

RNN Newsletter

March 2019



Next RNN General Meeting

Tuesday March 19, 2019 2:30 pm - 4:30 pm

@ Reading Public Library

Meet the “Library of Things”

Ever want to try out a Roomba, the robot vacuum cleaner? Have a new computer that does not have a drive to read your old floppy disc? The Reading Public Library's “Library of Things” has both, among many other convenient items to borrow, just like books, DVDs, etc. Come learn about the “Library of Things” and you will save yourself \$\$\$ and won't have to purchase that occasional use gadget!

If able, please park on the street while attending a program in a Library Meeting room.



It's a Party! – March 6th

We have 30 new members this year! This seems like a reason to party, so join us on March 6th at Fusilli's on Main Street (near 128) for a lunch of pizza, salad and coffee, tea, etc. Fusilli's has set aside round tables toward the back of the dining room...New members meeting from 12:30 to 1 pm and Pizza party starting at 1 pm. Price is \$18; suggest you bring cash.

If you haven't RSVPed yet, Friday March 1st is deadline. Reply to Evite or send email to louiseward27@hotmail.com.

New Members

Please welcome our newest members Dixie Love, Barbara Boviard, Kathy Collins, Mark Craven and Connie Lehr. We now number 89!

Interest group updates

Koffee Klatch will be held **10:00 – 11:30 on Tuesday March 19th**. Join them for friendship, food & fun at Fusion Cafe.

Meditation Group will meet on **Friday, March 1st and Friday, March 15th from 1:30 - 2:30 p.m.** in the Community Room at the Reading Police Station.

Travel Group has a planning meeting set for Saturday March 2nd at 11:00 to discuss plans for upcoming activities at Ann Mottl's home. Contact Ann at annhmottl@gmail.com if attending.

Political Discussion Group will meet on **Tuesday afternoon March 5th at 3:00pm**. The topic this month has not yet been announced .

Men's Bridge will meet **Sundays March 3rd and March 17th from 1 to 4 pm**. Contact Dan Clark (dclark@trinitylg.com) if you are interested.

Hot Topics Interest Group – will meet at the home of Ann Caldwell on **March 26th 1:30 – 3:30 pm**
Topic: Prison Reform and Criminal Justice. An email to all Hot Topics Interest Group members will go out next week with further details.

Shooting Pool This group will be meeting on **Wednesdays March 6th and 20th from 7 to 9 pm** at Dave Heron's home. He has some beverages on hand, but if you have a favorite, please take it along! Contact Dave Heron to join (dbheron@gmail.com)

Lend a Hand

So many have been delighted by the response they've had & the connections they've made after contacting Lend a Hand. Just send in a request by contacting:

*Rob Ward

Text or call 781-864-1257 or

*Libby Woods(galligel@bc.edu)

Call 781-944-2331

If you are having trouble logging the **Members Only** portion of our website or have not yet tried it, please contact Louise Ward (louiseward27@hotmail.com) or send a note through **Contact Us** on the website.

Daylight Savings Time starts on Sunday March 10th

Remember to set your clocks ahead!



Read on if you loved Libby Wood's Lemon Cake at the last meeting!

Lemon Cake

Cake:

Solid vegetable shortening (for greasing the pan)

Flour (for dusting the pan)

2 eggs

1 cup granulated sugar

$\frac{3}{4}$ cup canola oil

$\frac{3}{4}$ cup 1 percent or low fat milk

grated rind of 2 lemons

1 $\frac{1}{2}$ teaspoons lemon extract

1 $\frac{1}{2}$ cups flour

1 teaspoon baking powder

$\frac{1}{4}$ teaspoon salt

Set the oven at 350 degrees. Have on hand an 8-inch baby bundt pan (alternatively, use a 9-by-5-by 3- inch loaf pan.) Grease it, dust it with flour, tapping out the excess.

In a large bowl, with a wooden spoon, beat the eggs and sugar for 2 minutes or until they are light and fluffy. Beat the oil, milk, lemon extract and lemon rind. Add the flour, baking powder and salt, stirring just until the mixture forms a batter.

Spoon the batter into the prepared pan and smooth the top with a rubber spatula. Tap the pan once, hard, on the counter to settle any air pockets.

Transfer the pan to the hot oven and bake for 45 to 55 minutes or until a skewer inserted into the center comes out clean.

Remove the cake from the oven and transfer it to a wire rack to cool. Turn the cake out onto a rimmed baking sheet.

Glaze:

$\frac{1}{4}$ cup lemon juice

2 cups confectioners' sugar, sifted

In a small saucepan, combine the lemon juice and sugar. Set the pan over medium heat and warm the mixture, stirring with a whisk just until a few small bubbles appear on the surface.

Pour the glaze over the cake allowing some of it to drip to the bottom. Let the cake sit for at least 1 hour. Cut into thick slices for serving.

Make 1 baby bundt cake or 1 - 9" loaf cake.

Thanks for sharing, Libby!