resubmit application to be considered for a position. There is still much that is unknown about the 2021 session, but as soon as I get information, I will pass it on.

PLEASE keep your nieces, granddaughters, family friends children, neighbors and any Junior in high school let them know about this terrific program, we need level headed younger folks to learn more about the workings of our government so they can become tomorrow’s leaders.

Chairmanship filled

Thank you! Reina Allen, I think it is wonderful that you are willing to assist by becoming the District Auxiliary Emergency Fund Chairperson. We have only had one member apply for assistance in the last 10 years and 3 before that so the workload will be manageable.

Hello, we are calling to check on you!

National officers and Department Headquarters are, asking for Unit members to contact one another to make sure that everyone is doing well in the unprecedented time. I have mode contact with a few. Thank the Good Lord they are healthy physically and emotionally.

***Are you struggling with ideas of what to cook for Sunday supper****?* How about Herb-Stuffed Pork Loin

Ingredients:

1 - 3.5lb boneless center-cut pork loin roast

2 Tbsp light brown sugar

Kosher Salt

6 Tbsp goo quality olive oil

8 cloves garlic (3 sliced, 5 left whole)

1 cup parmesan cheese grated

¾ cup fresh flat-leaf parsley, chopped

½ cup fresh basil chopped

¼ cup capers

3 anchovy fillets, minced

1 tsp Lemon zest

Freshly ground black pepper

2 shallots peeled and halved

2 sprigs fresh rosemary

1 ½ Tbsp all-purpose flour

¼ cup dry white wine

2 cups chicken stock

¼ cup heavy cream

2 Tbsp fresh lemon juice

Butterfly the pork lion by starting with the fat side up on a cutting board. Insert your knife 2/3 of the way up from bottom and carefully cutting horizontally. Stop ½” from the end. Now continue cutting down by pivoting your knife so you are cutting back in the opposite direction, about ½ way down the bottom of the roast. You are opening the roast to make a flat piece of meat. Fully open the flap. Cover with plastic wrap and pound with the side of a meat tenderizer, unit the meat is between ¼” to ½” thick.

Combine the brown sugar and 1 Tbsp salt sprinkle over the meat, transfer to a plastic bag and refrigerate for at least 1 or up to 24 hours.

Preheat the oven to 275F. Heat ¼ c oil and sliced garlic cloves in an oven safe 12” skillet over medium heat until garlic begins to brown about 3 min. Transfer garlic and oil to a separate medium sized bowl let cool 5 min. Stir in parmesan, parsley, capers, anchovies, lemon zest and ½ tsp pepper into garlic oil. Place the roast cut side up on the cutting board. Spread the parmesan mixture evenly over the surface of roast leaving ½” boarder on all sides. Starting on the short side roll the roast tightly, then tie with kitchen twine at 1” intervals.

Season the roast with pepper, Heat the remaining 2 Tbsp oil in the now empty pan. Over medium heat sear, the roast on all sides until browned about 12 min. Flip the roast so seam side is down adding shallots, rosemary, and whole garlic cloves. Transfer to the middle rack in the pre heated oven. Cook until thickest part of the roast measures 135F (approx. 1hr 10min) transfer roast to carving board and tent with aluminum foil let rest for 30 min. tender. DO NOT clean the skillet

Meanwhile use a fork to smash garlic remaining in the skillet, place skillet over medium high heat and cook until shallot and garlic are sizzling, Stir in flour and cook1 min. Add wine and cook until nearly evaporated add stock and cream and bring to a boil. Reduce heat to med-low and simmer until sauce is reduced by ½ to about 1 cup. Strain through a fine-meshed strainer set over a saucepan. Stir in the lemon juice and season with salt and pepper to taste. Discard the twine and slice roast in ½ servings.

There is the main course you just have to come up with the side dishes and dessert.

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