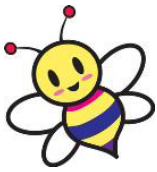


FEBRUARY
2024

62 Years of
Service



The Beeline



Altrusa International of Santa Maria, Inc.

Board of Directors

Co-Presidents – Sandi Miller/ Anna Sorenson
President-Elect – Sandi Frazier
Treasurer – Pat Chisum
Secretary – Sandra Sylvester
Director - 2022-2024 Linda Wilson
Directors - 2023-2025
Martha Jaurequi, and Marty Durrett

Immediate Past President – Susan Spears

Foundation Board

President – Dawn Young
Vice President – Malia Lee
Secretary – Ann-Murie Torrez
Treasurer – Diane Alleman-Stevens
Directors – Sandi Frazier, Lorine Edens,
Danielle Riviera and Sharon Silva



*President's
Message*



Altrusans,

Time flies when you're having fun, at least that is what they tell me. The months are going faster and faster.

Weeks are almost impossible to keep track of. The amazing things this club has accomplished. You all do amazing things. Many of you are working full time jobs and still doing your share (or more)!

It has been 80% fun and 20% hard work for all of us. But we don't just sit around and watch the world go by we help it go by! We work, take care of our families, attend meetings, serve on other committees, work on The Foundation, write Grants, deliver books and magazines all over town, send cards to our members who are under the weather, recruit new members, volunteer at other nonprofit groups, type and send out messages to fellow members, etc. I don't want to forget people who open their homes for meetings and parties! I don't want to forget the people who serve on the committees and the members who CHAIR these committees. This brings me to the reason for this message.....

Election of Officers! Let's think about what position you might like to hold to help out for (usually) a two-year period. It's work yes, but very rewarding!! So please send Ellen (Scott) Lamoreux a text, a phone call or send her a note. I'm sure she'll be thrilled.

Happy New Year,
Sandi Miller, Co-President

**Altrusa International of Santa Maria, Inc. P.O. Box 5184, Santa Maria, CA
Dawn Young and Maria Martino, Co-Editors**

Phone No. (805) 714-8749 (Maria) or e-mail DawnYoung71@me.com

Announcements



Literacy Committee

97 magazines Orcutt Library

14 adult books Orcutt Library

25 magazines Oasis Senior Center

I sent articles to the Santa Maria Times and The Santa Maria Sun about the STEAM Grant approved for the Cuyama Library and their Resource Center. The Santa Maria Sun published the article but not the Santa Maria Times. I will send an article about the STEAM Kits Grant to the Facebook page - Cuyama Strong to inform Cuyama since there is no newspaper there.

United Way has requested a donation from Altrusa for their dinner meeting for parents to learn about their various literacy programs. Their literacy dinner meeting includes story reading, give aways, and information on how to get involved with the Imagination Library, K-4 & Beyond educational and financial growth and the Sammy Rabbit Money Programs. I sent a copy of our Altrusa grant to the United Way which they can apply for to cover expenses of some of their projects. At the Business Mtg. I mentioned that they might be submitting a grant before April.

I handed out flyers of the Literacy Committee's Author Night on January 24 at the Quail Meadows East Clubhouse. We will also have dinner there prior to our guest author discussing her books. Dinner at 6 pm will be Baked potatoes with toppings, salad, drinks & dessert for \$5. Author Corrine Ardoin will be our guest speaker at 7 pm. If you arrive after 6 pm, the gate code is #1225.

If you have any books or magazines to donate, please bring them to our business meetings or call me for pick up. Thank you.

Submitted by, Lorine Edens, Literacy Chair



Communications

Sorry to report – our Emeritus member Betty Zimmerman, Judy Wahl's mother, passed away, she joined our Club in 2004. Also Judy's Father-in-law also passed away, both last week.

LITERACY PROGRAM MEETING:

24 January, 5:30 pm, Quail Meadow's East Clubhouse, if you arrive after 6pm, gate code #1225. Baked potatoes with toppings, salad, drinks & dessert - \$5.00, speaker author Corrine Ardoin, author of the Pine Valley series.

Extravaganza

Extravaganza 2023 had a gross income of \$82,461.00!!! Our net is \$56,987. What a good year! Thanks, as always, to members who gave so much time and effort to make this another great event!

2023 WRAP-UP MEETING is going to be on Wednesday, February 7, 2024 at 6:00PM at the iHop. We'll order off the menu. We will be in the meeting room at the restaurant. We'll schedule our first 2024 meeting at the Wrap-up.

We REALLY NEED a secretary for the Extravaganza Committee. We didn't have one last year so I was the de facto secretary. You would attend all the meetings and provide minutes for each meeting. Please, please someone volunteer! Thank you.

Ellen Lamoreux, Extravaganza Chair

Announcements



FEBRUARY BIRTHDAYS

Ed Miller	14th
Sandra Sylvester	15th
Cheryl Ausan	18th
Lorine Edens	20th
Donna Wilson	27th

BOARD AND BUSINESS MEETING

February 14th @ Betty Baxter's

535 Jasmine Lane, SM

6:00 pm Board Meeting

6:30 pm Business Meeting

January is Membership/Leadership Committee

Reminders: When it is your committee's month, your committee shall provide refreshments for the Business meeting, present an Altrusa Accent or Inspiration and prepare and present the Program meeting.

Committee Chairs: The business meeting prior to your business meeting, check supplies, i.e., plates, napkins, forks, etc., and purchase if needed.



Our website: altrusasm.com
Username: altrusasm@gmail.com
Our password: Altrusa2019

CREAMY CROCKPOT WHITE CHICKEN CHILI 20 to 30 servings

3 lbs. boneless skinless chicken breasts; 3 yellow onions diced; 6 garlic cloves; 80 oz. chicken broth (low sodium); 6 - 15 oz. cans great Northern beans drained & rinsed; 6 - 4 oz. cans diced green chiles mild; 3 - 15 oz. cans whole kernel corn drained; 3 tsp salt; 1 tsp pepper; 3 tsp cumin; 2 tsp. oregano ; 1 tsp. chili powder; ¾ tsp cayenne pepper; small handful cilantro hopped; 1 cup half & half; 13 oz reduced fat cream cheese softened

TOPPINGS: sliced avocados; dollop of sour cream; minced fresh cilantro; Tortilla strips; shredded Monterey jack or Mexican cheese; (sliced jalapenos if desired)

1. Add chicken breasts to bottom of slow cooker, top with salt, pepper, cumin, oregano, chili powder, and cayenne pepper.
2. Top with diced onion, minced garlic, great Northern beans, green chiles, corn, chicken broth and cilantro. Stir.
3. Cover and cook on LOW for 8 hours or on HIGH for 3-4 hours.
4. Remove chicken to large mixing bowl, shred, then return to slow cooker.
5. Add cream cheese and half and half, stir, then cover and cook on HIGH for 15 minutes, or until chili is creamy and slightly thickened.
6. If you want to ensure a smooth blend of the cream cheese, try adding the softened cream cheese to a small mixing bowl, then adding a few ladles of the chili from the slow cooker. Whisk until smooth, then stir that mixture into the slow cooker and proceed with adding the half and half and cooking on high for 15 minutes.
7. Stir well and serve with desired toppings.

STOVETOP DIRECTIONS

1. Cut chicken breasts into 3 pieces each, then set aside.
2. Add a Tbsp of butter and Tbsp of olive oil to a large Dutch oven or soup pot. Heat over medium heat and add onions. Cook for 4-5 minutes, then add garlic for 1 minute, stirring often.
3. Add salt, pepper, cumin, oregano, chili powder, and cayenne pepper. Stir.
4. Add in chicken, great Northern beans, green chiles, corn, chicken broth and cilantro. Stir.
5. Increase heat to MED High and bring to a boil. Reduce heat to simmer. Simmer uncovered for 30-40 minutes, or until the chicken is cooked through and the chili is thickened to your liking.
6. Remove chicken to a bowl to shred, then add it back to the pot. Add in half and half and cream cheese, stir well and let simmer a few minutes. Stir, then serve as per recipe.

Announcements

Foundation Flash

Greetings fellow Altrusans,

May 2022 the Foundation amended its Bylaws and Policies. Please read below as these sections pertain to the Club:

Article III, Board of Directors

B. Membership: The Board of Directors of the Foundation shall be composed of seven to nine individuals who shall be elected by the Club pursuant to the Foundation's policies. To the extent possible, the Board shall not be composed of those Club members serving as or on the Club's Board of Directors; the Club's President and Treasurer are expressly prohibited from simultaneous service on the Board. The President of the Club shall annually appoint a member of the Club's Board of Directors as an ex officio, non-voting advisor to the Board; such ex officio advisor shall serve a one-year term. The Board of Directors of the Foundation may, by resolution, increase the number of Directors of the Foundation, provided that the Board shall at all times be composed of at least three individuals. Vacancies, as they occur on the Board of Directors by reason of an increase in the number of Directors, resignation, death, incapacity, or the like of one or more of the Directors thereof, shall be filled by the Board of Directors of the Club.

D. Term Limits: No Director may serve more than two consecutive terms on the Board. The Club and the Board may waive this term limit requirement if at a regular Club meeting jointly held with a Foundation Board meeting, 75% of the then present Club members and 75% of the then present Foundation Board members vote in favor of waiving the term limit for that Director for that particular election cycle.

We have (2) Directors that are members of the community and not members of the Club.

We will have (3) Director slots open for election. If you are interested in being a Director on the Foundation Board, please let me know by March 1, 2024 as I will be presenting a slate to the Club re Board of Directors of the Foundation at a joint meeting to be held on March 13, 2023.

This process is still new to all of us, so if you have any questions, please do not hesitate to contact me.

Yours in Altrusa,
Dawn Young, Foundation President