
April Branch Meeting

MEETING LOCATION

Koppernick Tech Center
located just east of I-275 on
Koppernick Rd.

The Tech Center is comprised of 2
buildings. We will be located in the
southeast corner of the southern-most
building. Look for the entrance to
BeckRidge Productions.



Saturday, April 16
at 11:30 a.m.

Spring Luncheon

La Bistecca Italian Grille

It's springtime once again! We are
looking forward to welcoming present
and former Plymouth-Canton AAUW
branch members and friends at our
annual spring luncheon. We will meet
at 11:30 AM at La Bistecca Italian
Grille at 39405 Plymouth Road,
Plymouth, MI 48170.

Lunch will be served at noon, with a
program and business meeting to
follow. ***Please see the next page for
with luncheon choices and prices.***

Hope to see you there!
Dawn Parker, Program V.P.

**Maps are on a separate pdf file. If you need
assistance getting to the meeting, call
someone on the Board for a ride.**

Board of Directors

President – Mickey Edell	981-6770
Program VP – Dawn Parker	207-5596
Co-Membership VP – Diana Wilcox	591-2597
& Shirley Zaetta	455-6366
Finance VP -- MaryBeth Chmielewski	673-0890
Corresponding VP – Esther Nelson	981-4938
Recording VP – Kathy Kish	550-6808

May Election – Slate of Officers

The Board is please to present the following candidates:

President: Helene Lusa
Recording Secretary: Gail Conte
Corresponding Secretary: Marie Mack

Dear Friends,

Our luncheon will be held at La Bistecca Italian Grille at 39405 Plymouth Road, Plymouth, MI 48170 (Telephone number 734-254-0400). Doors will open at 11:30 AM, with lunch beginning at noon and a program and business meeting to follow.



Please take a look at the menu choices below. **Send your reservation with the number of people and your meal choice to Dawn Parker at**

DSP626@aol.com by Saturday, April 9, 2016. You

may pay with a check made out to Plymouth-Canton AAUW on the day of the luncheon. **Cost of the meal: \$25.00**

All meals are served with a house salad, fresh vegetable, bread and butter, coffee, soft drink, water. There will also be a cash bar available.

Choice #1 Salmone al Grimly e Gemma di Fruta

Fresh wild salmon, grilled and finished with an amaretto cream reduction, dried apricots, almonds, rice and fresh vegetable

Choice #2 Pollo alla Saltimbocca

Free range chicken breast with prosciutto di Parma, mozzarella cheese and a sage Madeira wine reduction, served with chef's starch and vegetable

Choice #3 Parmigiana di Pollo

Classically prepared breaded chicken with a mozzarella and parmesan cheese blend served with penne marinara and fresh vegetable

Choice #4 Ravioli di Manzo

House made Piedmontese beef ravioli with our house made Bolognese sauce

Dawn Parker, Program VP

President's "Post"



As AAUW members we are part of a diverse organization that encompasses different levels of commitment and outreach. Our uniqueness allows us to choose multiple aspects of our AAUW community to which we allot time and energy. For some that has extended to the state and national level; for some that has been involvement in our play and other fundraisers; for some that has been attending meetings and embracing the camaraderie of the group. Regardless of our commitment I feel that all branch members support our local scholarships, which allow the young women in our community to further their education. In this publication please note a letter that makes an appeal to increase our branch contributions to support our local scholarships. A suggested donation of \$25 is indicated but any amount will be appreciated. Thank you for considering this request, because I realize that we are constantly bludgeoned with monetary requests from a plethora of charitable organizations.



However, I would just like to remind you that AAUW's mission is to advance equity through advocacy, education, philanthropy, and research. We all know that equity is still an issue, and education will assist in breaking that barrier. AAUW has empowered women since 1881, so let us continue this quest. -- Mickey

Message from the Board

March 16, 2016

Dear Plymouth-Canton Branch Members,

Since the inception of this branch our goal has been to raise scholarship monies for local women and girls. Our fundraisers have included successful book sales, garage sales, pizza parties, Trivia nights, and of course fifty-five years of providing live drama to children.

Our play continues to draw captive audiences and provide funds for scholarships. However, our revenue from this effort fluctuates and monies have somewhat diminished over the years. As a result, without an additional fund raiser, we will unfortunately need to decrease the amount we can offer annually for our local scholarships. Alternate fundraising ideas have been discussed this year, but these rely on involvement and time from our members. And often we, our families, and friends are the major contributors.

As an alternative to an "event," our board has suggested that each member contribute \$25 this year to aid in subsidizing our scholarship funds. Of course, this is a suggested amount and any contributions will be greatly appreciated.

If you are able to support this effort, please make your checks payable to AAUW Plymouth-Canton Branch and send them to our Finance Director:

MaryBeth Chmielewski
7627 Melvin Avenue
Westland, MI 48185

Your generosity will be greatly appreciated by the deserving local women, who receive our scholarships. Thank you for considering this outreach to our community.

All the Best,
Mickey Edell, President

Come for Lunch.....

On Tuesday, April 26, 2016, the Plymouth Canton branch of AAUW has been invited to lunch at the American Harvest Restaurant on the campus of **Schoolcraft College**. We have been invited by Liz Johnson who is the daughter of Jane Moehle who was one of the founders of Schoolcraft. She has invited us as a thank you for all we do for young women in the area and for our support of programs at Schoolcraft College.



The luncheon will take place at 11:30 a.m. It will be offered free to all who respond. If you are able to go, please respond to Sharon Belobraidich, either by phone or email. I will only reserve spots for those who contact me. There are only 15 slots available so first come, first serve. If you reserve a spot, please try very hard to show up. I know that the staff at American Harvest will do a marvelous job in preparing a meal for us. Thank you for your consideration in this.
Sharon Belobraidich

Public Policy Report

This year Equal Pay Day will be observed on Tuesday, April 12th. This date symbolizes how far into 2016 women must work to achieve parity with men. Tuesday is the day of the week on which women's wages catch up to men's wages from the previous week.

AAUW has been on the front lines of the fight for pay equity since 1913, and it will continue to be until women everywhere earn a fair day's pay for a day's work. In January 2009 President Obama signed the Lilly Ledbetter Fair Pay Act into law, thanks to the work and leadership of AAUW. Since then AAUW has worked for passage of the Paycheck Fairness Act, which would give women additional equal pay protections.

The most recent statistics indicate that women are paid only 79 cents on the dollar as compared to men. In Michigan the gap remains at 75%, and we rank only 42nd in the United States. This is deplorable and must be rectified. Equal pay is not just a women's issue—it's a family issue. Families increasingly rely on women's wages to make ends meet.

On Tuesday, April 12th the Michigan Equal Pay Day Coalition, of which AAUW is a member, is hosting two events in Lansing. Our Issues Briefing in the morning will include a "kick-off" speech by Representative Debbie Dingell, an update on the latest Michigan Pay Equity bills, a story narrative training, and an update from the OFCCP. After lunch we will gather on the steps of the Capitol with our legislators and Cynthia Estrada, Vice-President of the UAW. Included in this newsletter you will find a registration form for the Issues Briefing. Please join us, wear red, and make your voices heard.

Mickey

Gourmet Group

We had a great Lebanese meal but this desert was the highlight. It would be great served with a traditional Easter meal.

Sticky Date Cake with warm Orange Blossom-Caramel Sauce

Remember the poke-and-pour cakes of another era, using colorful gelatin and white cake? We're poking and pouring here too, but with a brown sugar caramel that echoes the flavors of the moist date cake. Even the wariest of date-eaters will spoon this cake up with abandon. When I brought big slices to lunch with some of my oldest childhood friends, they unanimously declared dates on their don't-eat-those list. But then they took a bite, and ended up eating the entire cake before lunch. This recipe makes 8 servings.

For the cake:

¼ cup unsalted butter, at room temperature,
plus 1 tablespoon to coat the pan
1¼ cups water
1¾ cups chopped pitted dates (about 20
Medjool dates)
1 teaspoon baking soda
1 cup unbleached all-purpose flour
1 teaspoon baking powder
¼ teaspoon kosher salt
½ packed cup light brown sugar
2 large eggs
½ teaspoon vanilla extract

For the caramel sauce:

6 tablespoons unsalted butter
⅛ teaspoon kosher salt
1 cup heavy whipping cream
¾ packed cup light brown sugar
Few drops orange blossom water

For the whipped cream:

1 cup heavy whipping cream
1 tablespoon granulated sugar

Arrange a rack in the center of the oven and pre-heat the oven to 350°F. Coat an 8-inch cake pan with about ½ tablespoon of butter. Line the bottom with parchment, and then lightly butter the top of the parchment with the remaining ½ tablespoon of butter.

Heat the water in a medium saucepan over high heat to boiling. Add the dates, bring the mixture back to a boil, and then reduce the heat to medium and simmer for 5 minutes to soften the dates, giving them a stir every so often. Remove the dates from the heat and stir in the baking soda (the mixture will foam up a little). Set this aside.

In a small bowl, whisk the flour, baking powder, and salt.

In the bowl of an electric mixer, beat the ¼ cup butter and the brown sugar on high speed until the mixture is light and fluffy, about 2 minutes, stopping to scrape down the sides of the bowl mid-way through beating. Add the eggs one at a time, mixing thoroughly after each addition and stopping to scrape the bowl as you go; the mixture may look slightly curdled, but it is fine.



Add the dates and vanilla and continue to beat scraping down the bowl. Slowly add the flour to the mixture on low speed, and thoroughly combine. The batter will be somewhat thin.

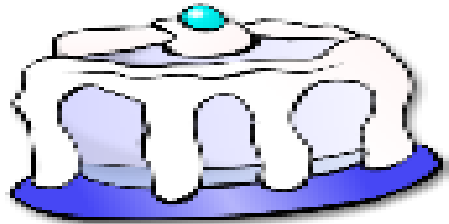
Pour the batter into the prepared pan and bake for 30 to 40 minutes, or until the cake is golden brown and springs back when touched in the center.

While the cake bakes, make the caramel sauce. In a small saucepan, melt the butter over medium heat. Add the salt, cream, brown sugar, and orange blossom water and bring it to a boil, and then reduce the heat to a simmer, whisking constantly until the mixture is combined and slightly thickened, about 5 minutes. Reserve about ½ cup of the caramel sauce for serving.

While the cake is still warm, poke it liberally all over with a toothpick or skewer, all the way out to the edges. Spoon a few tablespoons of the caramel sauce evenly over the surface of the cake all the way out to the edges, one tablespoon at a time and using the back of the spoon to spread the caramel around while it is absorbed by the cake. Let the cake rest for 15 minutes.

Turn the cake out onto a platter, with the bottom side facing up, and poke this side liberally with a toothpick or skewer, again all the way out to the edges, and slowly spoon several tablespoons of the caramel sauce over the cake in the same way you did on the other side, one tablespoon at a time to let the caramel absorb into the cake. Let some of the caramel drip decoratively down the sides of the cake. Allow the cake to rest for 15 minutes or up to several hours, uncovered, before serving.

Make the whipped cream by beating the cream with the sugar in a medium bowl until soft peaks form. Chill the whipped cream until you are ready to serve the cake.



Reheat the reserved caramel sauce before serving if it has thickened too much to pour. Cut the cake into wedges and serve each piece with a spoonful of caramel sauce and whipped cream on top.

Asylum Seekers

By Dorothy Grant, International Chair



At an AAUW branch meeting, members got to meet & interact with eleven women who are seeking asylum in the U.S. These women hailed from Liberia, Afghanistan, Jordan, Gambia, Congo & Uganda. They are part of a group of 40 residing in Freedom House, a place for new beginnings. It is a temporary home for indigent survivors of persecution from around the world seeking asylum in the U. S. & Canada. Currently these seekers are housed in the unused Convent of St. Anne’s Church near the Ambassador Bridge. Freedom House is a partner in the Northern Tier anti-Trafficking Consortium servicing victims of human trafficking. Their stated mission is “to uphold a fundamental American principle, inscribed on the base of the Statue of Liberty, of providing safety for those yearning to “breathe free”.

According to their literature, “every year hundreds of thousands of people flee their native lands in fear for their lives. They give up everything- their home, family, friends & job –to travel to a land whose culture & language differ from their own. Most can never return home.” They are limited to the number of days they can reside in the Home & must go to court & tell their horror stories over & over again to gain legal access to remain here. The process sometimes takes seven years to complete & in the current political climate it is even more difficult.



No tax dollars go to support this organization. It is a non-profit funded by donations & grants & depends on the help of many volunteers who provide legal & health care services as well as job & career mentoring. For further information or to donate or volunteer please contact www.freedomhousedetroit.org.

Equal Pay Day Issues Briefing

9:00 a.m. April 12, 2016



Issues Briefing
St. Paul's Episcopal Church, Merrifield Room
218 W. Ottawa Street, Lansing
Across the street from and north of the Capitol
Building

Directions: Take Grand Ave. Exit from I- 496. Grand Ave. is a one-way street going north.
Turn left on Ottawa Street or Shiawassee Street, depending on whether you want to park
on the street or in a parking ramp garage.

Parking: (1) Public parking ramp garage is available on Shiawassee and Capitol.
(2) Street parking is also possible. Most street meters have limited time allotments.
Bring \$2—\$3 of quarters for street meter parking.

9:00 a.m. Registration/ Coffee & Tea
9:30 a.m. Issues Briefing
11:15 Luncheon served.
12:00 p.m. Walk as a group to Capitol Steps
12:30 p.m. Equal Pay Day Rally on Capitol steps. No Registration needed for Rally
1:30 p.m. Rally concluded.

Online Registration: miequalpaybriefing.eventbrite.com
Registration Form

Registration Deadline is Tuesday, April 5, 2016

Name: _____

Address: _____

Phone number: _____ E-mail _____

Organization: _____

Are you a student? (Y / N) Where? _____

Registration Fee: \$10.00 **Make check payable to:** MI EPD Coalition

Mail registration form with check to: Sue Elder, Dana Associates, P.O. Box 17664, East Lansing 48826

Telephone: 517-397-7157 _____

[Michigan Equal Pay Coalition](http://miequalpaycoalition.org) | <https://miequalpay.wordpress.com/> | **TAKE ACTION**