

Oconee Spokes



July 21, 2015
Pilot Club of Oconee County, Inc.
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Pilot International envisions a world where all are valued.



President Rosa

Dear Pilots,

Thank you for the sending me to the informative and educational 2015 Pilot International Convention in Orlando. The cost of registration was \$280 and the room cost was \$767.12. There were 301 total delegates voting. There were 292 other Pilots, 29 co-pilots, 101 anchors and 7 non-pilot visitors, with a total registration of 731 with 4 countries represented.

Shannon Clegg is the PI President for 2015-2016. Connie Moore is the President Elect. Faith Stamps is the vice president. Karen Cupit is the secretary. Judy Jackson, the GA Governor for 2014-2015 is the PI Treasurer. The directors are Andrea Babb, Peggy Benton, Debbie Hays, and Mimi Wold.

The speakers were excellent and most of the workshops were the best that I have ever attended. Clubs are encouraged to have a facebook page that includes projects and fundraisers only because exposure raises awareness. Care giving was an integral theme of the speakers where 'The New Normal' was discussed about the lives that

have been affected by a TBI. There is a new pick-me-up manual on the PI website.

The silent auction raised \$8769. We contributed a \$20 Target gift card from Pilot donations. We made donations to the Military Mamas and The Zambezi School-book Project with story books and school supplies.

PI is a 401(c)(3) organization: the contributions are tax deductible. The individual clubs are 401(c)(4) organizations: the contributions are not tax deductible. PI will submit a group application for clubs to become 401(c)(3) organizations. A club has to fill out a form and submit it to PI by September 30 to opt into the plan. If a club does not submit the group application or individual application, they will automatically become a taxable group.

At the beginning of 2014-2015 there were 7361 Pilots, at the end of the year there were 7765 Pilots which was a gain of 1152. There were 3 new Pilot Club chartered in US and Japan.

PIFF had 31 scholarship application and 24 were awarded for a total of \$27,725 donated. Clubs are encouraged to make PIFF a part of their budgets and encourage members to make individual donations. Jo Farish is our District PIFF representative. Joy Elder is an Emerald Club member having donated between \$5,000 and \$9,999. The Pilot Club of Oconee is an Honor Wall member having donated between \$10,000 and \$19,999. We were recognized as a Pacesetter Club because we contributed \$10 per active member during the 2014-2015 year.

PortalBuzz is to be used by all clubs to update membership. The club secretary and president will be the main ones that use it.

We are gearing up for a tremendously

successful Pilot Year. Thank you to everyone that has had a part in the Plans of Work for our new year.

In Pilot Love,
Rosa



Rosa along with other Georgia Pilots and our Lt. Governor Jenni and her husband.



Projects Division ended a very successful year with a luau at Highland Hills.



Millie, Rosa, June, Mary, Judy Ma., Cathy, Dennise, Joy and Gayle.

Fundraising Division
Co-coordinators
Jan Thomas & Sandra Glass

The incoming Executive Board enjoyed scrumptious pasta meal (with homemade pasta) at President Rosa's home for the first Executive Board meeting for the new year. Plans of Work were presented to the Board...with a few changes it looks like we are going to have another great year of helping others in the community. Our first fund raiser in our Plans of Work is our Italian Dinner and Dessert Auction in October (hopefully approved by the membership). There will be more information on this at our August meeting.

Membership Division
Co-coordinators
June McKenzie & Darlene Adams

Membership is buzzing with new ideas to try to get at least 5 new member, if not more. To begin, we start with more exposure in the county. Darlene has arranged for Pilot Club of Oconee County to have a booth at First Friday, August 7, 2015, in downtown Watkinsville giving out information about our club, water and cookies. Darlene is putting together a gift basket so people who register to win will give their names and addresses so that we can send invitations to Share Pilot. There will be sign-up sheets for helping or by making and packaging cookies. If you can't help in August, we will do it again on September 4th.

At our September 18th dinner meeting, we will have Share Pilot. Please think of

people who will be good workers in our club.

Membership is in charge of refreshments at the July 21st Business Meeting. I am so proud of this committee which has come up with fresh, new ideas. Future plans include Pick Me Up baskets, magazine distribution, and hosting a coffee for Oconee County Chamber of Commerce later in 2016.



Gayle Christopher: 7/16

Judy Marable: 7/25



Member's News

Pam & Doc had a chance to go to St Augustine for one week and jumped on the offer. They stayed in the beachside home of a relative and soaked up sun, took in all the sites with a two day trolley tour and ate seafood every day. Pam got up early each morning to watch the beautiful sunrise. A much needed rest...

Darlene and her husband Herbert celebrated their fiftieth wedding anniversary with a family trip to Washington D.C. for a week in early June. It was great to be able

to share again those "D.C." experiences with their daughter Dina and with a new generation, their grandsons Rob and Harrison.

Marge had a massive pulmonary embolism. At that time, it was discovered that there was a tumor in her lower pelvic area. It is Stage 3 ovarian cancer. She is taking Chemo now. Once the embolism has dissolved, she will be having surgery at Emory.

I just want to thank you for your love and concern. Please keep me in your prayers. I love you all! Marge

P.S.: Mart has been a great supportive spouse! Please keep him in your prayers.

Jan, June and Gayle enjoyed lunch and playing bridge at the home of Gwen Greenway in June. Two weeks later Jan was hostess for the group at her home. Jan and Jimmy enjoyed a great BBQ chicken pre-4th of July dinner at Bethebara Church. The outgoing Executive Board met at Rafferty's for a "thanks for a good year" dinner for President Mary. Jan and Jimmy attended the annual Oconee Co. alumni banquet and afterwards a get together of Jimmy's classmates at the home of Gwen Greenway. Jan enjoyed a girls night out with June, Gayle, Gwen and Sally Malcolm. They saw the movie "I'll See You in My Dreams" at the downtown Cine' and dinner next door at the National. Fun evening with lots of laughs.

Joy enjoyed four nights at her Hiawassee home during the 4th of July long weekend. She relaxed, thoroughly enjoyed one of the summers blockbuster movies at the local Cinema 6, visited the local no-kill animal shelter, delivering dog food and dog bones, and visiting with the approximately 35 dogs that were there – got my “doggie fix”! I enjoyed viewing the fireworks on

Saturday evening from the highest parking area of the GA Mountain Fair, where most of the fireworks burst forth just in front of me at my eye level – what a sight!!! I worked in my yard for a while on Monday. All the rains that have blessed the Mountains this spring and summer have resulted in the grass, weeds, shrubs and flowers flourishing!

Joy enjoyed dinner with a friend at Longhorns on a recent Friday, and spent the Saturday following baking double batches of chocolate chip cookies and sausage cheese balls.

On July 13, Joy picked up the Michael Gorman family at The Hampton Inn in Athens and drove them to Funopolus near Banks Crossing where we all enjoyed the games, rides, etc. Joy had not seen Megan (7) and Julia (10) and their Mother Michele in 3 years. The girls had grown up so much and were a delight to spend time with. They rode go-carts, bumper boats, played laser tag with 15 other kids in a semi-dark room, bumper cars, climbed a wall, shot water balloons at each other using HUGE slingshots, and raced to see which could pump up enough pressure to douse the other with a bucket of water on their head first!! We three adults laughed all afternoon--- It was very warm when we left, so our outdoor picnic was eaten in my car as we drove back to Athens – this was a first time “in car” picnic for the girls !!! They moved at the end of 2014 from New Jersey where Michele worked as a food scientist for Mars Candy Co, to upstate New York where she works as a food scientist for Chobani the Yogurt Co. Michael is a PT Technician working in an assisted living/hospital rehab setting.

Joy enjoyed birthday cake with Vinnie Williams on Thursday, July 16 on the

occasion of her 95th birthday – still spunky, and full of life. When I asked what she had planned to do the remainder of the day, she replied” I’ll be doing what I love best – working!” Can’t keep this Oconee icon down!!!

Joy spent from Friday until Monday afternoon at her Hiawassee house, and enjoyed going to the GA Mountain Fair on Saturday, Sunday, and Monday. Brenda Lee, a native Georgian, performed on Saturday, and local Country artist, T. Graham Brown performed on Monday. Southern Gospel groups, including The McKameys and the Primitive Quartet performed on Sunday afternoon, Weather was hot, but lots of shade trees in the Fairground area. Some work had been done in my yard to improve my view of Lake Chatuge and the N C mountains so relaxing in the deck swing, feeling the breeze and reading (and a little dozing) was a real pleasure!

Chicken & Artichoke Pasta

(submitted by Rosa)

- 1/2 lb. pasta (penne, fettuccini)
- 1 lb. chicken tenders
- 1 teaspoon black pepper
- 1 teaspoon basil
- 1/2 teaspoon thyme
- 3 tablespoons black pepper
- 3 tablespoons olive oil
- 1 pint grape tomatoes
- 9 oz. frozen artichoke hearts, thawed
- 6 oz. fresh baby spinach
- 1 cup grated Parmesan

Cook the pasta according to the package directions. Drain reserving 1 cup

water. Sprinkle chicken with 1 teaspoon each salt and pepper. Cook chicken in hot oil in a large skillet over medium-high heat until golden on both sides. Remove chicken from skillet. Add tomatoes to skillet; cook, stirring often, 5 minutes. Stir in artichokes, 1/4 teaspoon each salt and pepper, and add in 1/2 cup pasta water. Reduce heat to medium and cook, stirring often, until the tomatoes burst.

Stir pasta, spinach, and 3/4 cup cheese into tomato mixture. Add up to 1/2 cup remaining pasta water, stirring constantly, until a thin sauce forms. Chop chicken; toss with pasta mixture. Top with remaining cheese. Makes 6-8 servings.



Pilot Dictionary

PIFF: The Pilot International Founders Fund was established to support the community-based work of Pilot Clubs by helping to underwrite Club efforts to serve in the areas of Youth Development & Leadership, Brain Safety & Fitness and Caring for Families in Times of Need. Through the Pilot International Founders Fund, Pilot International and its local Pilot Clubs are able to improve the lives of others through education, volunteerism, financial support and research.

Pasta Salad

(Submitted by Karen Finnerty)

Ingredients:

1- box of rotini tri color garden noodles
1 - can pitted black olives (drained)
1 - 7 oz. jar pitted Calamata olives (drained)
1 - 8.5 oz. jar California Sun Dry julienne cut sundried tomatoes with herbs (do not drain)
2 - 12 oz. jars of marinated, quartered artichoke hearts (do not drain)
12 oz. crumbled feta cheese with basil and sundried tomato.

Directions:

Boil noodles according to directions on package. Drain and allow to cool. Mix in all other ingredients and stir completely. Remember not to drain the sundried tomatoes and the artichoke hearts. The oil and marinade from these makes the dressing for the pasta salad. Refrigerate or serve immediately.

I always use this basic recipe, but other ingredients can be added like raw carrots, cubed sharp cheese, bacon bits, grape tomatoes, red or yellow peppers, shrimp, or anything you like. Use your imagination. This is great for a family get together or tailgate.



Spinach Dip

(submitted by Karen Finnerty)

Ingredients

1 box frozen chopped spinach
1 package Hidden Valley Ranch Butter-milk Recipe dry salad dressing and seasoning mix.
1 can sliced water chestnuts
8 oz. Breakstone sour cream
1 heaping tablespoon Hellman's mayonnaise

Directions:

Defrost frozen spinach in microwave. Completely squeeze all liquid out of spinach with paper towel. Place spinach in mixing bowl. Chop water chestnuts until very fine and combine with spinach. Add dry dressing mix, sour cream, and mayonnaise. Stir all ingredients until thoroughly mixed. Add more sour cream or mayonnaise if the mixture is too dry. Refrigerate Serve with tortilla chips or crackers.

