



# SHOREHAM ITEM

*Shoreham Country Club*

Volume CX

May 2012

Number 1

## EVENT CALENDAR 2012

<b>May 27</b>	Memorial day Cocktail Party	Avidor
<b>July 7</b>	4 <sup>th</sup> of July Dinner Dance	<i>Need Volunteers</i>
<b>July 21</b>	Beach Party	<i>Need Volunteers</i>
<b>August 4</b>	Clambake	Spier et al
<b>August 19</b>	Summer Brunch	Coogan
<b>September 1</b>	Labor Day Dinner Dance	<i>Need Volunteers</i>
<b>October 13</b>	Oktoberfest	Connell/Kol
<b>October 28</b>	Children's Halloween Party	<i>Need Volunteers</i>
<b>November 24</b>	Thanksgiving Party	Avidor
<b>December 15</b>	Members Holiday Party	Avidor
<b>December 16</b>	Children's Holiday Party	<i>Need Volunteers</i>

\* go to [www.shorehamvillage.org](http://www.shorehamvillage.org) , click on the SHOREHAM COUNTRY CLUB link for updates



## OPEN HOUSE ON THE DECK

**Sundays: 9am to 12 noon**

*\*check the club entrance for any cancellations during the week*

## SCC COOKS

If you have ever attended one of our Progressive dinner events, you have experienced this wonderful recipe. Great for a crowd! Enjoy...



### **Chicken Marbella** **Silver Palate Cookbook** **Julie Russo & Shelia Lukins**

4 chickens, 2 1/2 pounds each, quartered  
1 head of garlic, peeled and finely pureed  
1/4 cup dried oregano  
coarse salt and freshly ground black pepper to taste  
1/2 cup red wine vinegar  
1/2 cup olive oil  
1 cup pitted prunes  
1/2 cup pitted Spanish green olives  
1/2 cup capers with a bit of juice  
6 bay leaves  
1 cup brown sugar  
1 cup white wine  
1/4 cup Italian parsley or fresh coriander (cilantro), finely chopped  
Preheat oven to 350 degrees.

In a large bowl combine chicken quarters, garlic, oregano, pepper and coarse salt to taste, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and let marinate, refrigerated, overnight.

Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them.

Bake for 50 minutes to 1 hour, basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juice.

With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously

with parsley or cilantro. Pass remaining pan juices in a sauceboat.

To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juices over chicken.



## CLASSIFIED

### **Check out Gil Tastrom Airborne and Sons: Heating and Air Conditioning**

Gil Tastrom Airborne and Sons: Heating and Air Conditioning is inviting you to join Facebook. Once you join, you'll be able to connect with the Gil Tastrom Airborne and Sons: Heating and Air Conditioning Page, along with people you care about and other things that interest you.

**Thanks**

**Gil Tastrom Airborne and Sons  
Heating and Air Conditioning**

## IN THE COMMUNITY



### **GET YOUR PINK ON GALA**

#### **LONG ISLAND BREAST CANCER FUNDRAISER**

**Date: Sunday, May 20, 2012**

**Time: 4 p.m. to 8 p.m.**

**Place: Shoreham Village Hall**

**Price: \$25 per person,**

**Includes: Buffet, Wine, Beer, Soda,  
Coffee & Dessert**

**Generous Raffle Prizes donated by Local Merchants  
50/50 Raffle**

All proceeds donated to the LI2Day Walk Against Breast Cancer which benefits women of Long Island exclusively who are dealing with financial, emotional and physical difficulties of breast cancer.

The actual 35 mile walk will be held on June 9th and 10th. It starts at Smith Point Park in Shirley and the walkers camp at Cathedral Pines, Middle Island. Sunday they return to Smith Point Park for a total of 35 miles. See <http://www.li2daywalk.org/>

Linda has flyers at Bagel Lady Café in Shoreham Plaza Shopping Center if you would like more information.

You can also purchase tickets to the May 20th Village Hall **Get Your Pink on Gala** at Bagel Lady Café.

## **Make a Wish Foundation Naso Family Featured Fundraisers**

*Reprinted from the  
Reflections Spring 2012 newsletter*

The Naso Family held a Holiday Dinner with their residential community at the Shoreham Country Club this past February. Residents from the community made contributions and participated in raffles, raising \$5,000. These proceeds went towards granting the wish of Jared, a 14 year old from Commack who has liver disease. His wish to go on a Cruise will be granted this summer. Jared even made a personal visit to the event!

### Articles wanted for ITEM ...

Some possibilities:

- \*Beyond The Bridge: any happenings of interest outside of the Village
- \*Gardening Tips: what is working for you
- \*In The Community: all the news fit to print
- \*For Sale / Barter
- \*Youth corner
- \*Photos

Send all to [thesccitem@gmail.com](mailto:thesccitem@gmail.com)

...And we anxiously await the return of  
\*SportSally



IN CELEBRATION OF A REMARKABLE LIFE  
AND A WONDERFUL PERSON



**VICKI McLANE**

Saturday May 12<sup>th</sup> from 2 to 5 PM at the Shoreham Village Hall



Please join the friends and family of Vicki McLane, who passed away last August 13th, for a celebration of her remarkable life!

Her husband, Peter Kahn, will be hosting the event on Saturday May 12<sup>th</sup> from 2 to 5 PM at the Shoreham Village Hall.

Of modest beginnings in the far-off Rockaways, Vicki studied physics and rose to prominence in the fields of science, informatics and horticulture. She was a private person with a public mission, soft spoken but a natural leader, a thinker who was very much a doer. In her workplace, Brookhaven Lab, she conceived and co-founded Brookhaven Women in Science, an organization still today celebrating and promoting the careers of women in science. In her community, she had an active role in the Shoreham Village Association and, ever the nurturer; she helped the withering Shoreham Garden Club back to robust good health, and has done the same for innumerable sick plants and ailing cats.

Vicki loved Brookhaven Lab, Shoreham, the theatre, her garden, any cat, all her friends and family, and especially her beloved Peter. We all loved her back, and what a remarkable legacy she has left us all! The celebration on May 12<sup>th</sup> will feature some brief speeches from those who knew her best, followed by refreshments and a chance for all of us to share our fond memories of Vicki.

Vicki and Peter  
on Their  
Honeymoon  
in Israel



Vicki in her  
Beloved  
Shoreham  
Garden