

*"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

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K-WG: <http://kwg-mo.aauw.net>
IBC: <http://stlouis-ibc.aauw.net>
State: www.aauwmo.org
National: www.aauw.org

You are cordially invited to our October program on

CLEAN MISSOURI

Campaign Finance Reform and Redistricting Initiative

Thursday, October 26, 2017

6:30 - coffee/tea/snack

7:00 - program

**Oak Bend Branch - St. Louis County Library
842 S. Holmes Avenue 63122**



Leah Clyburn is an organizer on the staff of Metropolitan Congregations United, St. Louis. Her current organizing project is Clean Missouri: Missouri Democracy Reform Campaign and Raise Up Missouri. On behalf of both campaigns, Leah is organizing an emerging coalition throughout the St. Louis Region intending to restore balance, fairness and accountability to our democratic process with an initiative petition for the 2018 ballot. Come and hear about Clean Missouri and welcome this passionate and engaged young woman! There will be time for questions and discussion following her presentation.

<http://cleanmissouri.org/solution/>

Bring a friend and introduce her to AAUW!

Thanks to League of Women Voters for coordinating this presentation.

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Support Women via [Shower To The People](http://www.showertothepeople.net)

K-WG will continue to collect donations of NEW soap, body wash, lotion, shampoo, conditioner, toothbrushes and paste, mouthwash (alcohol free only), floss, feminine hygiene products, deodorant, cotton balls, Q Tips, first aid supplies, Gold Bond body powder, 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. <http://www.showertothepeople.net/donate/>



**Message from
President, Chris Nobbe**

**A Giant Step For Saudi
Women . . . Lessons for
American Women**

A surprise announcement
by Saudi Arabia's King
Salman bin Abdulaziz

decreed that both men and women will be issued driving licenses starting in June 2018. This is a great victory for women's rights, a victory women have been fighting for since the 1990's; but the change in policy is due to a plan called "Vision 2030" designed to keep more money in Saudi Arabia and to galvanize the people to join the workforce. Since women currently are not allowed to drive and must hire chauffeurs, it is very expensive to have a job outside the home. About 1.3 million international drivers are hired, and much of the money earned is sent to their home countries. Allowing women to drive will make a positive economic impact on Saudi Arabia, estimated to be as much as \$10 billion dollars a year. This big change in Saudi Arabia might be the beginning of the end of the guardianship system requiring women to obtain permissions from male relatives.

I am delighted for the women of Saudi Arabia but am disappointed that the decree is in the interest of economics rather than a desire to treat women equally. It makes me think that American women can re-frame arguments for equity as economically beneficial. Indeed, AAUW is doing just that. "The Simple Truth about the Gender Pay Gap" one page document states, "WHY SHOULD WE CARE? Closing the gender pay gap would lead to greater economic security and significantly lower poverty rates for women and their families. With 42 percent of U.S. mothers as primary bread-winners, closing the gap would mean supporting more contributors to a healthy national economy."*

*<http://www.aauw.org/files/2017/09/TheSimpleTruthFall2017OnePager-nsa.pdf>

"The best way to predict the future is to invent it." -Alan Kay

Welcome our New Members!

Our newest member **Danielle Oudenhoven**, who joined at the Greentree Festival, lives in House Springs on a farm. She has an AAS degree in Emergency Medicine from Great Falls COT, Montana State University, and is a full time student at Jefferson College working toward an Associate of Science in Engineering degree with a focus on Ecohydrology, Restoration Ecology and Agriculture. She is particularly interested in helping farmers survive droughts and finding ways to improve farming that help both the ecosystem and the profitability of farming. She works part time at Chick-Fil-A in Sunset Hills. Danielle is a Phi Theta Kappa member.

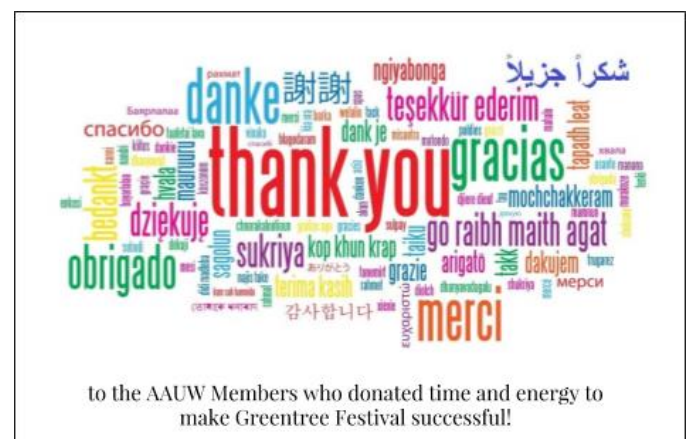
New member **Kim Kirn** received her undergraduate degree from the University of Missouri and her law degree from the University of Notre Dame. She works as a mediator and arbitrator, handling commercial and employment disputes. For fun, Kim likes to sew and cycle. Over a period of time she and her husband cycled the entire 263 miles of the Katy Trail. They have two sons.

Happy October Birthdays!

5 – Jeanne Morrel-Franklin	25 – Helen Hays
15 – Marge Zimmerman	26 – Marsha Koch

Last Call for Pecan Orders!

- October 14 is deadline to turn in pecan orders to [Carol Davis McDonald](#)
- An order form with pricing and product details is included with this newsletter
- Wonderful pecan recipes from our supplier's website are also included here
- The money raised supports scholarships awarded to two local high school students who are entering STEM careers





Greentree Festival by the Numbers

AAUW-KWG successfully participated in Kirkwood's Greentree Festival on September 16 and 17. The numbers speak for themselves:

- 250 postcards, stickers, brochures, and newsletters distributed
- 50 new contacts
- \$46 donated
- 1 new member, **Danielle Oudenhoven**
- 1 raffle winner, Jeanette Wayman of Kirkwood
- innumerable stories, smiles, and fun!



Let's Get Social!

Between meetings and special events we can connect and communicate virtually with social media:

- Website:
<http://kwg-mo.aauw.net/> - Members Only section of the website includes the newsletter archive and can be accessed with the password kwgmember.
- Facebook:
<https://www.facebook.com/AAUWKWG/> - if you are interested in being an administrator to help manage the page, please let us know.
- Twitter:
https://twitter.com/AAUW_KWG - we are looking for a volunteer to build the Twitter account

Check out our social media sites and post a comment or two.

K-WG Board Meeting

The board will meet on October 25 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](tel:314-651-0321), 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](tel:314-323-0053), 314-323-0053

Holiday Socials

December is always a busy time of year, and meeting at the end of the month makes it especially so. This December in lieu of a monthly meeting we are planning two holiday socials, each of which has an AAUW component. Join us for each one or both! Guests are welcome.

“Merry Christmas Connections” – This holiday show and dinner is presented by the award-winning [Gateway Spotlight ChorUS-Sweet Adelines Women's Barbershop](#). St. Charles AAUW member Teri Brecht sings with this group. Tickets are limited and must be spoken for immediately. Dinner includes:

- Roast Beef in Gravy
- Boneless Chicken Breasts in Sauce
- Red Potatoes with Parsley
- Steamed Vegetable Medley (broccoli, cauliflower, baby carrots)
- Italian Salad (Romaine and Iceberg lettuce, tomatoes, sliced red onions, grated Parmesan)
- Apple Cake with Caramel Sauce
- Peppermint Chocolate Cake

When: Saturday, December 2, 6 pm
Cost: \$25 (includes catered dinner)
Where: Maryland Heights Community Center
2300 McKelvey Road, 63043
RSVP: [Marsha Koch](#), 314-651-0321

“Hang a Shining Star” – This holiday show is presented by [St. Louis County Community Chorus](#) and features The Children’s Chorale. K-WG member Gloria Campion sings with this group. A room has been reserved at Circa STL Restaurant & Tavern for those who would like to gather for dinner after the concert.

Chris Nobbe will purchase tickets for those who RSVP to her; please make arrangements with Chris for paying her. Please also let Chris know if you will be joining us for dinner.

When: December 17, 3 pm
Cost: \$12 for show
Where: Skip Viragh Center at Chaminade
RSVP: [Chris Nobbe](#), 314-323-0053
Opt: Dinner on your own after the show
Circa STL Restaurant & Tavern
1090 Old Des Peres Road, 63131
314-394-1196

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: October 17, 11:45 am
Where: The Blue Duck (American)
2661 Sutton Blvd. 63143
314-769-9940
RSVP: [Kay Meyer](#), 314-962-7487

IBC ¡Adelante! Book Group

(4th Thursday of the month)

When: October 26, 1:30 pm
Where: Barnes & Noble
1600 Clarkson Road (Chesterfield)
Book: [Quiet Until the Thaw](#)
Author: Alexandra Fuller
Reviewer: Teri Brecht

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

To raise funds to support IBC activities, AAUW members will wrap gifts for tips. K-WG’s day to wrap is December 19, and Chris Nobbe has volunteered to work during the day from 9 to 4; she could use a partner. Two people are needed to work from 4 - 9. Please contact Chris to volunteer a couple of hours for this fun and lucrative activity!

When: Tuesday, December 19, 9 am – 9 pm
Where: Ladue Crossing Barnes & Noble
8871 Ladue Road, 63124
314-862-6280
Sign up: [Chris Nobbe](#), 314-323-0053

AAUW MO

The AAUW of MO Board will meet Saturday, October 28, to plan activities for the year and the May leadership conference. If you have ideas or comments about what you want to see offered at the conference, please share them with Marsha Koch, 314-651-0321, state program vice president.

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

AAUW National

Join the AAUW Two-Minute Activist Team

"Members of AAUW's Action Network receive urgent e-mail notices when their advocacy is needed most and spring to action. Last year, Two-Minute Activists sent over 200,000 messages to their members of Congress, ensuring our mission of gender equity was heard in the halls of power."

Now, AAUW is thrilled to announce the next step in AAUW advocacy: Two-Minute Activist Mobile.

"This exciting new tool will allow AAUW to send more timely and targeted communication straight to your cell phone via text message. That means we can provide you with more strategic opportunities to take action when your advocacy can make the difference." (from the www.AAUW.org website)

Register by clicking [here](#) and scroll about half way down the page to register for emails.

Visit <http://www.aauw.org/resource/two-minute-activist-mobile/> to register for the mobile option or simply text the word "AAUW" to phone number 21333.

We encourage you to bring guests to our meetings to introduce them to AAUW. If they cannot attend a meeting, ask 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, can take 50% off the cost of their first year's national dues.

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.

Free Showing of "I Am Jane Doe"

"I am Jane Doe" chronicles the epic battle that several American mothers are waging on behalf of their middle-school daughters, victims of sex trafficking on Backpage.com, the classified advertising website that for years was part of the iconic Village Voice. This showing is sponsored by CoStar Group and Rotary Club of Kirkwood. For more information about the film visit iamjanedofilm.com

When: Monday, October 30, 6:00 pm

Where: The Keating Center at Kirkwood High School
801 W. Essex

RSVP: <https://www.eventbrite.com/e/i-am-jane-doe-screening-tickets-37276847053>

National Council of Jewish Women ([NCJW](#))

Advocacy in Action 3rd Thursday

(Bring your own) **Lunch & Learn Program**

When: 11:45 am (see dates below)

Where: NCJW St. Louis
295 N. Lindbergh

RSVP: <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

October 2017

- 11 Eleanor Roosevelt's Birthday
- 14 Pecan Sales End
- 17 Meet & Eat Lunch Group, 11:45
The Blue Duck
- 19 NCJW Lunch & Learn, 11:45, NCJW St. Louis
- 25 K-WG Board Meeting, 1:00, Koch Home
- 26 K-WG Meeting, 6:30, Oak Bend Library
- 26 IBC ¡Adelante! Book Group, 1:30
- 27 Meet 'n Geek, 1:30, County Library Headquarters
- 30 "I Am Jane Doe" showing, 6:00

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, 7:00, Bridgeton Trails Library
- 30 K-WG Meeting, 6:30, Oak Bend Library

December 2017

- 2 "Merry Christmas Connections" show, 6:00
- 15 Meet 'n Geek, 1:30, County Library Headquarters
- 17 "Hang a Shining Star" concert, 3:00
- 19 Gift Wrapping, Ladue Crossing Barnes & Noble
- 19 Meet & Eat Lunch Group, 11:45
Twisted Tree Steakhouse

2018

- Feb 27 IBC Meeting, 7:00
- 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*

MORE FUN AT GREENTREE!



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***