

Where Fun and Friendships Happen

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NOVEMBER/
DECEMBER 2020

EVERGREEN NEWCOMERS AND
NEIGHBORS,
PO BOX 2197, EVERGREEN CO
80437

President's Message

by Riley Hanback



Covid. One word that causes us to roll our eyes and say "I can't wait until this is over!" It seems to have taken so much from us; loved ones, our normal routines, and our sense of security. It has, however, revealed many things about us as the ENN family; our concern for others, our desire to be together to laugh and talk, and the resiliency to find ways to be together, either digitally or in person.

Activity Group Leaders – Look for an important announcement on Page 10.

Covid has given us face masks, hand sanitizer, and the ability to judge the distance of six feet. It has also given us creativity and imaginative ways to continue our exposure to the community and how to gather.

Several groups meet via Zoom, which your ENN Board eagerly voted to give to our Activity Leaders to help in their efforts to keep people engaged. Several groups have met in driveways, practicing social distancing but still close enough to laugh, drink, eat, and talk. While this virus has caused massive disruption in our lives, it has also reminded us that at our core, we are social creatures and we like being around other people. This is why fifty-nine years ago a group of people in Evergreen created a club called ENN, so they could get together for the camaraderie and shared mutual interests. I like to think our founders would be proud of how we have met and

dealt with these challenging times.

Your ENN Board has been extremely active in developing clever and inventive ways to keep our membership participating in their chosen activities, along with developing strategies to publicize and advertise to the community about our organization. We had a table at the Bergen Village Farmers Market, we have run advertisements in local papers, and we will continue working with the Chamber of Commerce to utilize their resources to expand our exposure to the public.

Nothing takes the place, however, of meeting together in a social setting. We have missed out on months of Happy Hours, we missed our Summer Party and the Activity Leader Appreciation Dinner, and many other activities. The Board is looking into possible options for our Winter Party, which may look different than years past but we want the

opportunity to bring our ENN family together for the Holidays.

I want to thank each of you who continue to stay involved with your group, whether physically, digitally, or at a distance. Covid may be a powerful force to deal with, but if history is teaching us anything, it is that mankind (and womankind!) can find a way to overcome terrible times to regain and rebuild our relationships with others.

I would like to end with a quote from Robin Williams about the human spirit. He says, "The human spirit is more powerful than any drug – and that is what needs to be nourished; with work, play, friendship and family."

Get to Know...

Justin Schulz

Justin Schulz is ENN Vice President. After 23 years in Ken Caryl and approaching retirement, I moved to Genesee to enjoy living in this mountain community. Last year my neighbors Bill and Collette invited me to their ENN wine tasting group. What a pleasure to share our common interest, and a great introduction to ENN! Being retired and having time, I began looking for opportunities to participate more in community activities. I have always enjoyed volunteer service having served in the past on the Jefferson Economic Council, chairing the Board of the county Workforce Development Center, and

chairing the Board of the Jefferson Center for Mental Health. To be more involved in our community I first began volunteering at EChO, and later accepted an invitation to serve on the ENN Board. *Community organizations like ENN can only work through the time and commitment of volunteers.* I have thoroughly enjoyed working with my fellow Board members who I have found to be thoughtful and conscientious.

For anyone looking for opportunities to be more a part of our community, consider taking on a larger role with ENN by filling one of our open positions. - JS

Introducing... The First Friday Club



Tanya Ashworth has formed **The First Friday Club**, a friendly flexible group that will meet to play a variety of fun board games, such as Scrabble, Mexican Train, Nerts, Sequence and more. The game played will be chosen by the evening's host.

The First Friday Club will meet on the first Friday of each month at 6:00pm. **Tanya anticipates beginning her sessions on December 4th, 2020.** Contact her now to receive notification of the first night. Tanya Ashworth at:

activities@evergreennewcomers.com

Reminder: ENN membership is required to participate in ENN Activity Groups, so please renew if you haven't already done so.

Tanya has had a few "trial" runs in preparation for starting this group. As the current health concerns continue to fade, ENN Activity Groups will continue to return to their very successful gatherings.

Group members will take turns hosting in their homes. The alternate location will be at the Ashworth's home. Cost? None. Those attending are asked to bring an appetizer and their own beverage.

Welcome New Members!

Lucille Razzano

Jax (Phillip) Baker & Jan Battiste

Kelda Rae Dahle

George & Jacklyn Riffel and Aidan Griffiths

Ken & Kibbe Brown

Serendipity 2.0 – Carol Hanback, Leader

As Serendipity 2.0 group leader, we have not been meeting in person. Instead, I have been sending out electronic tours of museums, gardens, concerts, etc.

Serendipity 2.0 (cont.)

We may end this year with a trail ride on horses in October using masks and social distancing, as trail riders do for every ride. It will be limited to 6 riders, per the stable. We will take a break over the Holidays. 50% of our gatherings involved attending the Evergreen symphony orchestra, which has canceled their performance season this year. Resumption of in-person activities will be open-ended.

Our wine group has been having driveway wine parties with less than 10 participants using masks and consuming only the food we bring for ourselves. The women's group swag, has had a couple of driveway meetings following the same guidelines as above, and holding zoom meetings. The travel group has not had any in person meetings since April and has held one zoom gathering, using the ENN zoom. Women's breakfast group is attending restaurant meetings monthly and using masks. I do not believe that scrapbooking is meeting, by members choice. Lend a book has just restarted in-person meetings following social guidelines on limited attendance, masking and BYO food, by member's choice. Jan's book group meets via zoom. The Poker Group has increased to meeting in person twice per month, indoors and outdoors, with shared food, by attendee's choice. The former Board did not issue any guidelines to the membership pertaining to Covid, being in the shelter at home phase.

The Winners – Tamra Hall, Leader

The "Winers" wine group enjoyed the beautiful Fall weather for a socially distanced gathering at Hiwan Park in September.



Motorcycle Group – John Griggs, Leader

The Motorcycle Group had their last ride of the season on Saturday, October 17. They met at the Blackbird Cafe in Kittredge for breakfast at 8:30 and launched from there at 9:30.

Summer Hiking – Don Rosenthal, Leader

The Summer Hiking Group trekked off Gunella Pass on Oct. 1, then hiked the Beaver Brook Watershed in mid-October.



From left to right as you look at the photo the ENN members are: Bill Atwood, Debbie Atwood, Lynn Robbins, Carolyn Labac, Sadie, the dog, Fred Simon, and Don Rosenthal.

SWAG – Carol Goss & Harriet Sear, Leaders

September: During the pandemic SWAG (Savvy Women and Gals) has been meeting on different days and at different times. On Thursday, Sep 3rd we met on Zoom for questions and conversations. We had an informal chat and discussed upcoming meetings. On Monday, September 14th we met at the home of Harriet Sear for lunch as everyone brought her own and we talked and ate in Harriet's



driveway. On a cold Monday, September 28th we met at the home of Harriet Sear for a combined, outdoor, indoor and Zoom presentation by ENN member John Whiteside. John

SWAG Cont.

gave information about the relationship between healthy aging and nutrition through dietary supplements. Harriet donned gloves and mask to make homemade blueberry muffins for this event.



John Whiteside discussed healthy aging and supplements.

October: During our October 12th SWAG Zoom meeting, we decided to set our zoom meetings on the same days and times throughout November and December, so that our members can plan their schedules. SWAG will meet on the 1st and 3rd Tuesday mornings of both months from 10:00 A.M. to noon. The October 12th meeting featured member Laura Santana's Mini-Bio. She came into our group within this past year. Laura and her husband Paul moved to Evergreen from Los Gatos, CA in June of 2019 after their daughter's family moved from Denver and purchased a residence in Evergreen that had a separate "cabin" on the property. Laura and Paul moved into the cabin on their daughter's property and joined ENN at the end of 2019 hoping to make some new friends and become an active part of the Evergreen Community. In addition to Laura joining SWAG, they have joined

the ENN hiking group, the 4 x 4 group as well as the Guys' and Gals' Breakfast groups. They have been able to enjoy gardening, cooking, hiking and even some traveling in their RV, a fond past time having spent 16 months visiting 26 states early on in their retirement.

On Monday, October 26th Jill Zastko presented an overview of the Upstream Mindfulness program and its benefits. We learned what mindfulness meditation is (and is not) and sampled a short, guided practice to positively affect our well-being.

November: During our Tuesday, November 3rd Zoom meeting member Laraine Meyers will share her mini-bio. We'll discuss which charity we will help with our holiday service project. (Commerce will supply ideas for this). 1. Evergreen Christian Outreach 2. Alternative Gift Fair 3. Support for Local Businesses 4. Life's Options Pregnancy Center in Evergreen. 5. Resilience 1220 6. The Laradon School in Denver 7. New Beginnings Prison Ministry 8. Mount St. Vincent Foster Program.

At our Tuesday, November 17th zoom meeting Jan Cryns will present a cork and wire craft project. (This would be a great idea for holiday gifts.) Kate McCollum will present her mini-bio. We may also need to further coordinate our holiday service project during this meeting.

December: Carol Zimmerman suggested that each of our

members to be prepared to present a short account of her family holiday traditions during our Tuesday, December 1st Zoom meeting. We want this to be a fun way to share our lives with each other. It will be interesting to find out about the diversity of holiday celebrations our members have during the holiday season from Thanksgiving into the new year.

On Tuesday, December 15th, Simone Simpson will coordinate a game designed to divulge unknown facts and interesting experiences in the lives of our members, bringing more fun and laughter to our meeting.



Email Justin Schulz to schedule your group Zoom meeting.
VicePresident@evergreennewcomers.com

International ENN – Wes & Kate Brooks, Leaders

Editor's note: The August Zoom Happy Hour Wes and Kate organized in August through ENN's Zoom account was so fun, we look forward to another opportunity to Zoom in November. In the interim, Wes sent the group the following email to apologize for their absence. It is a story so many of us have experienced or seen in the news this year and reminds us how much Covid has impacted so many. With his permission here is a reprint of Wes's email to the group. – LP

Greetings, International ENN members, and my apologies for dropping out for the last six weeks. At that time, we got news that my wife's Mom was failing and then passed away peacefully at 97 in an east coast Independent Living Community where she had lived happily for the last 20 years.

International ENN – (cont.)

In spite of her long life and good care, it was still a cruel feature of Covid that we weren't allowed to be with her. It was ironic, however, that her facility still needed to see us front and center, but on their terms - we were needed to clear out her apartment so that it could be re-rented, and this set off a month of logistical challenges that could only occur during Covid.

First, my wife's brother naturally wanted to join us in the dismantling project as a way to bid farewell to their Mom, but he and his wife live in Hawaii which was experiencing a surge in Covid cases which, in turn, led Connecticut to require a 2-week quarantine for Hawaiian entrants. With Colorado on Connecticut's "good list", they came to Evergreen to spend their quarantine time with us, giving us time to arrange and plan and to make sure that we didn't contract Covid in the process.

When clear and tested two weeks later, we all flew non-stop to Hartford and spent a week entering and leaving the Independent Living Community, with temperature-taking and certifications each morning upon arrival. We couldn't move about the facility, and any support, such as from a furniture appraiser, struggled to come and go. Naturally, we were masked the whole time. The flight east was nearly normal except that precautions were apparent at every moment, foot-traffic at the airport was light, but the plane

airport was light, but the plane was nearly full. Don't trust that airlines will keep the middle seat empty!

When done a week later, and with a sense of closure, my wife and I decided to drive some inherited items back to Colorado rather than ship them. We actually enjoyed the freedom of the road, and we observed that most places except for Kansas were diligent about Covid. Hotels were fastidious and felt very safe; gas stations, too; and restaurants, while struggling, were diligent at distancing. We loved driving through Kansas - not country we know. The rolling hills of the east are particularly stunning, but a free-wheeling spirit left local surprised to see us with masks on...so we wished them well and kept moving.

Now that we're back and unpacked, we see that fires are still stressing the State and fouling the air. But, meanwhile, Colorado has slipped onto Connecticut's bad list, so we feel lucky to have avoided a further quarantine of our own!

It is certainly a very strange year, this 2020, and while we look forward to seeing the back of it, our trip let us experience our love of travel. Even in this most-humble form, our drive was time very well spent, and it refreshed us for our return. Cheers, Wes.



Fall Garden Love – Kate McCollum

Ossie and I've just about finished putting the garden to bed for the year. We canned some tomatoes and made zucchini pickles, soup, and bread from our 10-pound zucchini! We enjoyed 12 ears of delicious corn from our 12 stalks, almost not worth the space but a challenge we've done for the second year. We have a few dozen potatoes under the stairs that the neighbor kids helped us dig (they were so excited to do so!) and they each were thrilled to take one home with them! We've also "put up" Colorado western slope peach jam from those we froze in August. Ossie found online last year that you can cut peaches in half, remove pit, dip the cut side in lemon-juice, freeze them on cookie sheets then store in freezer bags. When using them, run hot water over the peel and it slides right off! A wonderful way to keep them!

Book Club #2 – Jan Cryns, Leader

We Zoomed in September to discuss "10% Happier" by Dan Harris.

During our October 17th Zoom meeting we discussed "The Namesake" by Jhumpa Lahiri.

For our November meeting, we will be discussing "The Book Woman of Troublesome Creek" by Kim Michelle Richardson.

In December we will discuss "Lafayette in the Somewhat United States" by Sarah Vowell.

Piecemakers Quilting – Sandy Illich & Sue Daley Leaders

The group has been busy completing quilts (some pictured below) as well as having completed their annual charity quilt project, The Angel Quilt pictured below.



Evergreen at The Holidays

Are you new to Evergreen and need some suggestions for activities to keep family and guests entertained? Carol Hanback sent in a few suggestions of holiday fun around the area.

Nearby Snow Sports-

- A Basin: They offer kids' lessons on the bunny slope (1.12 hrs. distance)
- Loveland Valley: A beginners' ski area separate from Loveland Basin (40 min. distance)
- Echo Mountain: Six lanes of tubing plus skiing (27 min.)
- Evergreen Lake: At this writing the lake is closed for the season. The annual Polar Plunge might take place as well as fireworks on NYE but COVID may prevent all.

Down in Denver-

- Meier Factory: See how our Handmade Skis from Colorado Trees are made Free 5:15 to 6pm. 1775 S Broadway, Denver, CO 80210, 844-966-3754.
- 21st Annual Festival of Wreaths fundraiser Nov.3–Dec. 11, 2020 at the Aurora History Museum.

Down in Denver-

- DENVER CHRISTKINDL MARKET, Nov. 20–Dec. 23, 2020, Civic Center Park. Dec. 17 - 23: 11am - 9pm, Thanksgiving: 11am - 4pm
This outdoor event brings an authentic German holiday experience to The Mile-High City. Stroll and shop through a European village decorated for the holiday season.
- Hammond's Candy Factory Free Tour: 5735 Washington Street, Denver, CO 80216. (888) 226-3999, Mon.-Sat.: 9:15am - 2:45pm, CLOSED ON SUNDAYS. Req. to book tours online. Ever wonder how lollipops, candy canes and other Hammond's treats are made? Bring your curiosity and your sweet tooth for a complimentary tour.
- THE POLAR EXPRESS TRAIN RIDE: Nov. 7-Dec. 23, 2020, Colorado Railroad Museum- The story of The Polar Express™ is theatrically re-created and combined with a magical train ride at the Colorado Railroad Museum, Kids meet Santa and experience all the sights and sounds of this classic tale as if happening all around them.
- Ballet Ariel Presents Nutcracker Suite, Dec. 10,11,17 and 18, Lone Tree Arts Center. It's a one act version of The Nutcracker. Family-friendly.



Activities

To join any activity, send an email to the group leader at:

activities@evergreennewcomers.com.

You will be contacted by the leader.

Go to

evergreennewcomers.com

and click the link

“Get Involved” and then “Activities” to access details on each activity.

If 2020 Was a Math Problem

If you're walking on the ice cream at 5 ounces per toaster and your bicycle loses a sock, how much gravy will you need to repaint your hamster?

Clever answers may be emailed to: newsletter@evergreennewcomers.com. These will be printed in the Jan/Feb 2021 newsletter.

ENN's mission is to provide opportunities for its members to meet others through social events and activity groups.

The ENN membership list is only for the personal use of ENN members and may not be used for commercial or non-ENN purposes.

ENN is open to all residents of the Evergreen area, regardless of length of residency.



Recipes for the Holidays

Several ENN members submitted favorite recipes to share. Enjoy!

Colonial Carrot Pecan Cake

— submitted by Carol Goss

- 1 ¼ cups salad oil
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 4 eggs
- 3 cups grated raw carrots
- 1 cup finely chopped pecans (optional – could substitute with raisins or other nuts)



Combine oil and sugar, mix well. Sift together remaining dry ingredients.

Sift half of dry ingredients into sugar mixture and blend.

Sift remaining dry ingredients alternately with eggs, one at a time, mixing well after each addition.

Add carrots and mix well, then mix in pecans (optional).

Pour into lightly oiled and floured pan. Bake in slow oven (325 degrees F) about one hour for a 9x13 and 1 hr. 10 min for a tube pan. Test to check if done. Cool in pan upright, and then remove from pan and frost. (I usually use a cream cheese and powdered sugar frosting.) “She says her kids LOVE this recipe!”

Mom's Best Peanut Brittle

-submitted by John Dunlop

- | | |
|------------------------|--------------------------------|
| 1 cup white sugar | 1 cup raw Spanish peanuts |
| ½ cup light corn syrup | 2 tablespoons butter, softened |
| ¼ teaspoon salt | 1 teaspoon baking soda |
| ¼ cup water | |

Grease a large cookie sheet and set aside.

In a heavy 2-quart saucepan, over medium heat, bring to a boil sugar, corn syrup, salt and water.

Stir until sugar is dissolved. Stir in peanuts. Set candy thermometer in place and continue cooking. Stir frequently until temperature reaches 300 degrees F or until a small amount of mixture dropped into very cold water separates into hard and brittle threads.

Remove from heat; immediately stir in butter and baking soda; pour at once onto cookie sheet. With two forks, lift and pull mixture into a rectangle about 14x12 inches: cool. Snap candy into pieces.

Prep – 10 to 15 minutes Cook – 15 to 20 minutes Ready in about 50 to 60 minutes

Tips:

- I put the greased cookie sheet in a warm (200-degree) oven and take it out when the mixture reaches 280 degrees. This will make it easier to spread the brittle.
- I don't know if it is due to the altitude or our cook top, but I cook the mixture to 305 degrees.
- For best results stir the mixture constantly. I use a wooden spoon to spread the mixture on the cookie sheet.
- It may take a while for the mixture to get to the higher temperature range and then it will go very quickly to the final temperature, so be prepared.

Slow-cooker Osso Buco

– submitted by Kate McCollum

original author Allison Fishman and published in Fine Cooking's Real Italian Classic Dishes & Fresh Takes 2017.

There are two tricks to this recipe: Browning the veal shanks before they go into the slow cooker and reducing the sauce before serving. The result is an osso buco you'd be hard-pressed to distinguish from the labor-intensive classic (trust us).

Serves 4

½ c all-purpose flour
 3 1 ½ - 2" thick veal (or beef) shanks
 Kosher salt and freshly ground black pepper
 2 T unsalted butter
 1 c dry white wine
 14.4 oz. can diced tomatoes
 ¾ c low sodium chicken broth
 1 small red onion, chopped (1 ½ c)
 1 med. Carrot, peeled, cut into ¾" rounds (½ c)
 1 stalk celery, chopped
 5 sprigs fresh thyme
 3 T finely chopped fresh flat-leaf parsley
 1 T finely grated lemon peel
 1 lg. clove garlic, minced (1 t)



Put flour in a wide, shallow dish; season meat with salt and pepper, dredge in flour, shake off excess flour. Heat a 12" skillet over medium heat. Add butter. When foamy add the meat. Cook until golden, turning once, about 10 min. Transfer meat to slow cooker. Add tomatoes and juice, chicken broth, onion, carrot, celery and thyme. Cover and cook on low for 6-8 hours until meat almost falls off the bone. Transfer meat to a platter and wrap in foil to keep warm. Pour sauce from slow cooker into a large skillet. Simmer over med. Heat until reduced to 2 cups, about 10-15 min. Season with salt and pepper to taste. Meanwhile in a small bowl combine the parsley, lemon zest, garlic to make a gremolata. Serve with sauce and the gremolata. Note: Sauce is also good on potatoes.

Pumpkin Muffins

submitted by Jan Cryns
makes 24 muffins

Here's a good one. It comes from a favorite brunch place, Cafe Palms, when I was student in Madison, WI way back when.

2 ½ cups flour
 1 tsp ground cloves
 2 teaspoons baking soda
 1 ½ cups canned pumpkin

2 cups brown sugar
 4 beaten eggs
 1 tsp cinnamon
 ½ cup cooking oil
 1 tsp ground nutmeg
 2/3 cup water

Preheat oven to 350 degrees. In a medium bowl, mix together flour, baking soda, brown sugar, cinnamon, nutmeg and cloves. In a large bowl, mix together pumpkin, eggs, oil and water. Fold dry mixture into wet mixture, stirring just until well mixed. Do not overmix! Fill greased muffin cups to 2/3



full. Bake at 350 degrees 30-40 minutes or until toothpick comes out clean.

Texas Caviar Appetizer

—Submitted by Lee Anne Powers

I served this to our plant-based neighbors and they loved it. You can't attend a party in Texas without finding this easy appetizer. Use any veggies you prefer.

INGREDIENTS

- 1 can black beans rinsed and drained
- 1 can black eyed peas rinsed and drained
- 1 cup tomatoes seeded and finely diced (Roma)
- 1 jalapeno seeded and finely diced
- 1 cup corn can be fresh, canned or thawed from frozen
- 1 avocado chopped
- ¾ cup red and/or orange and/or green bell pepper seeded and finely diced
- ½ cup red onion finely diced
- 1/3 cup cilantro leaves chopped (or dried)
- 1/3 cup olive oil
- ¼ cup lime juice (or lemon)
- 1 tablespoon honey
- 1 teaspoon chili powder
- 1 teaspoon cumin
- salt and pepper to taste



INSTRUCTIONS

Place the beans, black eyed peas, tomatoes, jalapeno, corn, avocado, bell pepper, onion and cilantro in a large bowl.

In a small bowl, whisk together the olive oil, lime juice, honey, chili powder, cumin and salt and pepper. Pour the dressing over the bean mixture and toss gently to coat. Serve as a salad or with chips.

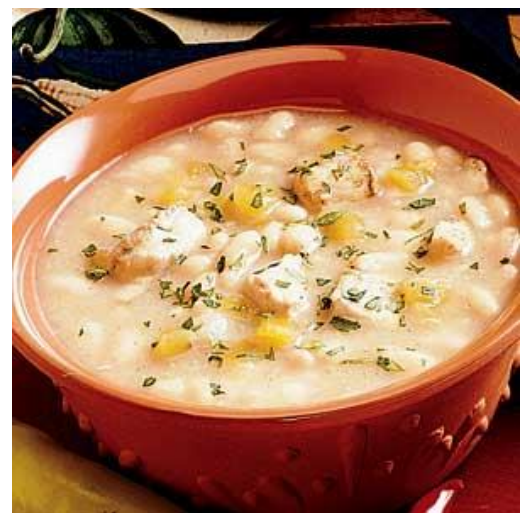
NOTES

Make ahead instructions: Assemble according to instructions, except omit the avocado. Refrigerate for up to 8 hours. Add the avocado right before serving.

Turkey White Chili

—submitted by Lee Anne Powers

- 1 lb. Ground Turkey (or shredded turkey leftovers)
- 1-2 jalapenos
- 1 small onion
- 2 tsp minced garlic
- 1-2 carrots
- 2-3 ribs celery (optional)
- 1 can each:
 - White corn (not creamed)
 - Navy beans
 - Cannellini beans
 - Northern beans
 - Hominy
 - Butter beans
 - Rotel Original Diced Tomatoes with Green Chilis
- 1 tsp each: Cumin, cayenne, chili powder, cilantro
- Fritos, grated cheese



Chop carrots, onion, dice jalapenos (leave ribs and seeds in if you want extra spicy). Brown ground turkey, then add veggies and cook until onion is transparent. Add cans including the liquid. Note: If using turkey leftovers, cook veggies in olive oil to soften, then add veggies and turkey to soup pot. Bring to a boil, then simmer for 30 min or more. Serve over Fritos, add cheese on top. Can be frozen without Fritos and cheese.

Tomato-Herb Mini Frittatas

—Submitted by Carol Hanback

Transferring the bottom baking sheet to the middle rack during the last few minutes of baking allows the top to brown slightly.

Makes 8 servings.

INGREDIENTS

18 large eggs

1 ½ c half & half

1 t salt

¼ t ground pepper

Chive mixture:

2 T chopped fresh chives

1 T chopped fresh parsley

1 t chopped fresh oregano

1 Pint grape tomatoes, halved

2 c Shredded Italian Three-cheese blend



INSTRUCTIONS

Preheat oven to 450 degrees. Process first 4 ingredients in a blender until blended. Stir together chives and next 2 ingredients in a small bowl.

Place 8 lightly greased 4" (6 oz.) ramekins on 2 baking sheets; layer tomatoes, 1 c cheese and chive mixture in ramekins. Pour egg mixture over top and sprinkle with remaining cheese.

Bake for 7 minutes, placing one baking sheet on middle oven rack and the other on the lower baking rack. Switch baking sheets and bake 7-8 more minutes or until set.

Note: If you prefer you make bake this in a lightly greased 9" x 13" pan. Bake for 18-20 minutes or until set. Mixture will rise about 1" above top edge of pan.

SPECIAL ANNOUNCEMENT: On October 23, 2020, the Public Health Order 20-35 was amended to limit personal gatherings in homes. Personal gatherings are now limited to ten people from no more than two households in all counties at all three "Safer at Home" levels.

This may affect how some of our Activity Groups meet, in addition to our future plans for the 2020 Winter Party. The health and well-being of our membership is our utmost priority, and the ENN Board strongly encourages all members to use good judgement in compliance with the State mandate.

Riley Hanback, ENN President

**ENN Activity Groups: Chairman Frank McVeigh, 303-670-1919,
Activities@EvergreenNewcomers.com**

Current ENN membership is required for participation in any activity.		
Activity	Leaders	Schedule
4 X 4	Bob Ogden Collette Lambert	Various Saturdays (Seasonal)
Book Group #2	Jan Cryns	Third Thursday, 1 PM
Book Group #3 (non-fiction / co-ed)	Elaine Morse	Dates Vary
Bridge Daytime	Sue Greenwell	2nd & 4th Thursday
Bridge Evening	Pat Haines	3rd Friday
Canasta	Donna Lomax	Alternate Wednesdays 1 PM
First Friday Game Night	Tanya Ashworth	1st Friday 6:00 PM
Gals' Breakfast	Louise Whiteside	Dates/Times vary
Guys' Breakfast	John Dunlop	2nd Tuesday, 8:30 AM
Hiking Group	Don Rosenthal (summer) Gary Sloan (summer) Sue Daley (winter)	Summer Thursdays, wx permitting Winter Wednesdays, wx permitting
International ENN	Wes & Kate Brooks	Dates/Times vary
Ladies Golf	Katy Lynch	Wednesday (seasonal)
Lend a Book	Marion Dries	3rd Monday, 9:30 AM
Mah Jongg (daytime)	Mindy Nitkin	Wednesdays, 10 AM
Mah Jongg (evening)	Simone Simpson	Mondays, 6:30 PM
Motorcycles	John Griggs	Various Saturdays (seasonal)
Nature Hikes	Chuck Aid	3rd Wednesday, May-August
Needlework	Sheri Matz	1st Monday, 10 AM
Poker Night	Rose Warren	Dates/Times vary
Quilting	Sue Daley Sandy Illich	2nd Monday, 10 AM
Serendipity 2.0	Carol Hanback	Monthly - dates/times vary
SWAG (Savvy Women and Gals)	Harriet Sear Carol Goss	4th Monday, 10 AM
Sporting Clays	Alan Palestine	3rd or 4th Tuesday
The Wine Tasters	Pat Williamson	1st Saturday evening, Alternate Months
Wine Tasting	Frank McVeigh	Multiple Social Groups - 3rd Saturday

**To contact any Activity Group, please send an email to
Activities@EvergreenNewcomers.com.
The desired group will receive your message and respond directly to you.**