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**General Federation of Women’s Clubs – New Hampshire**

**Official Call**

**Seacoast District Meeting**

**Exeter Area GFWC**

**Location: Seacoast School of Technology**

**40 Linden St. Exeter, NH 03833**

**Thursday, September 26th, 2024, 5:00- 9:00**

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**GFWC -NH Theme**: ***Making a difference in people’s lives, even if it is just one at a time***

**GFWC-NH President’s Project Theme:** **Supporting Moms and Babies**

**Seacoast District Director**: Laura Otterson

**Seacoast District Meeting Secretary**: TBA

**Hostess Club**: Exeter Area GFWC

**Cost:** Registration and Meal Cost: $30.00 Meal and $5.00 Registration Fee for total $35.00

Meal provided by non-profit, Seacoast School of Technology, Culinary Arts Program. See Notes pgs 3 and 4

**Registration Deadline**: September 19, 2024

**District Meeting Theme:** “Embrace, Educate and Empower at Risk Women and Children in Our Community “

**Agenda**

**5pm**- Arrival, Registration, Raffle, Social time

**5:30**-Call to order

Invocation- TBA

Pledge of Allegiance- TBA

Welcome-President, Exeter Area GFWC -Amy Hammershoy

Response -Donna Maskwa, GFWC-NH State President-elect, Dean of District Directors

Presentation of Officers, Chairmen and Guests-Laura Otterson -GFWC-NH Seacoast Director

President’s Welcome: Denise Raisanen, GFWC-NH President 2024-2026 President’s Project Update

Roll Call – TBA

**6pm-** Dinner

**7pm**- Chelsea Gammon – Founder and executive Director of “Rise”

**7:30-**Reports of GFWC-NH Chairman (approx. 3-5 min.)

Reports of Seacoast Club Presidents / Share Successful projects

**8:15-**Remembrances of GFWC Club women who have passed this year -Club Presidents please see Notes.

**8:30**- Invitation to GFWC Greenland Woman’s Club 2025 Seacoast District Meeting

Report of Registration- TBA

Announcements, Closing Thoughts

Gratitude’s – Laura Otterson, GFWC-NH Seacoast District Director

Collect for Clubwomen

**8:45**: Adjournment

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**NOTES BEFORE MEETING FOR PRESIDENTS AND OTHERS**

1. **RAFFLE**: There will be two raffle baskets to benefit the President’s Project. EAGFWC will provide both baskets. The first is a “Ladies Tea” theme basket with tea, teacups, napkins and biscuits and the other is an “Italian Basket” with wine, olive oil, biscotti and hand towels. Other Seacoast District clubs do not need to bring anything. Please come prepared to help support this raffle and the President’s Project: Supporting Moms and Babies
2. **REMEMBRANCES:** For recently deceased members, please email member’s name and club to: [lotterson71@gmail.com](mailto:lotterson71@gmail.com) . Please bring a memory and short biography to share (approx. 1 min) You may also ask another attending member from your club to speak.
3. If you have a favorite best resource that helps your club, please email a note to Laura Otterson, [lotterson71@gmail.com](mailto:lotterson71@gmail.com). Also, if your club has any current or past samples of brochures, business cards, postcards, new membership info or any other types of info that helps your club, please email digital copies or mail hard copies to Laura and bring samples if possible, to our meeting. We will try to have as many samples as possible.
4. **COMMUNICATIONS WITH ALL MEMBERS: *District Meetings are for ALL club members, and easily reached from all our Seacoast hometowns! We would love to have each club represented by you and many of your club members. Please spread the word! Be sure to forward this Call via email to all members of your Club.***
5. **DIRECTIONS:** Many of us are using online map apps these days but we have included written instructions below. ***Access to the back of the Seacoast School of Technology can be a little tricky. Please read.***

**DIRECTIONS TO THE SEACOAST SCHOOL OF TECHNOLOGY**

**40 Linden Street, Exeter, N.H. located on the SAU 16 Tuck Learning Campus.**

**From 101 East**

Take NH 101 east towards Portsmouth and take exit 9 merging onto NH 27 east -Epping Road toward Exeter. Turn right onto Lincoln Street, then left onto Front Street. Turn right onto Pine Street followed by a right onto Linden Street. ***Turn left at Seacoast School of Technology entrance sign, which is also the YMCA entrance. Loop around and drive up a slight hill. Go through the student parking lot. Bear left at the Automotive Technologies building and follow driveway straight ahead to visitor parking lot just past the playground.***

**From South**

Travel on Route 101 West to Exeter. Take exit 11 (Route 108/Portsmouth Ave. Turn left onto Portsmouth Ave. and continue to the end. Turn right onto High St. into downtown Exeter. Take your third right onto Front St. and follow for 0.5 miles. This will take you through the Philips Exeter Academy campus. Make a slight left onto Linden Street. Drive down Linden St. past the Tuck Learning Center. ***Take a left at Seacoast School of Technology entrance sign, which is also at the YMCA. Loop around. Drive up a slight hill, go through the student parking lot. Bear left at the Automotive Technologies Building. Follow the driveway straight ahead to visitor parking lot just past playground.***

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**REGISTRATION AND MEAL ORDER FORMS**

This year we are excited to be planning our meal ***and*** partnering with the Seacoast School of Technology, our regional Career and Technical Center serving high school students from Epping, Exeter, Newmarket, Raymond, Sanborn Regional and Winnacunnet high schools. Culinary Arts students participate in two businesses - Julia's - a restaurant open to the public, and a separate catering business. Students study units in food and kitchen safety, commercial baking, advanced cooking techniques, food presentation, food service and sanitation. We have been asked to try ordering our meals online. Just click the link and follow the simple directions. You will be able to choose options including vegetarian and gluten free options.

When you register for the meeting, you need to complete the registration form as usual, mailing in your

form and your payment. You need to place your meal order online at the same time. If you do not have

access to the online system, you may print out the menu sheet below and mail it with your registration.

Thank you for your enthusiasm as we work together with these awesome young students!

**Registration and Payment Form**

**Dinner Cost and Registration Fee**: $30.00 per person plus $5.00 registration

**Deadline:** September 19, 2024

**Mail Registration Form(s) and Payment(s) to:**

**Exeter Area GFWC**

**PO Box 24**

**Exeter, NH. 03833**

***Please make all checks payable to “EAGFWC”***

***Meal order forms should be completed online. See full info below.***

**For any questions: Laura Otterson 603-496-5895**

***Clubs may use registration form below to submit a single registration form for all members attending. Use separate sheet for additional members if needed. Individual members can submit their own registration using this same form.***

**CLUB NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**CONTACT NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ PHONE NUMBER: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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| --- | --- | --- | --- |
| **Attendee Name** | **Registration $5 per person** | **Dinner $30.00 per person** | **Total** |
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| **TOTAL ENCLOSED** | | |  |

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**Menu Order Form**

We are **offering online ordering** through the Seacoast School of Technology. To start please click on this link:

<https://forms.gle/qfdaoDGVZmM383XXA>

With ordering online, you will click your dinner choices (3 simple clicks – 1 per meal category) and fill out the information for Seacoast School of Technology (name, allergies, etc.) then click submit.

**Menu Choices – You will find these all online!**

**Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_email/phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Choose One Starter**

\_\_Roasted butternut squash pureed with caramelized onions and vegetable stock, finished with cream and

toasted pepitas

\_\_ Butternut Squash Soup- (Vegetarian, Gluten -free)

\_\_Butternut Squash Soup (Vegetarian, Gluten -free, No Cream /Dairy)

\_\_Autumn Salad (Vegetarian)

\_\_Mixed greens, red wine poached pears, crumbled goat cheese, pumpernickel crisps and candied pecans with

pomegranate vinaigrette

\_\_ Autumn Salad (Vegetarian, No Crisps /Gluten Free)

\_\_Autumn Salad (Vegetarian, No Goat Cheese /Dairy Free)

\_\_Autumn Salad (Vegetarian, No Crisps/Gluten Free, No Goat Cheese / Dairy Free)

**Choose One Entrée**

\_\_ Roast Salmon -Lemon basted dill salmon served with farro risotto and wilted garlic spinach

\_\_Roast Salmon (No Parmesan or Cream in Risotto/Dairy Free)

\_\_Roast Salmon (Arborio Rice Risotto/Gluten Free)

\_\_Roast Salmon (No Parmesan or Cream in Risotto/ Dairy Free, Arborio Rice Risotto/ Gluten Free)

\_\_ Wild Mushroom Pasta Fresh apple butter and black garlic butter served in a wild mushroom cream sauce (Vegetarian)

**Choose One Dessert**

\_\_Caramel Apple Cheesecake Cinnamon graham cracker crust with apple pie style apples in a goat cheese batter, finished with a rich caramel sauce.

\_\_Flourless Chocolate Cake (Gluten -Free) Made with espresso and Callebaut chocolate: served with a golden chocolate crunch bar and a shiraz cheery sauce. (Gluten Free)

\_\_Coconut -based ice cream with Shiraz- Cheery Sauce (Gluten Free, Dairy Free)

List any allergies or dietary restrictions

Due to the student- powered learning environment we cannot guarantee with 100 % certainty that foods are completely free of allergens.

Please note: If you are unable to access the online ordering, you may complete this form manually, print it out and mail it with your registration and payment above. If you order on line, you will get an email confirmation and you should not send a duplicate meal order form with your registration and payment. Thank you.