

November, 2011

The Zontagram

A publication of Zonta Club of Trenton Mercer District 3, Area 2, Club #112

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www.zontatrenton.org

www.zonta.org

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The Eight Annual Gourmet Garden Edition of the Zontagram

A Message from the President

The Zonta Club of Trenton/Mercer is on the move! The 8th Annual Gourmet Garden was the best ever! WOW! A successful event takes the help of every member – but we need to recognize the efforts of those who went above and beyond to make our signature event so special! Many thanks to **Marlene, Sue M, Phyllis P, Marci, Mary B, Mary S, Vince C & Moira G** for their outstanding leadership and talents, without which this event would not be possible!

And now, we move into November to celebrate our international connections of Zonta with Mary Ann Tarantula, current District 3 Chair of the United Nations Committee, who will be our speaker for the November 3, 2011 business meeting at Villa Maria, 3800 Quakerbridge Road, Hamilton, NJ 08619 at 6:30pm. Everyone will want to hear Mary Ann discuss the current programs for women and children which are supported by Zonta International. This is also a perfect opportunity to bring a guest who would like to know more about Zonta!

Defining Moments

Our Gourmet Garden is the defining fund raising event for Zonta T/M. These funds allow us to create many defining moments. Defining moments that make us vital to the Trenton Mercer community and, for many of us, offers a satisfaction beyond what our 'day job' offers.

There have been many times during the past year when the monetary grants of ZCT/M have changed lives. One of those defining moments came at the 2010 Gourmet Garden when we awarded a \$2500 grant to Gina D'Amato who had been chosen by the Mercer County Community College, Hospitality Group, to receive the grant. This grant enabled Gina to complete her degree program and is she is now fully employed and able to support her family! We make a difference in the lives of women and their children!

Other notable moments came when we gave a grant to Mobile Meals to help pay for meals for homebound, low income women or when we brought gifts to the teenagers at Life Ties as well as the children at Home Front at the holidays. We reached out to 25 individuals in other countries with the Shoe Box project when we partnered with a group in Tennessee. Our grant to One Simple Wish allowed a large number of foster children to have needed items. We will probably never know the full extent of many of our service projects – 125 toiletry bags for TASK; painting and refurbishing project in the women's section at the Rescue Mission; the hours of reading for the blind, helping the Disabled Children have a party at Drumthwacket at Easter time...and so many more. Zontians touch many lives in many different ways throughout the year. Let's all be "Proud Out Loud" to be a member of the Zonta Club of Trenton/Mercer and the Zonta world community!



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Coffee with the Teal Tea Foundation



It was wonderful to have over 20 non-profit organizations apply for the \$2,500 Gourmet Garden Grant this year. The Teal Tea Foundation, a newer organization in Mercer County, was awarded the Gourmet Garden Grant.

Susan Valentine and Mary Brandt, Zonta Trenton/Mercer president and first vice-president spent time over coffee with Jean Shipos, Executive Director, to learn more. It was an honor to meet a

woman who accomplishes so much for this foundation while holding a full time job! Jean Shipos is truly an inspiration to us all!

What is the Teal Tea Foundation? **“OUR MISSION IS TO HELP RAISE OVARIAN CANCER AWARENESS AND TO SUPPORT RESEARCH EFFORTS FOCUSED ON EARLY DETECTION, TREATMENTS AND THE CURE FOR OVARIAN CANCER. WE ARE DEDICATED TO HELPING ALL WOMEN WITH THEIR QUALITY OF LIFE AND LONG TERM RECOVERY.”**

Jean Shipos, an ovarian cancer survivor, founded the Teal Tea Foundation in 2008 along with her family and friends. The Teal Tea Foundation is a 501(c) 3, and holds monthly fundraising events help support their mission. The annual “Teal Tea” party is held in May and is now attended by over 500 people.

Understanding the importance of ‘community partners’, the TTF is part of a coalition, comprised of 12 organizations, working to help women with cancers. They are a partner with the Cancer Institute of New Jersey, support research efforts, and are determined to assist Fox Chase raise funds for research into early detection testing.

The Zonta Gourmet Garden grant is targeted for a NEW program – “Give Women a Lift”, which will assist women transportation to treatment in 2012.

Good-times in Hard-Times

You need not look any further for evidence of ‘hard times’ than to the financial difficulties we may be having personally, or our friends, family or our neighbors. However, we learn that the Zontians of Trenton/Mercer are a special breed of people especially in these hard-times. Many Zonta members are involved in multiple non-profit or charitable organizations. Zontians are always willing to offer ‘sweat equity’ on a daily basis that helps so many deserving recipients through raising funds and expending hundreds of service hours that helps bring to a reality for many to know ‘Good-times’ in ‘Hard-times’.



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All the efforts involved in the Gourmet Garden are key drivers for both the source of funds and service projects. The 2011 Gourmet Garden raised over \$18,000. Many service projects became evident as the applications submitted by the many organizations applying for the Gourmet Garden grant were reviewed. Zonta Trenton/Mercer has always be there for the past eighty years, whether in 'Good times in Hard-times' or with 'Hard-times' in 'Good times', and it is assuring to know Zonta Trenton/Mercer is well positioned to always be there in times of struggle for the Trenton-Mercer community.

Wine Pouring anyone?

We had a blast! This was my first Gourmet Garden experience. I wasn't exactly sure what to expect but I have to say that my favorite part was pouring wine with Denise from the distributor for Glendale. She taught me so much about wine. I really loved talking to all the people who came to our table; finding out what they like and suggesting wines for them to taste. It was a totally new experience for me (except for the drinking part!) and I'm really excited to do it again next year and be a bigger help to the awesome ladies who put this together. - Danielle Gletow



Jersey Fusion

A woman tried our Kogi Steak appetizer from the Jersey Girl Café and said it reminded her of a dish she enjoyed when she was in Korea, Bulkogi which is fabulous because it's the same dish with a Jersey fusion twist by serving it on an Italian People's Bakery Torpedo roll! - Chef Kathy



Marlene Lynch and Rick Astley – 'Never Gonna Give You Up'

www.youtube.com/watch?v=oHg5SJYRHA0

Of all the past 5 years that I have been involved as co-chair of the restaurants/wine committee, this was the most difficult one to get restaurants to participate.....and I swore that I was not going to do it again!! But when the day comes and we pull off a fantastic event, it is great feeling!! ... And then to raise that amount of money to help the non-profits in Mercer County, it's awesome!!

The wine pouring was really fun to do even though it took us away from the event itself. I really enjoyed myself meeting people and pouring the wines! My husband & I travel to Napa, CA frequently and love to do wine tasting there. It was so much fun to be on the other side of the table! - Marlene Lynch



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Still Bubbling

Two of Susan Valentine's guests (Denise and Michael) that attended the GG came into the shop today -- bubbling over about the wonderful time that they had! Loved the baskets (and won one) loved the food, loved meeting new people -- had three favorite restaurants -- Vidalias, Enzo's and Leonardo II!

I also had a phone call from another guest, named Elliot, who discovered that he really did like red wine -- and has gone out and bought that brand to have in his own cellar! He also loved the food and thought that everyone was so friendly!- Susan Valentine

That 'WOW' Factor!

This year's Gourmet Garden, like past years, has the 'WOW' factor about it. The WOW Factor is the reason people continue to come back year after year. I recognized the WOW Factor last year being new to the Gourmet Garden.

There are so many WOW factors to the Gourmet Garden. Some are so evident to our patrons that you hear the WOW as you walk through the crowd. Others may not be as evident but still you can only say WOW:

- Marlene Lynch and Sue Methot enlisting participation of 18 restaurants and 7 wine vendors - WOW!
- A WOW to everyone for selling 236 Gourmet Garden Tickets!
- The Baskets and door prizes... WOW!
- The sheer electricity from the crowd in the room at the Hamilton Manor during the Gourmet Garden –WOW!



I know that there are many more WOW factors to the Gourmet Garden and being aware of this is not to be taken lightly. So putting together the slide presentation for the 'BIG SCREEN' was a challenge for me to add another WOW-factor. Event such as the Gourmet Garden become sustaining by building one WOW-factor on another. - Vince Cacciatore

A New Tradition – Gourmet Garden Wrap-Up



The Gourmet Garden Wrap-Up dinner offered great food, lots of laughs and a deep sigh for a job well done. There were twelve Zontians that attended the dinner hosted by Vince and Mary. We started with a Shrimp Cocktail/Grapefruit appetizer then feasted on Filet Mignon, Tilapia Piccata that was 'sooo good' (recipe featured) and Chicken Pancetta Ravioli. This is a 'New Great Tradition' according to Sue Methot.



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Support our Gourmet Garden Restaurants

The Zontagram will now feature a Gourmet Garden participant each month. This is just a simple reminder for you to visit these restaurants and let them know you saw them and enjoyed their food at the Gourmet Garden. A good rule of thumb is dining at a different participating Gourmet Garden Restaurant once a month. Mary and I plan to visit the restaurants the second Friday of each month. Anyone that would care to join us, please contact Mary B.



Gourmet Garden Restaurant of the Month

Alstarz Sports Pub www.alstarzsportspub.com

The Mastoris Family is pleased to welcome you to our newest dining experience. Alstarz is an upscale sports pub designed to tingle your palate with naturally flavored food and excite your sporty spirit with live and televised sporting events. Alstarz Sports Pub welcomes the family, friends and new acquaintances on an outside patio bar and dining area. Become part of our new family enjoying local and professional sports events. Join us for our tasty and unique luncheon specials. Take a mid day rest from your job for food and fun.

Please Patronize our Gourmet Garden Participants

Zonta Spring Workshop News:

SAVE THE DATE! April 28, 2012, as we host the District 3 Spring Workshop. We will announce our location as soon as it is confirmed. All Zontians are welcome to spend the day and share ideas and Best Demonstrated Practices from clubs in our District.

Zonta District Conferences

SAVE THE DATE! September 21 – 23, 2012, as we host the District 3 Conference. Six of us attended the conference at Solomon's Island in September, and are excited to host in 2012. The facilities committee will be deciding on the location in the next few weeks. As soon as we receive all the information regarding committees, etc., we'll let you know. We will need everyone to pitch in to make this conference a success.

Service Opportunities

- **We continue to collect gently used clothing.**
- **November meeting – bring gently used coats to the dinner meeting!**
- **Holiday Shopping – 11/28/11 - recipient TBD.**
- **December Dinner meeting – collecting NEW baby clothes for Children's Home Society.**



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What Happening @ Zonta T/M?

Event	Date	Time	Location
Zonta Club Meeting	11/3/11 (Thu)	Dinner 6:30pm	Villa Maria
Board Meeting	11/10/11 (Thu)	5:45pm – 8pm	Mercer Cty Library – Lawrence
Holiday Shopping – Recipient TBD	11/28/11 (Mon)	6:00pm	Target – 500 Nassau Park Blvd Princeton NJ 08540
Holiday Dinner	12/1/11	6PM – 9PM	Cranberry Bog
Board Meeting	12/8/11	5:45pm – 8pm	Mercer Cty Library – Lawrence

Veal Piccata*

*Tilapia was substituted for the veal - Vince

Prep Time: 5 min

Inactive Prep Time: --

Cook Time: 10 min

Serves: 4 servings

Recipe courtesy Emeril Lagasse, 2003

Ingredients

1/2 cup all purpose flour

2 teaspoons salt

1/2 teaspoon freshly ground black pepper

4 veal scallops, about 3/4 pound, pounded to a thickness of 1/8-inch

1 1/2 tablespoons vegetable oil

5 tablespoons butter

1 cup dry white wine

1/2 cup chicken stock

1 garlic clove, chopped

1 lemon, juiced, or more to taste, (about 2 tablespoons)

2 tablespoon capers, drained

1 tablespoon chopped parsley leaves, optional, plus sprigs for garnish

Directions

In a shallow bowl or plate combine the flour, 1 1/2 teaspoons of the salt and pepper and stir to combine thoroughly. Quickly dredge the veal scallops in the seasoned flour mixture, shaking to remove any excess flour.

Heat the oil in a large skillet over medium-high heat until very hot but not smoking. Add 1 1/2 tablespoons of the butter and, working quickly and in batches if necessary, cook the veal until golden brown on both sides, about 1 minute per side. Transfer to a plate and set aside. Deglaze the pan with wine and bring to a boil, scraping to remove any browned bits from

the bottom of the pan. When the wine has reduced by half, add the chicken stock, chopped garlic, lemon juice and capers and cook for 5 minutes, or until the sauce has thickened slightly. Whisk in the remaining 1/2 teaspoon of salt, remaining 3 1/2 tablespoons of butter and the chopped parsley. When the butter has melted, return the veal scallops to the pan and cook until heated through and the sauce has thickened, about 1 minute. Garnish with parsley sprigs and serve immediately.

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