



Newsletter of the

Kirkwood-Webster Groves Branch

Founded April 1971 ~ Celebrating 46 Years!

2017-2018, No. 2, September 1, 2017

*"AAUW advances equity for women and girls through advocacy, education, philanthropy and research"
AAUW is open to graduates who hold the associate, baccalaureate, or higher degree from a qualified college or university.*

Who we are...

The Kirkwood-Webster Groves Branch of AAUW supports the full range of the AAUW mission through its monthly program meetings, special interest study groups, and public outreach events, by engaging in political action, collaborating with local organizations and educational institutions regarding AAUW topics, and by supporting area young women and girls directly. We are one of five branches in the St. Louis, MO area that comprise the AAUW Metro Saint Louis Interbranch Council (IBC).

Branch Officers, 2017-2018

Chris Nobbe, President
314-323-0053
nobbchristine@gmail.com

Marsha Koch
Vice President, Program
636-256-3746/314-651-0321
mkwkoch@outlook.com

Jeanne Webdell
Vice President, Membership
573-754-0943
jeannewebdell@gmail.com

Carol Davis McDonald
Vice President, Finance
636-227-0511
davis-mcdonald@outlook.com

Lynne Roney
Recording Secretary
314-727-7175
lynnroney@sbcglobal.net

K-WG: <http://kwg-mo.aauw.net>

IBC: <http://stlouis-ibc.aauw.net>

State: www.aauwmo.org

National: www.aauw.org

September Monthly Meeting

Thursday, September 28, 2017

Oak Bend Branch - St. Louis County Library

842 S. Holmes Avenue 63122

6:15 pm – Potluck Appetizers and Sweets!

Program will begin at 7:00 pm

PANEL PRESENTATION AND DISCUSSION

AAUW NOW AND THE FUTURE

Bring one small plate of either an appetizer or dessert to share (finger foods only, please). Coffee, tea, and water will be provided. Bring a friend and introduce her to AAUW!

We will view the *One AAUW* video and hear from a panel of three local members who will share what they learned at the 2017 Convention last June as well as insights into where AAUW is going.

Sue Barley serves on the AAUW Board of Directors and is a member of both the St. Louis and Ballwin-Chesterfield branches. She will talk briefly about three plenary sessions--Crunching the Numbers, Kim Churches, and SurvJustice--plus voting/election results and the three AAUW awards: Alumnae Recognition Award; Eleanor Roosevelt Fund Award; and the Achievement Award. Sue will have a copy of the executive summary of *Deeper in Debt* for each attendee.

Julie Triplett serves on the National LAF Committee and will share her experiences at the pre-Convention Conference on Funding, LAF sessions, and the Opening dinner, the Legacy Circle dinner, and the Closing dinner.

Marsha Koch serves as Program Vice President for Kirkwood-Webster Groves branch and AAUW of MO and is also a member of the Ballwin-Chesterfield branch. She will give an update on the pre-Convention Conference on Programming, Lobby Day, and the workshops she attended.

AAUW is a non-partisan organization that is working hard for all women's rights. With respect to all, please be observant of non-partisanship at branch meetings and events.



Message from our President, Chris Nobbe

Welcome to a new year at AAUW - Kirkwood Webster Groves! The K-WG Board is looking forward to a great year of “advancing equity for women and girls through advocacy, education,

philanthropy, and research.” I am new to the position of President; since my approach to leadership is “facilitation” and “collaboration,” I encourage all members to attend Board meetings and committee meetings, as well as the Speaker Series, Meet ‘n Eat, Meet ‘n Geek, and IBC events. Check out the calendar in this newsletter and join us! We are still working on new ideas for fundraising, collaboration with other organizations, and a Galaxy project. We would love to have you participate! Take a minute to email me (NobbeChristine@gmail.com) and let me know how you’d like to participate. I look forward to collaborating with you!

“Alone we can do so little; together we can do so much.” - Helen Keller

“Collaboration is multiplication.” - John Maxwell

Guests are Always Welcome

We encourage you to bring guests to our meetings to introduce them to AAUW. If they cannot attend a meeting, ask our Membership VP Jeanne Webdell to send them newsletters and links to AAUW websites.

Shape the Future Membership Campaign

New members who join at a public AAUW event, such as one of our monthly meetings or our table at the Greentree Festival, can take 50% off the cost of their first year’s national dues. AAUW national dues are \$49, of which \$46 is tax deductible by the individual member; \$3 of that national dues payment is not tax deductible because it is used to support the AAUW Action Fund’s Section 501(c)(4) activities (Lobby Corps and election-related activities).

Annual dues for K-WG are \$15 and for AAUW of MO \$10. A new member form is included with this newsletter.

Due to meeting room availability, fall meetings will be held on the 4th Thursday each month.

Support Women via Shower To The People

K-WG is continuing to support Shower To The People for women by collecting donations of NEW soap, body wash, lotion, shampoo, conditioner, toothbrushes, toothpaste, mouthwash (alcohol free only), floss, feminine hygiene products, deodorant, cotton balls, Q Tips, first aid supplies, medicated body powder (Gold Bond), hand sanitizer (alcohol free only), socks, and underwear. Bring items to a meeting or go online (<http://www.showertothepeople.net/donate/>) to make a donation.

Greentree Festival

K-WG is once again participating in the [Kirkwood Greentree Festival](#). We will have an informational outreach table to promote AAUW’s mission and K-WG’s support of girls in STEM fields. **Teams of two are needed to man the table. Please volunteer to work a shift (or two).**

When: Saturday, September 16, 8 am-7 pm
Shifts: 8-10; 10-Noon; Noon-2; 2-4; 4-7

Sunday, September 17, 10 am-5 pm
Shifts: 9-11; 11-1; 1-3; 3-5

Where: Kirkwood Park
Corner of Geyer and Adams 63122

Sign up: [Marsha Koch](#), 314-651-0321

It’s Time to Order Pecans – Sales Due Oct. 14

Our pecan sales are a main source of fundraising for K-WG projects. Be sure to let people know that the money we raise supports scholarships awarded to two local high school students who are entering STEM careers.

NEW! We are selling Fancy Medium Pieces (shelled and chopped), 1 lb.

When sealed tightly, pecans can be frozen for up to two years. An order form with pricing and product details is included with this newsletter. Also included are some of the wonderful pecan recipes from our supplier’s website. Yum!

Help K-WG Win the MO AAUW Galaxy Award

A Galaxy Award Project committee has been created to direct the implementation of a STEM project that would qualify K-WG to receive the MO AAUW Galaxy Award. Your help is needed to contribute ideas, make plans, collaborate with other organizations, and/or coordinate and administer the project. Let President [Chris Nobbe](#), 314-323-0053, know you are interested.



Congratulations to Mia Rintoul, STEM student at Maplewood Richmond Heights High School, who was awarded one of our STEM scholarships at our April 2017 meeting. We were excited to meet Mia and her father and hear about her plans for STEM study.

K-WG Board Meeting

The board will meet on September 20 at the home of Marsha Koch from 1:00-3:30 to continue planning activities for the year. All members are invited to attend. For more information, call [Marsha Koch](#), 314-651-0321.

Meet 'n Geek

This group meets periodically to expand our knowledge of technology and at the same time develop a social media presence for Kirkwood-Webster Groves. This is an informal group with a planned topic for each meeting. Bring your own device and join us!

When: October 27, 1:30-3:30 pm
 Topic: Google Docs
 Where: St. Louis County Library Headquarters
 East Room, 1640 S. Lindbergh 63131
 Contact: [Chris Nobbe](#), 314-323-0053

St. Louis Metro AAUW Interbranch Council (IBC)

IBC Meet 'n Eat Lunch

(formerly IBC Downtown Lunch)
 (3rd Tuesday each month)

Please arrive at the restaurant between 11:30 -11:45 am. If you would like to carpool, let Kay know.

When: September 19, 11:45 am
 Where: Guerrilla Street Food (Filipino)
 3559 Arsenal Street, 63118 (Tower Grove)
 314-529-1328
 RSVP: [Kay Meyer](#), 314-962-7487

IBC ¡Adelante! Book Group

(4th Thursday of the month)

Books for the year will be selected at the September meeting.

When: September 28, 1:30 pm
 Where: Barnes & Noble
 1600 Clarkson Road (Chesterfield)
 Book: "Flo" Kennedy: The Life of a Black Feminist Radical
 Author: Sherie M. Randolph
 Reviewer: Betty Takahashi

IBC Meeting

All members are invited.

When: November 28, 7-9 pm
 Where: Bridgeton Trails Branch Library
 3455 McKelvey Road 63044
 Contact: [Chris Nobbe](#), 314-323-0053

IBC Gift Wrapping Fundraiser

AAUW members will wrap gifts for tips to raise funds to support IBC activities. [Kay Meyer](#) will be scheduling two-hour shifts. Plan to volunteer for this fun and lucrative activity!

When: Monday, December 18
 Tuesday, December 19
 Wednesday, December 20
 Where: Ladue Crossing Barnes & Noble
 8871 Ladue Road, 63124
 314-862-6280
 Sign up: [Kay Meyer](#), 314-962-7487

45th Anniversary of Title IX!

Title IX affects all areas of education, including:

- recruitment, admissions and housing;
- career and technical education;
- pregnant, parenting, and/or married students;
- science, technology, engineering, and math education;
- sexual harassment and assault;
- comparable facilities and access to course offerings;
- financial assistance;
- student health services and insurance benefits;
- harassment based on gender identity; and
- athletics.

Visit AAUW's website to learn more:

- <http://www.aauw.org/what-we-do/public-policy/aauw-issues/title-ix/>

AAUW MO

Missouri in Motion, [AAUW MO's](http://aauw-mo.aauw.net/) newsletter, was mailed on August 22. It is also available on the state's website along with other state news and past newsletters at <http://aauw-mo.aauw.net/>.

AAUW National

Resources and materials from the 2017 Convention are available on AAUW's website at:

<http://convention.aauw.org/2017/07/12/2017-convention-materials/>

Events that Support the AAUW Mission

This section will contain information about events sponsored by local organizations that support our AAUW mission. If you know of an event that you would like to see listed here, submit information about it to Marsha Koch, mkwkoch@outlook.com.

National Council of Jewish Women (NCJW)

Advocacy in Action 3rd Thursday
(Bring your own) Lunch & Learn Program

When: 11:45 am

Where: NCJW St. Louis
295 N. Lindbergh

RSVP at <https://www.ncjwstl.org/lunch-and-learn/>.

The Reality of Racial Justice – October 19

St. Louis remains in the national spotlight for racial inequality on many fronts, particularly in discriminatory policing, prosecutions, sentencing disparities and rehabilitation. A panel of "boots on the ground" professionals will explore what needs to be changed and how to tackle the problem.

Violence Against Women – November 16

Issues of campus sexual violence, intimate partner violence, and workplace sexual harassment continue to plague women in our culture. This session will explore proposals both locally and nationally to combat these problems with special focus on NCJW's legislative work to establish more comprehensive workplace protections for abused women.

Calendar

September 2017

- 16 Kirkwood Greentree Festival, 8-7
- 17 Kirkwood Greentree Festival, 10-5
- 19 Meet & Eat Lunch Group, 11:45
Guerrilla Street Food
- 20 K-WG Board Meeting, 1, Marsha Koch's home
- 28 IBC ¡Adelante! Book Group, 1:30, Barnes & Noble
- 28 K-WG Meeting, 6:15, Oak Bend Library

October 2017

- 11 Eleanor Roosevelt's Birthday
- 17 Meet & Eat Lunch Group, 11:45
The Blue Duck
- 19 NCJW Lunch & Learn, 11:45, NCJW St. Louis
- 26 K-WG Meeting, 6:30, Oak Bend Library
- 27 Meet 'n Geek, 1:30, County Library Headquarters

November 2017

- 10 Meet 'n Geek, 1:30, County Library Headquarters
- 16 NCJW Lunch & Learn, 11:45, NCJW St. Louis
- 21 Meet & Eat Lunch Group, 11:45
Baida Moroccan Restaurant
- 28 AAUW Anniversary
- 28 IBC Meeting, 7, Bridgeton Trails Library
- 30 K-WG Meeting, 6:30, Oak Bend Library

December 2017

- 15 Meet 'n Geek, 1:30, County Library Headquarters
- 18 Gift Wrapping, Ladue Crossing Barnes & Noble
- 19 Gift Wrapping, Ladue Crossing Barnes & Noble
- 19 Meet & Eat Lunch Group, 11:45
Twisted Tree Steakhouse
- 20 Gift Wrapping, Ladue Crossing Barnes & Noble

2018

- Feb 27 IBC Meeting, 7
- Mar 8 International Women's Day
- Apr 10 Equal Pay Day
- Apr 21 Spring Fling
- May 5 AAUW of MO Annual Meeting
Leadership Training, Columbia, MO

*Share your news! Send articles for the
newsletter to Marsha Koch
mkwkoch@outlook.com ~ 636-256-3746*

Order Form for FRESH GEORGIA PECANS, a Fund-Raising Project of the AAUW Kirkwood-Webster Groves Branch

Please Contact Your Friends, Neighbors, Co-Workers, and Relatives for Orders. Send Orders to Carol Davis McDonald, 827 Bergquist Dr, Manchester, MO 63011-4215 by **OCTOBER 12th**

RESEARCH FINDS that *pecans are healthy!* Adding just a handful of pecans to a low-fat diet can dramatically lower LDL cholesterol as well as triglyceride levels. Pecans have good fats, which lower bad cholesterol, and do not affect good cholesterol. Pecans are naturally cholesterol-free and sodium-free and are high in unsaturated fats that promote and maintain good health. So - add pecans to cereal, salads, entrees, and vegetables; sprinkle them over fat-free yogurt; or even eat them plain as a snack. Enjoy not only their delicious taste but also the added health benefits.

STORING PECANS under refrigeration is the best way to retain the fresh aroma, color, and flavor of pecans. The lower the temperature, the longer the pecans will keep, although there is no critical temperature below which pecans must be held. Pecans stored in a refrigerator (38 to 40 degrees F) will keep for more than nine months. In the freezer at 0 degrees F they will remain in good condition for two years or longer. Unused pecans may be refrozen again and again without adverse effect on the quality or texture of the pecans.



- **Fancy Mammoth Halves (shelled), 1 lb** – Fantastic flavor for healthy snacking and holiday baking
- **Fancy Medium Pieces (shelled and chopped), 1 lb** - When sealed tightly, pecans can be frozen for up to two years.
- **Cinnamon Glazed Pecans, 10 oz** – crunchy Schermer pecans with a cinnamon-glazed coating and a hint of vanilla
- **Chocolate Covered Pecans, 12 oz** – smooth milk chocolate and crisp, roasted Schermer Pecans make this a perfect holiday treat
- **Caramel Pecan Clusters, 10 oz** – crisp pecan pieces, milk chocolate, and creamy caramel, individually wrapped, 16-18 pieces
- **Dark Chocolate Covered Pecans, 12 oz** – smooth dark chocolate makes this a healthy snack

The pecans should be delivered before the holiday baking season, depending on the growing season and weather. Please make checks payable to “AAUW K-WG Branch.” Questions? Call Carol at 636-227-0511 or e-mail davis-mcdonald@outlook.com

(Continue on reverse side as needed)

Name	Phone/E-mail	Fancy Mammoth Halves (\$13/lb)	Fancy Medium Pieces (\$13/lb)	Cinnamon Glazed (\$11)	Chocolate Covered (\$11)	Pecan Caramel Clusters (\$11)	Dark Chocolate Covered (\$11)	Total Cost
		# _____ x	_____ x	# _____ x	_____ x	_____ x	_____ x	
		\$13 =	\$13 =	\$11 =	\$11 =	\$11 =	\$11 =	\$
		\$ _____	\$ _____	\$ _____	\$ _____	\$ _____	\$ _____	

PECAN RECIPES

Here are a few recipes that I found interesting on the Schermer web site. In case you're interested, here's the URL:
<http://schermerpecans.com/blogs/recipes> Carol

Cinnamon, Orange & Chipotle Spiced Trail Mix

Recipe by *Waiting on Martha* | Follow along [@shopwaitingonmartha](#)



- 2 cups Schermer Pecan Halves
- 1 cup Cinnamon Glazed Schermer Pecans
- 1 cup shelled pistachios
- 2 cups sesame sticks
- 1 cup sweetened dried cranberries
- 8-10 thin orange peels
- 3 tablespoons fresh orange juice
- 2 large egg whites
- 1 ½ tablespoons dark brown sugar
- 1 ½ teaspoons kosher salt
- 1 teaspoon ground chipotle chile pepper

Preheat oven to 250 °F. Combine orange peels, orange juice and egg white in a large bowl; stir with a whisk. Stir in plain pecans and pistachios. Combine sugar, salt and chipotle. Add to pecan mixture; toss well. Spread mixture in a single layer on a jelly-roll pan coated with cooking spray. Bake at 250 °F for hour, stirring occasionally. Remove from oven; cool completely. Stir in cinnamon pecans, sesame sticks and cranberries. Store in an airtight container for up to one week.

Spicy Pecan Cole Slaw



- 1 head cabbage, shredded
- 2 tart apples
- 1 red onion
- 1 cup pecans (chopped)

Dressing-

- 1 tbsp whole seed mustard
- 1 tsp sugar
- Sriracha to taste
- ½ cup mayonnaise
- Juice of 1 lime
- Salt and Pepper

Combine cabbage, apples, onion and pecans in a large bowl. Mix

and set aside.

In a small bowl, stir together mustard seed, sugar, mayonnaise, sriracha and lime juice until blended. Season with salt and pepper. Pour dressing over cabbage and toss to coat.

Quinoa Kale Salad



- 4 cups baby kale
- ¾ cups quinoa – cook per package instructions
- 4 tbs olive oil
- 2 tbs white wine vinegar
- ½ tsp Dijon mustard
- 1 clove garlic, minced
- salt and pepper
- 1 tsp honey
- 2 tbs red onion, minced
- 1/3 cup dried cranberries
- 1/3 cup chopped pecans
- ½ cup sweet potato, cubed

Roughly chop baby kale and place in a bowl. In a smaller bowl, whisk together olive oil, white wine vinegar, Dijon mustard, minced garlic and honey. Pour over the kale. Add onion, cranberries, and pecans to the kale and gently toss. Allow quinoa to cool slightly after cooking and add it to the bowl. Toss and serve.

Pecan Pesto Pasta



- 1 garlic clove crushed
- salt and pepper
- ½ cup toasted pecan halves
- ¼ cup grated parmesan
- ½ cup olive oil
- 1 cup mint leaves – loosely packed

In a food processor, roughly chop the mint leaves. Add garlic, salt and pepper until a paste forms. Blend in pecans and incorporate cheese. Slowly add oil and pulse until mixed. Pesto should be somewhat coarse.

Slow Cooker Pecan Maple Oatmeal

Source - http://www.ihearteating.com/slow-cooker-overnight-pecan-pie-oatmeal-recipe/#_a5y_p=4548327



- | | |
|---|---|
| <ul style="list-style-type: none">1 cup steel cut oats3 ¾ cup water1 12 oz can evaporated skim milk¼ cup brown sugar½ tsp maple syrup | <ul style="list-style-type: none">Topping:Brown sugarMaple syrupChopped pecans |
|---|---|

Grease slow cooker for easy cleanup. In the slow cooker, stir together oats, water, milk, brown sugar, and maple syrup. Cover and cook on low for 6-8 hours. To serve, top with additional brown sugar, maple syrup and chopped pecans.

Sweet Potatoes with Pecans and Goat Cheese

<http://smittenkitchen.com/blog/2010/11/sweet-potatoes-with-pecans-and-goat-cheese/>



- 1 1/2 pounds sweet potato, scrubbed, unpeeled, in 3/4- to 1-inch coins
- 4 tablespoons olive oil, divided
- 1/4 cup toasted and cooled pecan halves
- 2 tiny or 1 small shallot
- 2 stalks celery
- 2 tablespoons flat-leaf parsley
- 1 tablespoon dried cranberries or cherries (optional)
- 2 ounces firmish goat cheese
- Salt and freshly ground black pepper
- 2 teaspoons red wine vinegar
- 1/2 teaspoon smooth Dijon mustard

Preheat oven to 450 degrees. Coat a large baking sheet generously with olive oil, about 1 to 2 tablespoons. Lay sweet potatoes in one layer on the oiled sheet. Sprinkle with salt and freshly ground black pepper. Roast, without disturbing, for 15 to 20 minutes. Carefully flip each piece: the undersides should be blistered, dark and a bit puffy and should release from the pan with no effort. If they're not, let it cook longer. Sprinkle them with additional salt and freshly ground black pepper and return the pan to the oven for another 10 minutes or so, until the undersides match the tops.

Meanwhile, prepare your salad. Chop your pecans well, mince your shallot, chop your celery and parsley, mince cranberries if using them. Crumble your goat cheese. If you, like me, got too soft of a goat cheese for mixing, set it aside and sprinkle it on top. If it's firmer, stir it into the mixture. In a small dish, whisk together 2 tablespoons olive oil, 2 teaspoons red wine vinegar and 1/2 teaspoon dijon. Pour half over salad.

When the sweet potatoes are done, set a couple coins aside just in case the baby isn't into the toppings. Lay the rest on a serving platter. Scoop a spoonful of the salsa over each round. Pour remaining salad dressing over top, to taste. Eat immediately.

Baked Cream Cheese Pecan French Toast Casserole

Source - <http://sallysbakingaddiction.com/2015/12/19/baked-cream-cheese-french-toast-casserole/>



- 1 loaf French bread, sourdough bread or challah
- 8 oz cream cheese, softened to room temperature
- 2 tbsp confectioners' sugar
- 3 tps vanilla extract
- 8 large eggs
- 2 1/4 cups whole milk
- 3/4 tsp ground cinnamon
- 2/3 cup packed light brown sugar
- 1/2 cup chopped pecans

Streusel Topping -

- 1/2 cup packed light brown sugar
- 1/3 cup all-purpose flour
- 1/2 tsp ground cinnamon
- 6 tbsp unsalted butter, cold and cubed
- 1/4 cup chopped pecans

pecans

Grease a 9x13 pan with butter or spray with nonstick spray. Cut the bread into one inch cubes and spread half the cubes into the prepared baking pan. Using a mixer, beat the cream cheese on medium high speed until completely smooth. Beat in the confectioners' sugar and ¼ tsp vanilla extract until combined. Drop random spoons of cream cheese mixture on top of bread. Layer the remaining bread cubes on top of cream cheese and set aside.

Whisk the eggs, milk, cinnamon, brown sugar, and remaining vanilla together until no brown sugar lumps remain. Pour over bread. Cover the pan tightly with plastic wrap and stick in the refrigerator for 3 hour – overnight. Overnight is best.

Preheat the oven to 350 degrees. Prepare the topping by whisking together the brown sugar, flour and cinnamon in a medium bowl. Cut in the cubed butter with a pastry blender or two forks. Sprinkle the topping over the soaked bread. Bake for 45-55 minutes or until golden brown on top. Serve immediately and enjoy!

Homemade Pecan Oil Mayo

Make sure all ingredients are at room temperature.



1 egg
2 tbsp lemon juice
1/2 tsp dry mustard
1/2 tsp salt
1/4 c + 1 c Schermer Pecan Oil

Blend first 4 ingredients + 1/4 c Pecan Oil for 20 seconds. Add 1c Pecan Oil ever-so-slowly.

Squash Casserole with Chopped Pecans

Credit: Schermer Pecans Treasured Recipes: From Our Customers



1 lb. of fresh squash
1/2 stick of butter
1 tsp. sugar
1 egg
1/2 cup of mayonnaise
1/2 lb. of Schermer's chopped pecans
salt and pepper to taste
1/2 cup of grated cheese (we use a sharp cheddar)
1/2 cup of bread crumbs
1/2 cup of pecan meal

Cook squash until tender. Drain well. Add butter and mash. Mix all other ingredients, except the crumbs and the pecan meal. Put in a buttered casserole. Top with the mixture of crumbs and pecan meal. Dot with butter and bake in a 350 degree oven for 35 to 40 minutes. Serves 8.

AAUW – KIRKWOOD-WEBSTER GROVES BRANCH

New Member Form – 2017-2018

Welcome to Kirkwood-Webster Groves Branch! Please provide the following membership information:

Full Name: _____ Preferred First Name for Nametag: _____

Address: _____ Birthday: _____

(Street) (City) (Zip) (mm/dd)

Preferred phone: ____ Home # _____ Cell # _____ Email: _____

Preferred method for receiving branch and state newsletters: ____ Email ____ USPS

Degree	Area of Study	College/University	Year

The AAUW year is July 1 - June 30. Membership paid after March 15 extends through June 30 of the following year; i.e., 2018.	Association (National)	Missouri (State)	Kirkwood- Webster Groves	Total	Choose One
New Member	\$49*	\$10	\$15	\$74	
New Dual Member Primary Branch: _____	n/a	\$10 or n/a	\$15	\$15	
Special 2017 Membership Campaigns					
Shape-the-Future (join Mar 16-Dec 31)	\$24.50*	\$10	\$15	\$49.50	
Current Graduate Student	\$18.81*	\$10	\$15	\$43.81	
Give a Grad-a-Gift (min. 2-year Associate)	\$0	\$0	\$15	\$15	
Undergraduate Student Affiliates					
Student's school is an AAUW C/U partner member	Free online	\$3	\$6	\$9	
Student's school is not an AAUW C/U partner member	\$17*	\$3	\$6	\$26	
Representative at an AAUW C/U Partner Member joining branch/state	Incl in C/U Membershi p	\$10	\$15	\$25	
Current AAUW Member-at-Large joining branch/state	Incl in MAL dues	\$10	\$15	\$25	
*IRS regulations allow that \$46 (or \$23 if half price) of AAUW membership dues is a charitable contribution. Suggestion: Make a note for your 2017 tax folder.					

(continued on reverse side)

**Want help with this form? Call K-WG Finance VP Carol Davis McDonald:
636-227-0511**

Mail this completed form with your check payable to AAUW to:

**Carol Davis McDonald
827 Bergquist Drive
Manchester, MO 63011-4215**

Optional: Please provide additional personal information for the Kirkwood-Webster Groves Branch membership directory to help us learn more about you and your accomplishments.

Employment Status: ☐ Retired from Job Title/ Company: _____

Employed ☐ F/T ☐ P/T ☐ Self at Company Name/Number: _____

Volunteer work:

What would you like us to know about you? (e.g., family, AAUW interests, publications, awards, achievements, hobbies, interests, special skills, etc.)

**Want help with this form? Call K-WG Finance VP Carol Davis McDonald:
636-227-0511**

Mail this completed form with your check payable to AAUW to:

***Carol Davis McDonald
827 Bergquist Drive
Manchester, MO 63011-4215***