

YWCA ALLIANCE

239 East Market Street
Alliance, Ohio 44601
330.823.1840

(With 24 hour voicemail)

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email - alliance.ywca@gmail.com

YWCA IS ON A MISSION

24th Annual Carnation Golf Scramble

Four Person Florida Scramble



**Friday,
August 2,
2019**

**9:00 a.m.
shotgun start**

Men's, Women's, and Mixed Divisions
Mixed teams must have at least 2 women

Cost: \$70.00 per person,
(includes golf fees, lunch, and
more)

Deadline: July 26, 2019

Tannenhauf Golf Club
11411 McCallum Rd.
Alliance, Ohio

**Teds
Auto
Sales**

**\$1,000
Hole in One
Contest**

Summer Explorers 2019

As the school year comes to a close, *Summer Explorers* is just gearing up to begin. This program is designed to help Alliance School District elementary students in grades 2-5, engage in enrichment activities that support learning by helping them build their skills.

Summer Explorers is the story of how Alliance elementary children used their summer vacation to beat the odds and start back to school with increased reading, math, and leadership skills.

100% of youth reported:

- ⇒ increased developmental assets
- ⇒ qualify for the free lunch program
- ⇒ demonstrated growth in reading proficiency
- ⇒ achieved a proficient score in math

Financial support is provided by the Greater Alliance Foundation, United Way of Greater Stark County, and YWCA members.

2019 YWCA Alliance Carnation Golf Scramble

Golf baskets will again be awarded as prizes for this event. The YWCA Alliance is again asking for donations of baskets. Baskets can be made and delivered to the YWCA Alliance by Friday, July 19th.

YWCA BOARD OF DIRECTORS (2019 – 2020)

Reneé Young - President
Kathy Stroia - Treasurer
Libby Patterson - Secretary

BOARD MEMBERS

Anne Crislo-Baker
Suzie Dennis
Elayne Dunlap
Callie Flonnoy
Hillary Johnston
Linda Pauli
Karen Perone
Cheryl Robertson
Karen Russell
Sheri Siefke
Jane Wearstler

MEALS ON WHEELS VOLUNTEERS TO JOIN US FOR LUNCH

In 2018, 15,939 meals were delivered by 36 volunteers. We appreciate their dedication to the YWCA Meals on Wheels program.

We cordially invite Meals on Wheels volunteers to a recognition luncheon to be held on Monday, June 24, 2019. Please R.S.V.P by Friday, June 21st, to Jan at 330.823.1840.

Our thanks to all hospital staff and YWCA volunteers for their dedicated service to our YWCA Meals on Wheels clients.

Sparkle Awards Held



Congratulations to area students who were recognized at the annual Sparkle event co-sponsored by the Alliance Quota Club and YWCA Alliance.

The students from Alliance's Northside, Parkway, and Rockhill and Marlinton's Lexington, Marlboro, and Washington's schools were selected based on several criteria, including good citizenship. Each student received a certificate and a medal.

A cookie reception followed with cookies donated by the Quota and YWCA Alliance members.

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95th YWCA Alliance Annual Meeting honors volunteerism



At the 95th Annual Meeting, Elaine Miller was honored as Fullmer Volunteer Leadership Award winner.

Congratulations, Elaine, and Thanks!

ABC FOR KIDS

The **YWCA ABC for Kids Project** continues to provide supplies for children in our Alliance community.

Again, we are asking for your help in order to achieve the continuing success of this project. Please consider making a donation to the **YWCA ABC for Kids Project** by Friday, July 5, 2019.

Thank you for your continuing support of the children in our community. This year, we will focus on children in our Summer Explorers 2019 Program.

2019 YWCA Memorial Scholarship winner announced

At the YWCA Alliance Annual Meeting, Kathy Stroia announced the 2019 YWCA Memorial Scholarship winner was awarded to Olivia Sexton.

Olivia is a senior at West Branch High School and plans to attend The Ohio State University and major in psychology.

APPLE DUMPLING BOOTH



The “**Apple Dumpling Gang**” will return to Silver Park once again this year during Carnation Days in the Park. **The booth will be open August 7th through August 10th.**

Volunteers are needed to work at the booth. Shifts this summer will be two hours in length. If you are interested in volunteering please call the YWCA at (330) 823-1840.

If you are unable to volunteer, please stop by the booth to purchase a delicious hot apple dumpling or a homemade cookie.

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Noodle Notes 51: By YWCA Alliance Food Service Manager, Nola Haiss

Like many, I have received the mailers with simple recipe cards in the 9x6 format that have a nice picture of the dish, glossy paper that resists the grease splats and is pre-punctured to fit the notebook system that “they” want you to subscribe to. No, I have never subscribed to any, but I do save any recipes that seem intriguing; I can find my own notebook - have lots - and card will fit into something I already have.

This “Noodle Notes” edition is featuring **crispy ranch chicken** from the Great American Recipes collection from 06. Yes, I have had it that long but only tried it for the first time several months ago.

2 C crispy rice cereal	2 egg whites, beaten
½ C grated Parmesan cheese	4-6 pieces of chicken
1 envelope (1 oz.) ranch salad dressing mix	

Combine rice cereal, Parmesan cheese and salad dressing mix in large bowl. Place egg whites in medium bowl. Dip each piece of chicken in the whites and then in the cereal mix to coat evenly. Place on baking sheet sprayed with nonstick cooking spray. Bake at 350° oven for about 29-25 min., until golden and juices run clear when chicken is pierced.

P.S. I suggest starting with half the salad mix packet, particularly if you do not like food too salty, since Parmesan cheese adds quite a bit of “saltiness” to any recipe. Also, I usually use whole eggs beaten with a little water and water and/or buttermilk for the egg bath,; you choose. For a change of pace, try crushed cornflakes and drizzle with some melted butter before baking.