

TIDEWATER NEWS

October 30,2016

President.....Joyce Werner-----1st Vice President....Rhonda Evans-----2nd Vice President....Larry Evans---
TreasureBill Werner-----Recording Secretary.....Ellie Worcester

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2nd Vice President...Larry Evans.....21018
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President's Message

Here is hoping everyone survived Matthew and Halloween. There has not been a unit Campout since the Commonwealth Rally in Williamsburg, so I am going to use this news letter to do some catching up.

First some good news: Jimmy Lassiter's second hip replacement went very well and he is home and recuperating. Martha Messersmith's melanoma operation on her leg was very successful and she is headed for Florida soon. June Quade's knee replacement was a success.

Then some not so good news: After the Commonwealth Rally, the Suttons returned home to trees down and most electrical items fried from lightening. Our oldest son is looking at possible heart by pass surgery in Norfolk Sentara Heart Hospital very soon.

We all hope everyone has a great Thanksgiving. Right now nothing has been scheduled for Christmas except for TBTO 's Holiday Train Show in Virginia, which Bill and I have been doing for 25 years - it starts on Dec 2 thru Dec 10.

The Gentlemen Of The College from William & Mary



These guys were the highlight of the Rally. Excellent voices with perfect rhythm. We really enjoyed their performance.

William & Mary's A Cappella community is one of the most renowned in the nation. Boasting 11 groups with diverse repertoires, the group is proud to offer something for everyone. (From William & Mary Student Organization Website)



Rhonda Evens

Cold Oven Pound Cake

1 cup of butter
1/2 solid vegetable shortening
3 cups of sugar
5 eggs
3 cups of flour
dash of salt
1/4 tsp baking powder
1 cup of milk
1 tsp vanilla
1 tsp of almond flavoring
Cream butter, shortening and sugar together in large bowl with mixer. Add one egg at a time and beat until thoroughly mixed before adding another. mix flour, salt and baking powder in another bowl and add flour to mixture, gradually

adding milk, beat until smooth and blended. Add flavorings. Pour into a greased tube pan which has had waxed paper placed on the bottom . Place pan into a cold oven and turn oven on to 300 degrees for 1 hour. After an hour raise the temperature to 325 degrees and cook an additional 30 minutes. Cool for 10 minutes then turn out of pan. Enjoy!