

MEN'S CLUB NEWS

There will be an ice cream social following our Family Night Talent Show tomorrow evening. Please come on out and join us for some good, old-fashioned fun!!

We have a wonderful annual event coming up this month and that is the Steak and Chicken Dinner on Saturday, August 21 from 5-8 pm. It is so great to see everyone coming together to help at this event. The energy is amazing! We will be prepping corn in the a.m. at the clubhouse and prepping chicken the night before starting at 5 pm. For presale tickets to the event please call me at 973-948-6982 or Julie Hoffman at 973-948-2751.

We have received some nice pictures so far this year of some new fish that have been caught and these pictures have already found a spot on the Men's Club wall in the clubhouse. As you are catching lots of fish this summer and taking lots of pictures of those beauties, please drop some photos of your catches in the basket provided on the Men's Club wall at the clubhouse to be included in future displays for the wall. It is a great way to share your fishing experiences with others in the community.

Fish Talk:

"To fish or not to fish..."...that is a stupid question! Get out there and get going!!

We are in the planning stages of another Fishing Class in August at the clubhouse. Please contact me if there is a specific fishing topic you would like to see covered or learn more about. The date for this Fishing Class will be announced in a future newsletter. Ice cream will be served.

From "The Fresh Water Angler:

America's Favorite Fish Recipes" cookbook:

Yellow Perch Baked in Apples & Mustard

¼ cup plus 2 tablespoons margarine or butter, divided
3 medium red cooking apples (8 oz. each), cored and cut into ¼ inch slices
1 ½ lbs. yellow perch, or substitute, fillets (2 to 3 oz. each), skin removed
1/3 cup Dijon mustard
1 teaspoon sugar
2 cups white wine, divided
1 cup clam juice
1 tablespoon sliced green onion

Heat oven to 350 degrees. In 12 inch skillet, melt 3 tablespoons margarine over medium heat. Add apple slices. Cook for 6 to 8 minutes, or until lightly browned, stirring frequently. Remove from heat. Set aside.

Spray 13 x 9 inch baking dish with nonstick vegetable cooking spray. Arrange fillets, slightly overlapping, in prepared dish. Spread mustard evenly over fillets. Sprinkle with sugar. Layer apple slices over and around fillets. Set skillet aside. Pour 1 cup wine and the clam juice over fillets. Bake for 15 to 20 minutes, or until fish is firm and opaque and just begins to flake. Drain and reserve liquid from baking dish. Cover fish and keep warm. Set aside.

Meanwhile, in same skillet, combine remaining 1 cup wine and onion. Simmer over medium heat until liquid is reduced to 1 tablespoon. Remove from heat. Add reserved liquid to reduced liquid in skillet. Simmer mixture over medium heat until reduced by half. Add remaining 3 tablespoons margarine to reduced mixture. Cook for 1 to 2 minutes, or until sauce is glossy and slightly thickened, stirring constantly. Pour sauce over fillets and

apples. Serve with hot cooked rice or egg noodles, if desired.

Coming events:

Men's Club Meeting, Friday August 20, 7:30 pm (prepping chicken at 5 pm)
Steak and Chicken Dinner, Saturday August 21, 5-8 pm

Hook 'em and cook 'em...

Dave Supko, President



START TODAY WITH AN ACT OF KINDNESS

You are invited to celebrate Christ Union Chapel's 100th Birthday with a fun and meaningful activity. We will be doing acts of kindness within our Culver Lake clubs, families, our friends and as individuals. You will find that these acts will be rewarding and will bring you much joy. Ginny Kopperl has designed a quilt to celebrate the 100th Birthday and has set aside 100 fabric squares that will be sewn into the quilt this fall. We need 100 people including families, clubs and teams of teenagers who have completed their acts of kindness to sign a quilt square. These squares will be available on Sundays at the Chapel, at various clubhouse events or by calling either Shirley Smith at 973-948-6512 or Gail Kreutz at 973-948-7405. These squares will not be permitted to be taken home to be signed so bring along your entire group for the signing. Have fun and enjoy helping others!