



# SHOREHAM ITEM

*Shoreham Country Club*

Volume CX

August 2014

Number 3

## EVENT CALENDAR 2014

<b>August 24</b>	Brunch	Coogan
<b>August 30</b>	Labor Day Dinner Dance	Benigno/Flannery
<b>September 19</b>	TGIF	
<b>October 18</b>	Wine Tasting	Adams/Miller
<b>October 29</b>	Kid's Halloween Party	
<b>November 1</b>	Halloween Party	McManus
<b>November 29</b>	Thanksgiving Cocktail Party	Board of Directors
<b>December 5</b>	Family Holiday Decorating Party	
	Tree Decorating Party	
	Visit from Santa	Board of Directors
<b>December 13</b>	Members Holiday Party	Board of Directors
<b>December 31</b>	New Year's Eve	Board of Directors

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

### Cancellation Policy Reminder

Members must cancel their reservation 24 hours in advance of an event to avoid being charged.



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### PRESIDENT'S MESSAGE

*Liz Larson Gursky*

Dear Shoreham Country Club Members,



It is hard to believe we are more than half way through the summer already!



Beach Party. It was a beautiful summer evening and fun was had by all! Our talented Hulu Hoppers and limbo contest participants entertained us all!

Thanks also to Laura Baisch for getting our boaters down to the beach. 

Due to the weather we celebrated the 4th of July on the 5th of July and it was just as festive! We could not have asked for a more perfect night for our 4th of July Dinner Dance.



The popular Progressive dinner was a huge success. Many people volunteered to plan the menu, shop, chop, cook and prepare a fabulous meal.

Thank you to Kathleen Schnoor and Diana Fuchs for organizing the dance. It was a great evening!



Thank you to Rosie Connell, Linda Weiss, Sally Larson, Barbara Laurecot, Marcy Hutchinson, Ady Lamantia, Sherrie Mahoney, Ann Marie Emma, Joanne Blum, Mike and Mariann Coogan, Deb Tonetti, Maureen Desmond, and Carol Willen.

Thank you to Charlie and Kristen Guercia (and the entire Guercia Family) for organizing the Family



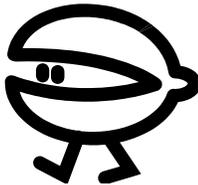
Thank you to all the members who opened their homes to host dinners and the cocktail hour (Weiss, Lynn, Barnhart, Benigno, Kogel, De Salgado, Richter, Tonetti, Mahoney, and Connell/Koll.)

Singing around the piano played by Al Koll topped the evening off. Thank you, Al, for your terrific playing.



The cool windy weather did not stop us from having one of the best attended Clambakes. Thank you to Tom Spier for his leadership and hard work in organizing the many groups that make this event possible.

A huge thank you to all the SCC Members who make/prepare: the Bread, the Salads, the Mussels, the clams on the half shell; to the corn huskers, the scrubbers, the seating arrangements/reservations, the cooks, the kids that work the event, and, of course, Colleen. We were glad to be able to marinate our steaks with the original Skelly Frei recipe – thank you to the Frei family for providing the secret marinade. Hopefully the tradition will carry on.

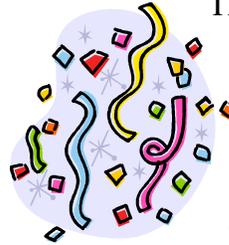


We have the Summer Brunch and Labor Day Dinner Dance as our two final events of the summer. Mariann and Mike Coogan are hosting the brunch.

They both cook and bake so many wonderful things so it is an event you don't want to miss. And of course the annual Rock Skipping Contest will follow.



Our friends from Wading River will be joining us at the Labor Day Dinner Dance to celebrate the 90th Anniversary of the Shoreham Wading River Tennis Tournament. Please plan on attending this big celebration and then come down to the courts on Sunday to cheer our Shoreham Tennis Team on!



Thank you to everyone for making the Club such a special and fun place! The level of participation both in running events and attending events has been fantastic this summer. I hope everyone enjoys the final weeks of summer.

*Liz Larson Gursky*

## SCC EVENTS NEWS

### The Progressive Dinner

*Some delicious treats from the Progressive Dinner:*

*A poem by Ady LaMantia, a shout out to all the cooks, hosts, and organizers, and, lastly, the recipe for the fantastic main course*

### Arriving At The Culinary Kitchen Prep

*by Ady La Mantia*

Arriving at the Culinary Kitchen PREP,  
The crew was busily beginning the PROCESS:

slice and dice  
cry (*onions*) and fry...  
peel and reel (*garlic*)  
no need a little piece to steal...



Linda and Rosie at the stove  
fully organizing jobs to dole...  
boil and drain  
a steamin' pain...

Wash and dry, a half-heard sigh...  
as "pass the peeler,"  
"serrated knife, please"  
is heard in a loud reply.

"Need more paper towels," "add more EVOO,"  
"two more cups, yikes!" "Who took my  
soda?"

"Hey! That's my knife."  
"Oh! Go get a life!!!"  
"Stir and give a "big breath" smell,"  
"taste and test as nostrils swell!"





Sweep, scrub and toil,  
salads ready for the foil.  
Veggies fill the plastic bags,  
“hurry gals, its almost 5,  
(will not get out of here alive?)

Pyrex dishes with chicken plus...  
Oh, how the masters care and fuss.

NOW: Pack food and wine soon to deliver  
To our gracious hosts for a scrumptious  
dinner!

***A FABULOUS TIME WAS HAD BY ALL!***

***Special Thanks to...Busy Kitchen Bees:***

- Sally, Master Bee Director
- Linda, Master Chef & Queen Bee
- Rosie, Master Chef & Queen Bee
- Carol Willen, Master Dessert Organizer
- Barbara L
- Debbie T
- Ady
- Marcy
- Sherri
- AnnMarie
- Joanne B



***...The hosts:***

- Skeeter & Ed Barnhart
- Jessica & Rich Benigno
- Judy Oliver & Carlos DeSalgado
- Ruth & Larry Kogel
- Rosie & Al Kohl
- Debbie & George Lynn
- Sherrie & Brian Mahoney
- BJ & Brian Richter
- Debbie Tonetti

***...and Special Forces***

- Linda & Ed Weiss for hospitality, appetizers, sunset, and cheer
- Colleen's incredible crew for prep and cleanup (½ for hors d'oeuvres and ½ for “diet delicious desserts)
- All those who provided those hors d'oeuvres and desserts

***...And finally***

- A totally playful, enjoyable, harmonious evening with Al Koll at the piano accompanied by the Platters, Supremes, Kingston Trio, Cole Porter, and friends.

## **Chicken Marbella**

*reprinted from*  
**Silver Palate Cookbook**

This was the first main-course dish to be offered at The Silver Palate, and the distinctive colors and flavors of the prunes, olives and capers have kept it a favorite for years. It's good hot or at room temperature. When prepared with small drumsticks and wings, it makes a delicious hors d'oeuvre. The overnight marinating is essential to the moistness of the finished product: the chicken keeps and even improves over several days of refrigeration; it travels well and makes excellent picnic fare. Since Chicken Marbella is such a spectacular party dish, we give quantities to serve 10 to 12, but the recipe can be divided to make smaller amounts if you wish.

### **Ingredients**

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

### **Preparation**

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

### Many Thanks To All the "Mussel Scrubbers"

Cheers to the faithful volunteers! The spirit of our traditional SCC "Clambake" is alive and well. The work gets done and the conversation is lively.

This year's "rubber gloved" scrubbers and beard removers were:

Vibeke Arnmark, Jane Bo Faleck, Lars Bo Roemsiing, Mary Beatty, Nancy DeLagi, Joe Falco, Lee Frei, Teri Frei, T. Lee Frei, Diana Fuchs, Barbara Laurencot, Lorraine Laurencot Schneider.

Special thanks to 3 young men, all grandsons, who did the heavy lifting:

A.J. Bates, Cooper (Beatty) Manning, and Connor (Laurencot) Roy.

Thank you all,

*Carol & Erich Wilken*

### NEWS FROM THE MEMBERSHIP COMMITTEE



Please join the Board of Directors in welcoming the following new Club Members:

Jeff and Eileen Butler  
Matthew & Sarah Kavanaugh  
Paul and Claire Natoloni  
Denise and David Pense  
Steve and Yonda Walker



## UPCOMING EVENTS

### Shoreham Country Club Annual Summer Sunday Brunch



&



### Rock Skipping Contest

**Sunday, August 24, 2014**

**11:00 am - 1:00 pm**

To make your reservations contact  
Mariann Coogan

or

Liz Larson

**Don't Delay!**

**Reservation deadline: Friday, August 22<sup>nd</sup>**

### PLEASE JOIN US FOR THE ANNUAL SHOREHAM COUNTRY CLUB LABOR DAY DINNER DANCE TENNIS BALL



CELEBRATING THE 90<sup>TH</sup>  
ANNIVERSARY OF THE SHOREHAM-  
WADING RIVER TENNIS MATCHES  
SATURDAY, AUGUST 30<sup>TH</sup>  
COCKTAILS AT 6:30 PM  
DINNER AND DANCING TO FOLLOW  
BLACK TIE OPTIONAL

PLEASE RSVP BY MONDAY AUGUST  
25<sup>TH</sup>

CAROLANN FLANNERY

LIZ LARSON

# SHOREHAM VILLAGE NEWS

## 4th of JULY PARADE

Winners of the 4th of July Bicycle

**For the Girls:**

Jocelyn and Madeline Kavanaugh



Grace Minarik

Marley Smerka

(Great-Granddaughter of Mary Beatty) Shoreham  
Clam and Crab Bake

**For the Boys:** Owen and Griffin Schwartz

Colin Spier

Sonny Alessi

**“the” Dog:** Rosie Alessi in her beautiful 4th of  
July tutu

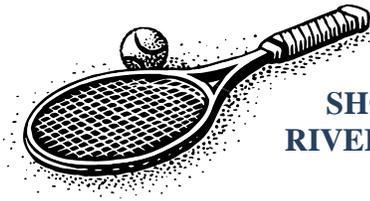
**And Honorable Mention:** Luccio girls and their  
101 Birthday cake !



## Comings And Goings

Wendy Adams Miklus and her 5 children, Katie, Matt, Tim and Carrie and husband Steve of Wellesly Mass. will be visiting her father Tom Adams the weekend of August 16th.

Jane Adams Marino and her husband Mike of Hilton Head, S.C. will be visiting her brother Tom Adams from August 18th to August 30th.



2014  
90TH ANNIVERSARY  
SHOREHAM WADING  
RIVER TENNIS TOURNAMENT  
SUNDAY, AUGUST 31<sup>ST</sup>

Play begins at 12 noon,  
and continues throughout the afternoon.

All Village residents and Families are invited to come  
down to the courts at any time during the afternoon.

Please prepare your favorite dish to share and join us for  
refreshments after the tournament at the Village Hall any  
time after 3pm.

Please come and cheer on your team!

## Village News Sources

- **Shoreham Village website:** the first place to go for all village information [shorehamvillage.org](http://shorehamvillage.org)
- **Shoreham Village Newsletter** monthly reporting of official Village business following each Board Meetings. Also on Village website
- **Village of Shoreham, Clerk's Office:** [shoreham5@aol.com](mailto:shoreham5@aol.com) E-mail notices of official Village business
- **The Shoreham Village Association (TSVA):** e-mail address [tsvasso@gmail.com](mailto:tsvasso@gmail.com) and website [www.shorehamtsva.org](http://www.shorehamtsva.org) Community interest, including: Event Committee, FYI notices (newsletter and e-mail), and beautification projects
- **Shoreham ITEM:** [thesccitem@gmail.com](mailto:thesccitem@gmail.com) Newsletter of the Shoreham Country Club (SCC) sent to active members

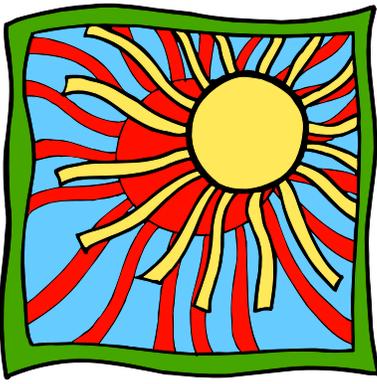
## SCC BOARD MEMBERS 2014

*Liz Larson Gursky – President*  
*Pat Anastasia*                      *Judy Baker*  
*Robin Avidor*                      *John Bates*  
*Jessica Benigno*                      *Mariann Coogan*  
*Charlie Guercia*                      *Carolann Flannery*  
*John Miller*                      *Kathleen Schnoor*  
*Jessica Toscano*



Special thank you to Jessica Benigno for her service to the Club as our Treasurer since 2011. She has done an excellent job keeping the Club finances in order.

We will miss her on the Board of Directors and we thank her for her dedication and commitment to the Club.



## UPCOMING EVENTS

August 24<sup>th</sup> Summer Sunday Brunch  
& Rock Skipping Contest

August 30<sup>th</sup> Labor Day Dinner Dance  
& Tennis Ball



*Shoreham ITEM  
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