



# Women of the

# South

"Growing, building,  
and improving  
our tomorrow."

*November 2004*

## UNDERWRITING AND ADVERTISING FOR THE GALA!

It's time to begin thinking about the Gala 2005! It's our 10<sup>th</sup> Anniversary and let's make this Gala the best one yet! I've been trying to review last year's activity and would like to offer some suggestions for items that bring in some big dollars: All OU and OSU memorabilia, Celebrity Autographs, Bicycles, Scooters, Harley Davidson items, Outdoor Gardening and Barbecue items and all children's items. I'll be offering new suggestions every month.

If you have any contacts with a business that you think would be interested in being an Underwriter or purchase advertising in our program, please contact me at 378-7702 or 202-2558. Ann Krob has been working diligently on Advertising and would like to see some new businesses in our program. The prices have slightly increased, so please contact her for more information at 793-0314 or 850-6560.

Thank you and let's get a head start!

Cindy Sparkman

P. S. Please, please, make sure that you complete your donor forms in their entirety - it facilitates the process!!!



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## Annual Christmas Party Set

Mark your calendars now for the Women of the South Christmas dinner. On Monday December 6<sup>th</sup> from 6:30 to 9:00pm we will meet at the South Lake Park Center located at SW 119<sup>th</sup> and Meridian. "Chico's" will be there to entertain us with a fashion show. We will be decorating tables again and will need 10-12 volunteers to decorate a table. The committee is also looking for volunteers to decorate the room beginning at 5:00pm. Dinner will be potluck and WOS will provide the meat and beverages. Tickets are \$10.00 a person. Look for your invitation in early November and be thinking of what dish you would like to bring. RSVP by Nov. 22<sup>nd</sup> to Tamara Pennington at 692-8948 or Kimberley Cupit at 799-6566.

## ANNOUNCEMENTS



Congratulations! Darra and David Green have adopted a new baby girl from China. The Green family brought her back to OKC on Sept. 1. Her name is Darbee Kay Ru Green. She was ten months old when she was adopted. She will be one year on Nov. 17. Grandparents are Darrell and Marynel Chabino.

Congratulations also to Dianne Krob and Ann Krob! They are grandmothers of a new baby girl. Lillian Ashley Krob was born Oct. 10 to Adam and Margaret Krob in Denver. Big brother Wyatt thinks she's cool.

Want to share your news with Women of the South? We'd love to hear about it! Send all info to Claudia Todd at [claudia@todd-engineering.com](mailto:claudia@todd-engineering.com) or call 691-3759. Deadline for information is the 1<sup>st</sup> of each month.

Women of the South is on the web. Look us up at [www.womenofthesouth.org](http://www.womenofthesouth.org). You'll find our calendar of events, back issues of the newsletter, a listing of officers and other information about us. Check it out!

## GALA NEWS

This is a special thanks to all our supporters, friends, and family who made Gala 2004 a success. We hope you will support us again in 2005.

## CORPORATE HOST Thank You!

BANK OF OKLAHOMA

## CORPORATE SPONSORS

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Kara Whilden

## CORPORATE TABLES Thank You!

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# SPECIAL APPRECIATION Thank You!

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## Bank of Oklahoma

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Ms. B. Art Gallery

Pam Kloiber

Office Depot

Iron Gate

All members who donated wish boxes, auction items and participated in \$100.00 challenge and 50/50 split.

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## Midwest Hose & Specialty, Inc.

1421 S.E. 29<sup>th</sup>

Oklahoma City, OK 73143

Women of the South thanks you for your generous support!

## SILENT AUCTION COMMITTEE

The silent auction Committee met this past month and has some information they'd like to share:

1. It's time to start gathering items for the gala. The silent auction items may be dropped off at Bob Linn/GMAC Real Estate located at the 2625 SW 119th, Suite C. The office is located at the Waterview Office park across from Rivendell. We will also pick items up- just call Dixie Linn, 691-8811. (We are encouraging each member to bring 3 items)
2. Please see that the donor forms are completed with your auction items.
3. We are looking for baskets to use for gift baskets, so if any of the members would like to donate any baskets- used or new, they will go to good use.

## November Birthdays

Marynel Chabino - 5<sup>th</sup>

Darra Green - 9<sup>th</sup>

Gale Cliburn - 18<sup>th</sup>

Bea Ramos - 18<sup>th</sup>

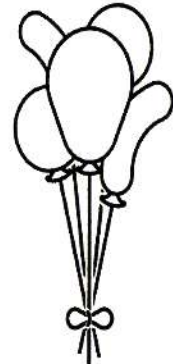
Louise Robley - 20<sup>th</sup>

Barbara Hamilton - 21<sup>st</sup>

Pam Kloiber - 22<sup>nd</sup>

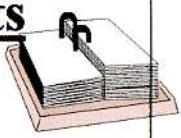
Lee Castevens - 25<sup>th</sup>

Susie Robb - 27<sup>th</sup>



HAPPY BIRTHDAY!!

## Upcoming Events

- 
- Nov. 8 Board Meeting – 6:30 p.m.  
Warehouse Gallery
  - Nov. 15 General Meeting – 6:30 p.m. South OKC  
Chamber of Commerce
  - Nov. 30 OCCC Cultural Awareness Series –  
Guitarists Edgar Cruz & Ruben Romero –  
7:00 p.m.
  - Dec. 6 WOS Christmas Dinner – South Lake Park  
Center, SW 119<sup>th</sup> & S. Meridian, 6:30pm
  - Dec. 13 Board Meeting – 6:30 p.m.  
Dianne's



## NOTES FROM DIANNE

We're gearing up for a great general meeting this month. It's time once again to THINK GALA! Mina Acquaye and her committee will fill us in on all the exciting plans for the best gala ever, so you won't want to miss hearing about all the wonderful ideas. Mina is also "sponsoring" the refreshments for the meeting, which starts at 6:30 at the South Chamber. Thanks, Mina, for your generosity!

Pati Thurman will be on hand to update the membership on the outcomes of the Strategic Planning Day held on Oct. 1. Many fabulous ideas were brainstormed that day and now it's time to take a look at the most often expressed concerns and most feasible solutions to increase our membership, promote enthusiasm, eliminate apathy, centralize our record-keeping, etc. We will be forming some ad hoc committees that evening and we need YOUR input!

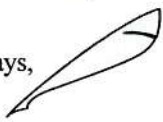
*Women of the South* continues to be active in community events. Thanks to Mellodee Wallace and yours truly, the King's Singers, who were performing at OCCC November 2, were treated to a "royal tea." The group is part of the Cultural Awareness Series sponsored by the college.

Since I was in Denver last month with a brand new granddaughter, I missed the library tour. It sounds like everyone who was able to attend really enjoyed the evening. Thanks again, Mellodee and Connie, for making the arrangements for us.

Tamara Pennington and the Social Committee are finalizing plans for our Christmas Dinner December 6. She'll be needing talented table decorators, so please offer to share your wonderful, creative imaginations! This year's event will include a potluck dinner. Meat and beverages will be provided by the committee. Save the date! The annual WOS Christmas party is always a fun-filled, delicious, warm-fuzzy kind of evening.

As always,

Dianne



## SPIED OUT ON THE TOWN

RECENTLY A GROUP OF LADIES (ABOUT 15) WERE SPOTTED HAVING DINNER IN A RESTAURANT WITH AN ARRAY OF RED HATS AND PURPLE DRESSES, HAVING MORE FUN AND LOTS OF LAUGHTER!!! OUR SPOTTER NOTED THAT IT WAS ALL GALS FROM WOS HAVING THEIR 1<sup>ST</sup> "I SHALL WEAR PURPLE MEETING". WHAT A BLAST AND WHO WERE THEY???

## RECIPE OF THE MONTH

### Beef Tri-Tip with Rosemary-Garlic Vegetables

#### Ingredients:

- 1 beef tri-tip roast (1 ½ to 2 pounds)
- 1 tablespoon olive oil
- 12 small red-skinned potatoes, halved
- 2 medium red, yellow or green bell peppers, cut into eighths
- 2 medium sweet onions, cut into 1-inch wedges



#### Seasoning:

- 2 cloves garlic, minced
- 1 teaspoon dried rosemary
- ½ teaspoon salt
- ¼ teaspoon pepper

#### Instructions:

1. Heat oven to 425 degrees. Combine seasoning ingredients; press ½ onto beef roast. Combine remaining seasoning with oil and vegetables in large bowl; toss.
2. Place roast on rack in shallow roasting pan. Place vegetables on rack around roast. Do not add water or cover. Roast in 425-degree oven 30 to 40 minutes for medium rare; 40 to 45 minutes for medium doneness.
3. Remove roast when instant-read thermometer registers 135 degrees for medium rare; 150 degrees for medium. Transfer to board; tent with foil. Let stand 15 minutes. (temperature will continue to rise about 10 degrees to reach 145 degrees for medium rare, 160 degrees for medium.)
4. Meanwhile increase oven temperature to 475 degrees. Remove peppers. Continue roasting potatoes and onions 10 minutes or until tender and lightly browned. Carve roast across the grain. Serve with vegetables.

Makes 6 to 8 servings.

Nutrition information per serving: 442 calories; 32 g protein; 60 g carbohydrates; 8 g fat; 276 mg sodium; 69 mg cholesterol; 7.8 mg niacin; 1.1 mg vitamin B6; 2.5 mcg vitamin B12; 4.8 mg iron; 7.2 mg zinc.

A thankful heart is not only the greatest virtue but the parent of all other virtues.

The Complete Book of Zingers

## HAPPY THANKSGIVING!

