Nathan Hale School House Coordinator, Lorna Mitchell is seeking Docents to serve at the Nathan Hale Schoolhouse for the Sons of the American Revolution. This year, the Schoolhouse will be open every Friday, Saturday & Sunday beginning in May through Labor Day. From Labor Day until Columbus Day it will be open on Saturdays & Sundays only. Hours are from Noon until 4:00 pm. There are still many openings for May through Columbus Day, so if you’d like to serve, please contact Lorna by e-mail: lmitchell7@comcast.net

By volunteering to serve as a Docent, more visitors to the site will be able to step inside and learn more about our Chapter’s Namesake, Patriot, Nathan Hale.

Docent A. L. O. C. (Subject to Change, if necessary)

Tuesday, April 12 — 1:30 p.m.
HISTORICAL PRESERVATION
Annual Southeast District Meeting at The BOAT HOUSE.
67 Main St., Essex
Program: Why Your Story Matters: Writing down the stories of our Ancestors.
Speaker: Thatcher Freund, Published Author & Journalist
Nomination Committee presents its recommended candidates for office for 2016—2019.
Hostesses: Anita Nelson and Kris Dannecker

Tuesday, May 3 — at Noon
CTDAR Annual Spring Fling
The Aqua Turf Restaurant
556 Mulberry St, Plantsville, CT

Tuesday, May 10 — 1:30 p.m.
CHINESE AUCTION FUNDRAISER & Election of New Officers 2016—2019
at the home of Lucinda Cutler, 267 Legend Hill Rd., Madison, CT

Sunday, June 5 — 12:30 Noon
Annual Pot Luck Picnic at the Nathan Hale Schoolhouse, E. Haddam
Birthday Party in honor of Nathan Hale
More information in next “Nathan Haler”

Nathan Hale Memorial Chapter
National Society of the Daughters of the American Revolution
THE NATHAN HALER
April 2016

Lorna & Marion Spaulding will be at the Schoolhouse on Sunday, May 22nd, if anyone would like to pay them a visit, take a tour and learn about the duties of a docent.

April Birthdays
April 8th — Anita Nelson
April 20th — Mary Russell
April 22nd — Lorna Mitchell
April 29th — Rusty Burt

A redesigned chapter dues bill for 2017 is currently expected to be included for the first time as page 2 of the Nathan Haler. Currently the plan is to include it in the May newsletter.

Several issues are impacting this plan. We have learned that the CTDAR will raise state dues. An announce-ment regarding this will be made at the state confer-ence that begins on April 22, 2016. It is also antic-i-pated that National will move to raise their dues. This will be decided at Con-gress in June.

These changes may delay issuance of the 2017 Nathan Hale Memorial dues bill. Any change that im-pacts us will appear in the Nathan Haler. If it is neces-sary to email the bill separ-ately because of these changes, we will let you know.

As always, any member who receives the Nathan Haler through the US Mail, will be notified in the same manner regarding chapter dues.

APRIL BIRTHDAYS

Sheila Weidlich
Treasurer
REPORT OF THE REGENT

Having just returned from a 3 week relaxing time-out in Florida to recuperate from my shoulder surgery, I am once again energized to continue our mission in support of our wonderful organization.

This regent is excitedly waiting to hear the nominations from the Nomination Committee for the next 3 year term of administration at the April 12 meeting. This Regent will be busy working with the C.A.R. and the DAR renewing friendships, gaining new ideas and information. Personally, I am always interested in seeing our state officers and committee chairmen in action and observing how effectively they all work together for the good of DAR. Each of our members should attend at least one State Conference (April 22 and 23) and see all the interesting “goings-on” at the state level. You will get hooked. This year on Friday night, we will have a formal banquet and DJ and this Regent is looking forward to a fun evening. You will gain a new insight into what it means to be a member of such a prestigious organization and learn how you can be of service to your chapter. The big plus is meeting and gaining new friendships with other members.

Our April meeting should be a very interesting one with Thatcher Freud as our guest speaker who will talk about how to write memoirs or keep a notebook about our ancestors. It would be wonderful to have a copy these items placed in our historical collections for other members to use as references in the future.

I will not be able to attend the April meeting so I hope everyone keeps great notes so I can learn about writing as I am trying to write a book about my ancestors to pass on to my grandsons. I will be in Washington DC attending the National Conference for Children of the American Revolution where I will be installed into my second term as CT C.A.R. Senior State President in the gardens of Mt. Vernon.

In DAR friendship,

Linda Wallace, Regent

CTDAR SPRING FLING 2016

Spring Fling is just around the Corner and is always a fun CTDAR event.

Aqua Turf Country Club
Cost: $37 per person
556 Mulberry Street, Plantsville, CT
Deadline: April 23, 2016
Tuesday, May 3, beginning at noon

Entertainment: Peter James, Magician Extraordinaire

A veteran of the magic community, he has been amazing audiences for 30 years. Peter teaches a Summer Arts program for children at the Warner Theater in Torrington and was the Show Manager for the Haunted Graveyard at Lake Compounce for 3 years.

Our basket theme for Nathan Hale Memorial Chapter is "Sea Cruise", chaired by Lorna Mitchell and Linda Wallace.

There are 4 entrees from which to choose:
***Pasta Primavera, New York Strip Sirloin, Chicken Florentine, or Pan-seared Salmon***

Meal includes: Italian style zucchini, garlic whipped potatoes, salad, rolls and ice cream with cherries jubilee.

Please let Linda know about any dietary restrictions.

You can register by sending a check to Linda Wallace, Registration Chair, PO Box 124, Cobalt, CT 06414.

Please be sure to include your choice of entrée on the check.

A GREAT OPPORTUNITY TO RECORD YOUR LIFE STORY

TO BE HELD IN APRIL—Date to be determined
(We’ll let you know in a separate e-mail)

Grand Ma/Pa will be gone ……..but not forgotten! Residents over 65 can tell their life stories on video—a gift to younger generations of family members and friends. Old Saybrook resident Gene Nichols, a retired public relations professional and journalist, is offering "Life Story Cam" videos as a free community service. All videos will be shot in the Old Saybrook Senior Center and Nichols will provide a list of advance questions designed to draw out the subject’s personal history. Subjects are encouraged to bring photographs, which Nichols will scan on the spot and mix with interview footage. Ninety minutes of footage will be edited down to 15 minutes. You will get a free DVD copy. If you like, you can share your video with us at the May 3rd Chinese Auction at Lucia-da Cutler’s home in Madison. For more information, contact Lorna Mitchell at lmitchell7@comcast.net or call her at 860-388-5219 to set up an appointment with Videographer, Gene Nichols.
FEATURED FRIEND OF THE MONTH
DAVE PACKARD, SAR

This journey I’m on began in Brunswick, Maine where I was born and raised. At seventeen I moved to Connecticut and was employed at Electric Boat as an apprentice pipefitter. After several moves and 39 years in that trade, I hung up the wrenches and have spent the last 16 years as an elementary school custodian. Growing up I remember questioning my father on family history. The answers were vague and never revealed any insight.

So, five years ago my curiosity got the best of me. During the search concerning the mysterious death of my father’s brother, I came across the fact that my 6th great-grandfather Samuel Packard, sailed from Ipswich, England to Boston on the Diligent in the summer of 1638 settling in Hingham, Massachusetts. He is considered the progenitor of most of the Packards in the United States. This brought about the discovery that my 4th great-grandfather, Zaccheus Packard Jr. married Mercy Alden, great-granddaughter of John and Priscilla. The Connecticut Society of Mayflower Descendants put me on to my Revolutionary War connection stating that my 2nd great-grandfather, Richards Packard, served twice at West Point from 1780-1783. It has been stated “that he was in that area when John Andre’ was captured at Tarrytown and hanged at Tappan.”

Now this journey goes into high gear, more research and now I’m a member of the SAR. At first joining the Connecticut Line Color Guard was foremost in my mind and because I live in Uncasville, with my wife Alice, the decision was made to join both the Nathan Hale and the Samuel Huntington Branches. Since that beginning the Color Guard has kept me very busy and Nathan Hale has elected me to be their President, as well as Samuel Huntington becoming their 1st Vice President.

Somewhere in between all of this I was asked to be on the Real Property Committee, then after the sudden departure of the property steward I was chosen to fill that vacancy. It has been a year and a half of dealing with a budget process, building restorations, minor repairs, meetings, reports and docent scheduling. This is not a complaint, I have thoroughly enjoyed the involvement with this segment of American history. It has been a learning process and have met many helpful and dedicated compatriots. I am also proud and honored to be a part of both the Nathan Hale Schoolhouses and the Gov. Trumbull War Office. We enjoy our freedoms today because of these and other great heroes. Volunteerism is what keeps this spirit alive and we must continue to educate in order to never forget the sacrifices of our ancestors.

I would like to thank all volunteers and a big thank you to the Nathan Hale Memorial Chapter DAR for their continuing support at the Nathan Hale Schoolhouse in East Haddam.

Patriotically,

Dave Packard

BOOK REVIEW
The Traitor’s Wife
by Allison Pataki

A riveting historical novel about Peggy Shippen Arnold, the cunning wife of Benedict Arnold and mastermind behind America’s most infamous act of treason . . .

Everyone knows Benedict Arnold—the Revolutionary War general who betrayed America and fled to the British—as history’s most notorious turncoat. Many know Arnold’s co-conspirator, Major John Andre, who was apprehended with Arnold’s documents in his boots and hanged at the orders of General George Washington. But few know of the integral third character in the plot: a charming young woman who not only contributed to the betrayal but orchestrated it.

Socialite Peggy Shippen is half Benedict Arnold’s age when she seduces the war hero during his stint as military commander of Philadelphia. Blinded by his young bride’s beauty and wit, Arnold does not realize that she harbors a secret: loyalty to the British. Nor does he know that she hides a past romance with the handsome British spy John Andre. Peggy watches as her husband, crippled from battle wounds and in debt from years of service to the colonies, grows more disillusioned with his hero, Washington, and the American cause. Together with her former love and her disaffected husband, Peggy hatches the plot to deliver West Point to the British and, in exchange, win fame and fortune for herself and Arnold.

Told from the perspective of Peggy’s maid, whose faith in the new nation inspires her to intervene in her mistress’s affairs even when it could cost her everything, The Traitor’s Wife brings these infamous figures to life, illuminating the sordid details and the love triangle that nearly destroyed the American fight for freedom.”
Looking Back
with Kris Dannecker
Chapter Historian

Secretary Log Volume I
Annual Report 1900-1901 (part 1)

Formation of Nathan Hale Memorial Chapter
Daughters of the American Revolution

Nathan Hale School House, June 6, 1900

In reviewing the year of chapter life, we should go back a few days from the eventful 6th of June 1900. So few, that it was thought almost impossible to accomplish the desired results before the day most fitting of all the three hundred and sixty-five for the birth day of the Nathan Hale Memorial Chapter.

Mrs. Richard Henry Green, who had failed once in her endeavor to start a Nathan Hale Chapter among the daughters of East Haddam’s revolutionary patriots; came again when the sons of the state were bestirring themselves to do honor to Hale; and make the grand patriotic rally in which the whole town united, and so success- fully carried out. This time she did not fail, but inspired a few patriotic women with her faith and zeal, who pledged to enrol their names in the ranks of the Daughters of the American Revolution.

But more names were needed to complete the charter number; and much correspondence necessary. To Miss Gertrude P. Reynolds, by common consent, fell the work in the town; while Mrs. Newcomb and Mrs. Sperry hastened matters at New Haven and Washington; and took such advantage of opportunities that there was no delay at the latter place. It may be worth while to repeat the fact that the telegram announcing the granting of the charter, and giving the chapter June 6 for charter day, was re-

ceived only a few moments before the meeting was called to order in this old schoolhouse; where, with augmented numbers, we are again assembled to day.

And here, with Mrs. Newcomb presiding, and giving valued instruction, the Nathan Hale Memorial Chapter of the Daughters of the American Revolution was formed and made ready to take up responsibilities. And each individual member must have felt herself committed to work for the best interests of the chapter, and for all pure and patriotic measures in which it might be found advisable for the organization to engage: remembering that the D.A.R. is not only a working force of patriotic women, but the type and also the embodiment of the spirit of 76.

To be continued…

Connie Connor’s Cookbook Corner

FLOAT YOUR BOAT BROWNIES

INGREDIENTS:
Servings 16
1/2 cup butter, melted
1/2 cup unsweetened cocoa
1 cup sugar
2 eggs
2 teaspoons vanilla
1/2 cup flour
1/4 teaspoon salt

WHATEVER FLOATS YOUR BOAT ADDITIONS
1 - 2 cup chocolate chips (semisweet, white, butterscotch, peanut butter)
1 - 2 cup raisins
1 - 2 cup chopped maraschino cherry
1 - 2 cup chopped nuts
1 - 2 cup M&M’s
1 - 2 cup Reese’s pieces
1 - 2 cup miniature marshmallow

DIRECTIONS
Preheat oven to 350°F.
Grease an 8 inch square pan or line with foil.
In a medium bowl combine melted butter and cocoa and stir until cocoa is dissolved.
Add sugar and mix well.
Add eggs one at a time and stir until well combined.
Stir in vanilla, flour and salt until you no longer see any flour (do not overmix).
Fold in “WHATEVER FLOATS YOUR BOAT”!
Spread in pan and bake for approximately 25 minutes.

DO NOT OVER-BAKE -- your brownies will come out dry. Adjust time/temp accordingly for your oven. If you do the knife/toothpick test, it should come out with moist crumbs, not clean.

Cool completely before cutting into squares.
For vegetarian omit the marshmallows.
For double recipe, bake in 9x12 pan and add 5 minutes to baking time.

Submitted by Connie Connor
TCMY Togetherness

Docents Appreciation Dinner
will be held April 13th at Langley’s Restaurant at the Great Neck Country Club.
Nathan Hale SAR President, Dave Packard has e-mailed an invitation to Docents who provided assistance to the SAR in 2015. Thanks, Dave!
Apple Dumplings

Prep Time: 10 Minutes
Cook Time: 40 Minutes
Difficulty: Easy
Servings: 8 (or 4 if you serve doubles)

Ingredients
- 4 whole Granny Smith Apples or Wine-Sap (Scotts Farm Market)
- 2 cans (8 Oz. Cans) Crescent Rolls
- 2 sticks Butter (or less if you like)
- 1-1/2 cup Sugar (I use Domino Brownulated sugar with less carbs) 1 cup is enough for my taste
- 1 teaspoon Vanilla
- Cinnamon, To Taste  (1 heaping teaspoon) you can also sprinkle some on top before baking.
- 1 can (12 Oz.) Mountain Dew Soda, Sprite, or any lemon-lime soda or Fresca.

Preparation Instructions
Peel and core apples. Cut each apple in half, and in half again (4 slices each apple). I separate the crescent rolls on my bread board sprinkled with flour. Than roll with rolling pin just to stretch the triangle a bit. Roll each apple slice in a crescent roll, starting with the pointed end. Pinch dough around apple. Place in a 9 x 13 buttered pan.

Melt butter, then add sugar and barely stir. Add vanilla and cinnamon, stir, and pour entire mixture over apples. Pour Mountain Dew around the edges of the pan. Bake at 350 degrees for 40 minutes. Serve with ice cream or whipped cream, and spoon some of the sweet sauces from the pan over the top.

WARNING: Prepare this dish at your own risk. It is beyond imaginable.

Connie Connor
Bon Vivant! (Pleasures at the table)

---

FLAG FACTS

The United States Flag is the third oldest of the National Standards of the world; older than the Union Jack of Britain or the Tricolor of France.

The flag was first authorized by Congress June 14, 1777. This date is now observed as Flag Day throughout America.

It was first decreed that there should be a star and a stripe for each state, making thirteen of both; for the states at the time had just been erected from the original thirteen colonies.

The colors of the Flag may be thus explained: The red is for valor, zeal and fervency; the white for hope purity, cleanliness of life, and rectitude of conduct; the blue, the color of heaven, for reverence to God, loyalty, sincerity, justice and truth.

The star (an ancient symbol of India, Persia and Egypt) symbolized dominion and sovereignty, as well as lofty aspirations. The constellation of the stars within the union, one star for each state, is emblematic of our Federal Constitution, which reserves to the States their individual sovereignty except as to rights delegated by them to the Federal Government.

The symbolism of the Flag was thus interpreted by Washington: "We take the stars from Heaven, the red from our mother country, separating it by white stripes, thus showing that we have separated from her, and the white stripes shall go down to posterity representing Liberty.”

---

Hamburg Cove Chicken

4 boneless chicken breasts (season with salt and pepper) & dust with flour.

Sauté 4 minutes one side in a little olive oil with a small chunk of butter until lightly browned.

Turn over in pan, add fresh garlic chopped if you have on board, dump in 1 box of fresh pea pods (ends removed) and 1 package of sliced mushrooms.

Stir after 2 minutes, add 1 cup white wine, squeeze juice of lemon slices over top and add 2 TBS Capers. Add lid to pan and simmer 2 – 3 minutes more.

Garnish with cherry tomatoes and fresh basil. Enjoy!!!! This is one of our favorites when we are staying overnight in Hamburg Cove aboard Togetherness.

Connie Connor – Essex, CT

---

Deadline for the MAY NATHAN HALER is April 15th!!!!!

Please send your e-mails to mazzjane@hotmail.com

Jane Mazzotta

---

FLAG FACTS

The United States Flag is the third oldest of the National Standards of the world; older than the Union Jack of Britain or the Tricolor of France.

The flag was first authorized by Congress June 14, 1777. This date is now observed as Flag Day throughout America.

It was first decreed that there should be a star and a stripe for each state, making thirteen of both; for the states at the time had just been erected from the original thirteen colonies.

The colors of the Flag may be thus explained: The red is for valor, zeal and fervency; the white for hope purity, cleanliness of life, and rectitude of conduct; the blue, the color of heaven, for reverence to God, loyalty, sincerity, justice and truth.

The star (an ancient symbol of India, Persia and Egypt) symbolized dominion and sovereignty, as well as lofty aspirations. The constellation of the stars within the union, one star for each state, is emblematic of our Federal Constitution, which reserves to the States their individual sovereignty except as to rights delegated by them to the Federal Government.

The symbolism of the Flag was thus interpreted by Washington: "We take the stars from Heaven, the red from our mother country, separating it by white stripes, thus showing that we have separated from her, and the white stripes shall go down to posterity representing Liberty.”

---

Hamburg Cove Chicken

4 boneless chicken breasts (season with salt and pepper) & dust with flour.

Sauté 4 minutes one side in a little olive oil with a small chunk of butter until lightly browned.

Turn over in pan, add fresh garlic chopped if you have on board, dump in 1 box of fresh pea pods (ends removed) and 1 package of sliced mushrooms.

Stir after 2 minutes, add 1 cup white wine, squeeze juice of lemon slices over top and add 2 TBS Capers. Add lid to pan and simmer 2 – 3 minutes more.

Garnish with cherry tomatoes and fresh basil. Enjoy!!!! This is one of our favorites when we are staying overnight in Hamburg Cove aboard Togetherness.

Connie Connor – Essex, CT

---

Deadline for the MAY NATHAN HALER is April 15th!!!!!

Please send your e-mails to mazzjane@hotmail.com

Jane Mazzotta

---

Apple Dumplings

Prep Time: 10 Minutes
Cook Time: 40 Minutes
Difficulty: Easy
Servings: 8 (or 4 if you serve doubles)

Ingredients
- 4 whole Granny Smith Apples or Wine-Sap (Scotts Farm Market)
- 2 cans (8 Oz. Cans) Crescent Rolls
- 2 sticks Butter (or less if you like)
- 1-1/2 cup Sugar (I use Domino Brownulated sugar with less carbs) 1 cup is enough for my taste
- 1 teaspoon Vanilla
- Cinnamon, To Taste  (1 heaping teaspoon) you can also sprinkle some on top before baking.
- 1 can (12 Oz.) Mountain Dew Soda, Sprite, or any lemon-lime soda or Fresca.

Preparation Instructions
Peel and core apples. Cut each apple in half, and in half again (4 slices each apple). I separate the crescent rolls on my bread board sprinkled with flour. Than roll with rolling pin just to stretch the triangle a bit. Roll each apple slice in a crescent roll, starting with the pointed end. Pinch dough around apple. Place in a 9 x 13 buttered pan.

Melt butter, then add sugar and barely stir. Add vanilla and cinnamon, stir, and pour entire mixture over apples. Pour Mountain Dew around the edges of the pan. Bake at 350 degrees for 40 minutes. Serve with ice cream or whipped cream, and spoon some of the sweet sauces from the pan over the top.

WARNING: Prepare this dish at your own risk. It is beyond imaginable.

Connie Connor
Bon Vivant! (Pleasures at the table)
Our Patriot Soldiers
by Kris Dannecker, Chapter Historian

Daniel Brainerd is a well-known name in East Haddam. The first was Daniel Brainerd, born in England in 1641 and died in Haddam April 1, 1715. He is buried in Thirty Mile Island Plantation in Haddam. He was married to Hannah Spencer. Their son Daniel Brainerd #2 was born March 2, 1666 in Haddam and died February 28, 1743 in East Haddam. He and his wife Susanna Ventres are buried in our Old Cove Cemetery with a table top monument. Their son Daniel Brainerd #3 was born September 28, 1690 in East Haddam, and died September 28, 1728. He married Hannah Selden and they are buried in Second Cemetery in East Haddam.

The next two Daniel Brainerds served in the Revolutionary War. Daniel and Hannah’s son Daniel Brainerd #4 was born February 24, 1721/22. He married Esther Gates August 15, 1757. They had six children, and then Esther died May 11, 1769. Daniel married Prudence Gridley of Farmington and they had three children. He served the town on several important committees, among them the committee to examine all merchants suspected of not living up to the non-importation agreement, Committee of Correspondence, 1774, Committee of inspection. The committee was directed to hear all complaints against persons charged with being “inimical” to the liberties of the colonies. Daniel died January 9, 1777, age 54. He was drowned in crossing the Connecticut River to attend the General Assembly to which he had been a deputy for several terms. He and Esther are buried in River View Cemetery.

Daniel Brainerd #5 was born June 13, 1755 in East Haddam. He married the widow Damaris (Fox) Chamberlain. He was a private in Captain Eliphalet Holmes’ Company of Minute Men, 1776. He became Captain of the Militia in 1779. At one time he commanded a privateer, which was for a time successful, and it is understood that from his share in prizes he acquired considerable property. But at length he was taken by the British, was confined on board a prison ship in New York, and subjected to indignity and abuse. He lost much property at one time and another, and finally his all, at New London, when that town was taken and partly burned by Benedict Arnold. Daniel and his wife moved west to Lower Sandusky, later Freemont, Ohio. There he died on December 31, 1837 aged nearly 83. He was buried with military honors.

Mostly from Record of service of Revolutionary Soldiers of East Haddam and Lyme by Mary Virginia Wakeman, Nathan Hale Memorial Chapter, NSDAR
March Meeting at the Shaw Mansion

Registrant Sheila Weidlich called the meeting to order at 1:35pm. Attendance was 8 members, one HoDAR and one guest. Sheila Weidlich read the prayer reflections and the Objects of the Society. All recited the Pledge of Allegiance, the American’s Creed, and the Preamble of the Constitution of the United States of America.

All had a moment of reflection remembering Betty Herel.

Secretary Kris Dannecker read the minutes taken by Betty Herel at the December meeting. Jane Mazzotta motioned to accept the minutes as read. Blyse Soby seconded. (Vote was by paper ballot).

Secretary Kris Dannecker read the letter of our Chapter endorsement of Regent Linda Wallace’s candidacy for State Librarian. Treasurer Sheila Weidlich went over the report of the Audit Committee and the year-end Treasurer’s Report. Copies of these 3 filed with minutes.

The meeting was temporarily adjourned at 1:55pm for our guest speaker, Margaret Ackley New London’s Chief of Police.

After the speaker and refreshments, the meeting reconvened at 3:52pm. Treasurer Sheila Weidlich went over the 2015/2016 budget, and the Registrar’s Report (copy filed). Paper ballots were passed out for all the voting needed at this meeting, and collected and counted by the Secretary. Results as follows:

1. Acceptance of minutes of last meeting (Dec. 8, 2015) as read
   8 yes
2. Election of Lorna Mitchell as replacement on Nominating Committee
   7 yes
3.a. Approval of 2015 Veterans Christmas expense of $217.00
   8 yes
3.b. Vet expense to be paid from Veterans Restricted Fund 5 or regular checking 0
4. Approval of 2015-2016 budget
   8 yes
5. Election of delegates for CTDAR conference
   8 yes
   Delegates: Kim Anderson, Sheila Weidlich, Jane Mazzotta, Anita Nelson
   Alternates: Doris Johnson, Kris Dannecker
6. Election of delegates for NSDAR Continental Congress
   8 yes
   Delegates: Kim Anderson, Marge Supple, Anita Nelson, Jane Mazzotta
   Alternates: Doris Johnson, Kris Dannecker
7. Approval of Spring Fling Basket expense with spending cap of $200
   8 yes
8.a. Professional copy of Charter made
    2 yes 6 no
8.b. Spending cap of $375.00 for copy of Charter
    2 yes 6 no

Registrar Sheila Weidlich closed with an Irish blessing in honor of Saint Patrick’s Day. The meeting was adjourned at 4:17pm.

Respectfully submitted,
Kristine Dannecker, Secretary