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AMERICAN BUSINESS WOMEN'S ASSOCIATION KENTUCKY COLONEL CHAPTER Bowling Green, Kentucky

THE COLONELETTE

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DECEMBER, 1976

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The COLONELETTE is edited and published monthly by the Bulletin Committee of the KENTUCKY COLONEL CHAPTER, American Business Women's Association, BOWLING GREEN, KENTUCKY,

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OFFICIAL PUBLICATION - WOMEN IN BUSINESS

AMERICAN BUSINESS WOMEN'S ASSOCIATION 9100 WARD PARKWAY KANSAS CITY, MISSOURI 64114

NATIONAL DIRECTORS

Founder.....Hilary Bufton, Jr. Executive Director.....Mrs. Ruth Bufton Asst. Exec. Director.....William H. Blair Administrative Director..Mrs. Glorine Tuohey

COLORS: Black and Gold---FLOWER: White Carnation

NATIONAL MOTTO

" Better, Personality for Better Living"

NATIONAL THEME

"Accent Accomplishment!"

PURPOSE ADD SALAS AND A

The purpose of the American Business Women's Association shall be to elevate the social and business standards of women in business by uniting them nationally for training designed to make them more efficent, more considerate, and more cooperative toward their work, their employers, and their customers, thereby increasing their earning ability, success, and happiness.

NATIONAL OFFICERS

President......Catherine Margeru First Vice-President.....Alma Daugherty Secretary-Treasumer.....Margaret Reisdorg Vice President, District II...Vivian G. Lewis

THE PRESIDENT SPEAKS:

DEAR COLONELETTES:

We are off and running on our projects for 1976-77. The jewelry sales were successful and the ham raffle is going well. I am very proud of all of your efforts.

As we approach the Christmas Season, I am always reminded of a question Skip (my son) asked me when he was in the first grade. On the way home from school one day, he said, "Mom, do you believe in Santa Claus?" And I responded, " you bet I do! Why, if I didn't believe in Santa Claus, I could hardly believe in Santa Claus, I could hardly believe in Christmas. He isn't always a round, jolly fellow in a red suit. But he lives in people's hearts as the spirit of Christmas and the spirit of giving. He means just as much to adults as he does to children.

So keep the spirit of Christmas in your hearts, and believe in Santa Claus along with me ----- perhaps because my name is

Virginia

DECEMBER MEETING

December 8, 1976 DATE TIME 6:30 P.M. Social 7:00 P.M. Dinner PLACE Red Carpet Inn woll . I am very proud of all of your INVOCATION PLEDGE OF ALLEGIANCE kip (av son) asked as when he was in DINNER Showing the set is a Calebra bound and VOCATIONAL SPEAKER BUSINESS MEETING Virginia Cross in the Latvays a Mound Tolly fellow 2 el que di la construction de la construcción de l to adults as he does to children

your hearts and believe in Santa Llous

HOSTESS

Nancy Shreve . So keep the spirit of Christmas in

DEARSANTA Collected and edited by BILL ADLER

Dear Santa Claus,

Please leave me a nice present for my mother and father. Please leave a present for my big brother, but don't make it so nice.

Your friend, Robin.

Dear Santa Claus,

I'd like boxing gloves for Xmas. I want to surprise my best friend.

Alfred

Dear Santa,

Thank you for the baby brother you left us last Christmas. I hope you do better this year.

Ronald

Hi Santa,

We left you some cookies and milk. My grandma made the cookies and the cow made the milk.

Kisses, Virginia



novo ven the ham at this rith one of your favor sart inner temaid cloves int

BAKED COUNTRY HAM

1. Placed the cleaned ham, skin side up, on a rack in an open pan. 2. Bake, uncovered in a slow oven (300 degrees) until tender or until the center of the ham registers 170 degrees on a meat thermometer. This will take about 25 to 30 minutes per pound for whole hams. Use a meat thermometer to take the quesswork out of the cooking time. Insert the thermometer so that the bulb reaches the center of the ham and does not touch either bone or fat. 3. Fill the space under the rack of a roasting pan with water to prevent excessive shrinkage. This should help keep your ham moist and tender. 4. You may either serve the ham at this stage, or remove the skin and glaze.

GLAZING BAKED KENTUCKY COUNTRY HAM

- Remove ham skin with a sharp knife. If desired, score the fat into 1 or 2 inch squares.
- 2. Cover with one of your favorite glazes.
- Insert long-stemmed cloves into each square, or about every inch.
- Bake in a moderately hot oven (350 to 400 degrees) about 20 minutes or until brown and glazed.

MERRY CHRISTMAS AND HAPPY NEW YEAR!

YULETIDE CHEESE BALL

Combine 1 pkg. softened Borden Liederkranz Cheese, 8 oz. pkg. softened cream cheese, 1 tablespoon chopped olives and 1 teaspoon Worcestershire sauce; mix well. Shape into ball; coat with ½ cup finely chopped nuts. Chill. Serve with Old London Melba Rounds.

HAM-NUT SPREAD

- 8 ounces cooked ham, ground
- 1/2 cup toasted almonds or cashews, ground
- 1/2 cup mayonnaise
- 2 tablespoons sweet-pickle liquid
- 1 teaspoon each dry mustard and Worcestershire

Mix well all ingredients. Pack in glass jar, crock or plastic container; refrigerate. Makes about 1½ cups. Will keep 1 week.

PINEAPPLE EGGNOG PUNCH

2 quarts dairy eggnog aslo of bas

2 cans (18 oz. each) pineapple juice, chilled 1 bottle (1 pt. 12 oz.) ginger ale, chilled Miniature sherbet cups

In punch bowl combine dairy eggnog, pineapple juice and ginger ale. Float miniature sherbet cups on top. Serve immediately. Yield: one gallon.

"A CHRISTMAS PRAYER"

Let us pray that strength and courage abundant be given to all who work for a world of reason and understanding, that the good that lies in every man's heart may day by day magnified that men will come to see more clearly not that which divides them, but that which unites them, that each hour may bring nation over nation, but of man over his own evils and weaknesses, that the true spirit of this Christman Season -- its joy, its beauty, its hope, and above all its abiding faith -may live among us, that the blessings of peace be ours -- the peace to build and grow, to live in harmony and sympathy with others, and to plan for the future with confidence.

1. Viete hem

INVOCATION

Lord, in the quiet of this evening hour, We come to Thee for Wisdom and for Power; To view thy world through only lovefilled eyes; To grow in understanding; to be wise And sure to see Thy guiding light, and thus To know each other as Thou knowest us.

AMEN

BENEDICTION

O Guiding Spirit, Guardian of our days, Be with us as we go our seperate ways, Heip us to feel those thoughts that lift and bless, To know a closer bond of friendliness, To see thy beauty always - everyday, Translated into living - this we pray.

and according of AMEN

ABWN'S CREED

"I' YOU WORK FOR A MAN, in Heaven's nama, work for him. If he pays you wages which supply your bread and butter, work for him, speak well of him, stand by lim and stand by the institution he represents. If just to a pinch, an ounce of loyalty is worth a pound of cleaverness. If you must vilify, condemn and eternally disparageresign your position, and when you are outside, damn to your hears's content, but as long as you are part of the institution do not condemn it. If you do that, you are loosening the tendrils that are holding you to the institution, and will at the first high wind that comes along be uprooted and blown away, and probably Will never know the reason why."