

# The Smith College Club of Washington

Newsletter

October 2011

## Smith College Club of Washington Upcoming Events

### **Back by Popular Demand!**

#### **An Afternoon at the Washington Design Center**

**Friday, November 4, 2011, 3:00pm - 5:00pm with reception to follow**

**300 D St. SW (Federal Center Metro)**

**Members \$5, Non-members \$10**

Please join us for a special tour at the Washington Design Center – the mid-Atlantic region's largest single source for high-end home furnishings and decor. A designer will guide us through a tour of selected show rooms that are only open "to the trade" and not the general public. We'll also tour the Center's design house, which will be decorated for the holidays. Afterward, we'll enjoy refreshments in a pub downstairs as we mingle with the designers. You can read more about the Design Center at [www.dcdesigncenter.com](http://www.dcdesigncenter.com). Please contact Ayesha Siddiqui at [maurier1985@gmail.com](mailto:maurier1985@gmail.com) for details and to RSVP. Space is limited -- RSVPs must be received by October 31. You may RSVP through PayPal on the Club's website or by sending a check written out to "SCCW" to Ayesha Siddiqui, 4632 Flatlick Branch Drive, Chantilly, VA 20151.

### **SCCW Annual Holiday Tea**

**Sunday, December 4, 3:00 pm - 5:00 pm**

**Cafe Promenade, Renaissance Mayflower Hotel**

**1127 Connecticut Avenue NW, Washington DC**

**\$35**

Join us in celebrating an annual tradition by attending Holiday Tea at the Renaissance Mayflower Hotel's Cafe Promenade. As a special treat we will be joined by the Picker and Smithsonian students currently in DC. Please RSVP through PayPal on the Club's website or by sending a check written out to "SCCW" to Daisy McClellan at 724 F St NE, Washington, DC 20002 by November 26. If you have any questions, please contact Daisy McClellan at [mccllellan.daisy@gmail.com](mailto:mccllellan.daisy@gmail.com). Please remember to bring a school supplies donation to the tea for the MLK school (tissues, hand sanitizer, notebook paper, pencils, copy paper, etc.).

### **SCCW Theater fundraiser - The Lion King**

**Saturday, January 7, 2012 @ 7:30 PM**

**Hippodrome Theatre, The France-Merrick Performing Arts Center,**

**12 North Eutaw Street, Baltimore, MD**

**Members \$50, Non-Members \$55**

Join fellow Smithies for a fantastic evening watching one of the best-loved Broadway performances of all time -- Disney's The Lion King. SCCW has reserved a block of rear balcony seats at a significantly reduced discount rate for club members and their family and friends. A portion of each ticket will benefit the SCCW Scholarship Fund. Seats are limited, so RSVP today by emailing Ally Gorin at [ahgorin@alumnae.smith.edu](mailto:ahgorin@alumnae.smith.edu). We'll be arranging carpools, so please let Ally know whether you will be driving or whether you can drive others. For more information, visit [www.lionking.com/ticket](http://www.lionking.com/ticket).

## **MLK Report**

As the new school year begins, the Smith College Club of Washington is excited about kicking off our 13th year of partnership with Martin Luther King Elementary School in Southeast D.C. The school has a new principal. We had a very good year last year and continue to be a key part of the MLK community.

Highlights include:

- 14 dedicated readers who together read about 150 times to children in 13 different classes from Head Start through 5th grade
- 15 enthusiastic tutors who each worked with 1-3 students in grades 1 through 5 on reading and math, once a week
- A wonderful end-of-year luncheon, honoring Dr. Valoria Baylor, who retired after 43 years in the school system, which was attended by many of the teachers and staff as well as Smith volunteers.
- Book awards given to 20 students in Pre-K through 6th grade for the most improved reader in each class

Without the dedicated volunteers and financial support provided by SCCW members' dues, these accomplishments would not be possible. With the continued support of the Smith College Club of Washington community, we look forward to another great year. We welcome additional volunteers for reading, tutoring, and helping out with occasional special activities.

Other ways to support our activities include the grocery bonus card school programs. Designate MLK. You must reregister each fall for Giant, Safeway and Harris Teeter. The MLK number for Giant is **#00276**, for Safeway it is **#11873175**, and for Harris Teeter it is **#5761**. You may register at the customer service desk in the store or online at [www.giantfood.com](http://www.giantfood.com), [www.escrip.com](http://www.escrip.com) and [www.harristeeter.com](http://www.harristeeter.com)

For more information about how to get involved with the MLK Program, contact:

- General information and tutoring, Nancy Simon-- [301-530-1202](tel:301-530-1202) or [ngsimon@verizon.net](mailto:ngsimon@verizon.net)
- Read Aloud -- Andrea Kane at [202-544-1516](tel:202-544-1516) or [akane@thenc.org](mailto:akane@thenc.org).

*Smith College Club of Washington Board 2011-2012*

*President-Holly Lincoln*

*Vice President, Admissions- Elizabeth Z. Owens*

*Co-Vice Presidents, Fundraising- Suzanne Doud Galli and Ally Gorin*

*Co-Vice Presidents, Programs- Daisy Bandera and Ayesha Siddiqui*

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*Assistant Treasurer- Suzanne D. Mucchetti*

*Corresponding Secretary- Leigh Ann Lindquist*

*Recording Secretaries- Cathy Scheineson and Shana Hofstetter*

*Book Awards Coordinator- Leah Walker*

*Newsletter-Christina Kyong*

*Webmistress-Katie Chase*

*MLK- Nancy Simon*

*MLK Readers-Andrea Kane*

*Young Alums-Daisy Bandera*

## SCCW Book Club

The Smith College Club of Washington's Monthly Book Club meets the first Sunday of the month at 2pm. If you are interested in joining the book club please send an email to: [kristen@global.t-bird.edu](mailto:kristen@global.t-bird.edu) to be added to the Yahoo user group. The SCCW Book Club usergroup on Yahoo is the primary means of communication regarding book club updates.

The following is a list of books and meeting dates for 2011-2012

1. Purple Hibiscus by Chimamanda Ngozi Adichie – October 2, 2011
2. Company of Liars by Karen Maitland – November 6, 2011
3. Pilgrim at Tinker Creek by Annie Dillard – December 4, 2011 (Directly before the Smith Holiday Tea)
4. Pearl Buck in China: Journey to The Good Earth by Hilary Spurling– January 8, 2012
5. Midwives by Chris Bohjalian – February 5, 2012
6. When We Were Strangers by Pamela Schoenewaldt – March 4, 2012
7. The Seamstress by Frances de Pontes Peebles – April 1, 2012
8. Lacuna by Barbara Kingsolver – May 6, 2012
9. The Immortal Life of Henrietta Lacks by Rebecca Skloot – June 3, 2012
10. Caleb's Crossing: by Geraldine Brooks – July 1, 2012
11. The Dry Grass of August by Anna Jean Mayhew – August 5, 2012
12. Nothing Daunted: The Unexpected Education of Two Society Girls in the West by Dorothy Wickenden – September 9, 2012

Suzanne Kim Doud Galli, MD, PhD, FACS (Smith '87)  
Cosmetic Facial Surgery  
Facial Rejuvenation, Rhinoplasty, Eyelift, Mini-facelift,  
Medical Skin Care, Botox, Restylane, Juvederm, Asian  
Blepharoplasty, Asian Rhinoplasty  
[www.restonfacialplastics.com](http://www.restonfacialplastics.com)  
[drdg@restonfacialplastics.com](mailto:drdg@restonfacialplastics.com) 703-787-0199 or 202-828-  
8383  
A percentage of fees will be donated to the Smith College  
Alumnae Fund.

### **Want to save paper and receive the SCCW newsletter hot off the press?**

Join the email distribution list. Please contact the SCCW office - [dcsmithclub@yahoo.com](mailto:dcsmithclub@yahoo.com) - and request that you be added to the email distribution for the newsletter. If you make this request, please stipulate that you no longer wish to receive the newsletter in the mail.

### **Wedding Planning:**

Lisa Nelson '97 and Elegant Event Planning and Design, your unique and personalized wedding planning resource. Specializing in weddings, receptions, same sex weddings and home weddings. We offer quality consultation, full planning, partial planning and wedding day direction services. With 9 years in business, we have helped clients in New England, N. VA, Washington DC, Baltimore, Minneapolis, Kansas City and beyond. For more information visit: [www.eleganteventdesign.com](http://www.eleganteventdesign.com)

Remember the House Lottery at Smith? Don't leave your next Metro DC house purchase to chance. Contact Kathleen Ryan '81, GRI, e-PRO, SRES, TRC, 240-418-3127 (c), [kathleen.ryan@longandfoster.com](mailto:kathleen.ryan@longandfoster.com).

A portion of all sales/referrals will be donated to the Smith College Alumnae Fund.

2012 Smith College Medal Recipient,  
our own Betsy Humphreys from McLean, VA

Betsy Humphreys, '69 serves as deputy director of the world's largest medical library, the National Library of Medicine at the National Institutes of Health. In this capacity, Humphreys directs operations that deliver trillions of bytes of information to millions of people around the world every day.

She plays a major role in developing and setting national standards for electronic health records, paving the way for the public to easily obtain authoritative information that is directly relevant to the conditions, medications and tests they face. Elected to the Institute of Medicine in 1999, Humphreys was the recipient of the 2009 Morris F. Collen Award of Excellence from the American College of Medical Informatics, considered the highest honor in the field. Also honored by the Medical Library Association and the Association of Academic Health Sciences Libraries, she expanded leadership development programs to encourage diversity in the information professions and new roles for information specialists in science, health care and public health. Congratulations, Betsy!



Your Smith College Real Estate Advisor. From the Quad to your new home (and everywhere in between) call Cheryl Kurss '76, for your next move!

Direct dial: 202-895-7261 or [cheryl.kurss@longandfoster.com](mailto:cheryl.kurss@longandfoster.com). A portion of all sales will be donated to Smith College Alumnae Association.

**Are you a Stay At Home Mom?**

Please join our newly formed SCCW SAHMs group. Leana Katz (formerly Leana Dagan, 01J) is heading our new group. You can contact Leana at [leana.k.dagan@gmail.com](mailto:leana.k.dagan@gmail.com) to find out details.

Your dues support SCCW's fundraising and admissions activities, alumnae events, the MLK program, website, newsletter, and office. Without your support, the Club could not offer these services to alumnae. Your address label lists the year through which you have paid dues. If your label lists "12," you have paid dues through June 30, 2012. (The capital letter indicates the dues level at which you paid last time.) If your label lists a number other than 12, we encourage you to pay this year's dues, using the enclosed dues form or through PayPal on the Club's website.

SCCW is on Facebook! Please become a fan and hear all the latest news and upcoming events. <http://www.facebook.com/SmithCollegeClubofWashington>

## BUY PECANS AND SUPPORT THE SCCW SCHOLARSHIP FUND

Delicious Smith pecans are here! Each year, we raise at least \$6,000 for the SCCW Scholarship Fund when we buy Smith pecans. This is our primary fundraiser for the year. Your purchases enable the SCCW to provide scholarship dollars to Washington-area students who attend Smith.

Our prices have gone up this year, for the first time in many years, due to a big increase in the wholesale price of pecans. A pound of extra large pecan halves is now \$10.00, still an excellent price compared to store prices. \$2.80 per pound is tax deductible.

The delicious, sell-out chocolate covered pecans will be here soon! They make a perfect holiday hostess gift, if you can resist eating them yourself. The chocolate covered pecans are now \$8.00 for a 12 oz. bag (\$2.80 tax deductible). Thank you for your support!

### The stores listed below have again agreed to sell our pecans. Please support them.

MacArthur Beverages	4877 MacArthur Blvd. NW	Washington, DC	202-338-1433
Morgan CARE Pharmacy	3001 P Street NW	Washington DC	202-337-4100
Bradley Food & Beverage	6906 Arlington Rd.	Bethesda, MD	301-654-6966
Brookville Market	7027 Brookville Rd.	Chevy Chase, MD	301-652-2793
Connell's Valet	148 Maple Ave.	Vienna, VA	703-255-9481
Cosmo Cleaners	8316 Old Keene Mill Rd	Springfield, VA	703-569-2900
Twisters Salon	423 S. Washington St.	Alexandria, VA	703-836-4242

**These alumnae are storing pecans in their homes for your convenience. Email or call to place an order or mail the completed form below with a check payable to the SCCW Scholarship Fund to Caroline Carbaugh, 253 Inverness Lane, Fort Washington, MD 20744.**

#### DC

Joan Keenan	Capitol Hill	francis.keenan@verizon.net	202-544-4152
Mindy Kotler	Georgetown	mkotler@jiaonline.org	202-337-3515
Pru Lake	Far NW DC & Bethesda	prulake@gmail.com	202-966-0468
Effie Psalida	Dupont Circle	EPSALIDA@imf.org	202 265 1675
Cheryl Stadel-Bevans	L'Enfant Plaza/Capitol Hill	cstadel@alumnae.smith.edu	202-210-4993

#### MARYLAND

Anne Abend	Rockville	Blanchea1@aol.com	301-468-0677
Caroline Carbaugh	Ft. Washington	<a href="mailto:caroline.carbaugh@alumnae.smith.edu">caroline.carbaugh@alumnae.smith.edu</a>	301-292-2102
Colette de Marneffe	Takoma Park	cdemarneffe@starpower.net	301-270-2711
Suzanne Laporte	Chevy Chase	<a href="mailto:sblaporte@comcast.net">sblaporte@comcast.net</a>	301- 656-2770
Alice Sweeney	Annapolis	awsweeney@aol.com	410-267-6377
Nancy Williams	Annapolis	sarge600@verizon.net	410-266-7548

#### VIRGINIA

Alisa Beyinson	Old Town Alexandria	alisa326@gmail.com	
Beth Spooner Shiflett	Alexandria/So. Fairfax Co.	shiflettk@gmail.com	703-765-1089.
Suzanne Mucchetti	Arlington	sdmucchetti@yahoo.com	703-532-8730
Jan Rubin	Burke	janrubin@alumnae.smith.edu	703-866-0192

### PECAN ORDER FORM

No. of regular pecans \_\_\_\_\_ @ \$10 per 16 oz. bag

No. of chocolate pecans \_\_\_\_\_ @ \$8 per 12 oz. bag

Total price: \_\_\_\_\_

Name \_\_\_\_\_

Phone (H): \_\_\_\_\_

Address \_\_\_\_\_

Phone (W): \_\_\_\_\_

If you don't know what to do with pecans, here are some recipes for yummy snacks:

### ***Sweet and Spicy Pecans***

1/2 cup sugar	Pinch cayenne
1 1/2 tsp. each salt and chili powder	1 egg white
1/2 tsp. cinnamon	2 cups pecan halves

Preheat oven to 300 degrees F and spray a nonstick baking sheet with cooking spray. Mix the sugar and spices together in a small bowl. Beat the egg white lightly with a fork in a larger bowl; toss in the pecans and stir to coat. Sprinkle with the spice mixture and coat pecans evenly. Using your fingers, one by one transfer the pecans from the bowl to the baking sheet, separating them as best you can. Bake for 30-35 minutes. Cool for 5 minutes. Transfer to another baking sheet, breaking pecans apart as necessary; let cool completely. Kept covered in a dry place, pecans will stay fresh for 5 days.

### ***Herbed Pecan Snack Mix***

5 cups cereal (any combination of bite-size wheat, rice, or corn squares; shredded wheat cereal; round toasted oat cereal; and crispy corn or rice cereal bites)  
1 1/2 cups pretzels or chow mein noodles  
1 cup pecan halves or pieces  
1/3 cup butter or regular margarine (melted)  
1 Tbsp. dried parsley flakes  
1 tsp. dried thyme (crushed)  
1/2 tsp. celery salt  
1/2 tsp. onion powder

Preheat oven to 325 degrees F. Combine cereals, pretzels (or chow mein noodles), and pecans in a 13x9x2" baking pan. In a bowl, stir melted butter (or margarine) and remaining ingredients together. Pour over cereal mixture, tossing gently until well coated. Bake for 25 minutes, stirring once or twice. Spread in a large shallow pan or on foil to cool before serving.

### ***Hot and Spicy Pecans***

Make this delicious and easy appetizer recipe and store it in a tightly covered container for the holidays.

Prep Time: 15 minutes, Cook Time: 25 minutes, Total Time: 40 minutes

#### **Ingredients:**

3 Tbsp. butter, melted  
1 Tbsp. Worcestershire Sauce  
1/4 tsp. ground cayenne pepper  
1/4 tsp. salt  
1/4 tsp. garlic powder  
2 cups pecan halves  
1-2 Tbsp. chili powder  
1/2 tsp. crushed red pepper flakes

Preheat oven to 300 degrees F. In a medium bowl, combine butter, Worcestershire sauce, cayenne pepper, salt, and garlic powder and mix well. Stir in the pecans and mix gently. Sprinkle chili powder over all and gently toss to coat. Spread the coated pecans on a medium baking sheet, and bake for 25-30 minutes, stirring every 10 minutes, until the pecans are toasted. Sprinkle with crushed red pepper flakes, then cool completely before storing. Store tightly covered in cool place for 3-4 days. Makes 16 servings.

## Dues Form

**Name:** \_\_\_\_\_ **Class:** \_\_\_\_\_ **Degrees:** \_\_\_\_\_  
**Email:** \_\_\_\_\_ **Fax:** \_\_\_\_\_  
**Daytime phone:** \_\_\_\_\_ **Evening phone:** \_\_\_\_\_

**I would prefer to receive the newsletter via (circle one):** email postal mail

Is this new contact information? Yes No

May we share your contact information with other alumnae? Yes No

Can you provide an internship? Yes No

Can you provide affordable housing for an intern? Yes No

### July 1, 2011 – June 30, 2012 SCCW Dues Schedule:

Sustaining -- \$100    Contributing -- \$60    Regular -- \$40    Associate -- \$20  
(Associate is available to parents of current students, classes '59 and lower, and classes '07 to '11)

Dues: \$ \_\_\_\_\_

**NEW! Pay your dues online at our website via Paypal - [dcsmithclub.com](http://dcsmithclub.com).**

Please make check payable to the Smith College Club of Washington and return form with payment to:

**SCCW PO BOX 2305  
Washington, DC 20013-2305**

Smith College Club of Washington  
PO Box 2305  
Washington, DC 20013-2305  
202.331.8069  
Email: [dcsmithclub@yahoo.com](mailto:dcsmithclub@yahoo.com)  
[www.dcsmithclub.com](http://www.dcsmithclub.com)

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