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# Potomac Valley Skiers, Inc.

JUNE 1978

WASHINGTON

MARYLAND

VIRGINIA

## PRESIDENT'S MESSAGE

### P V S, A CLUB FOR ALL SEASONS

Now that summer is nearly upon us, skiing is far from our minds — except possibly for water skiing. However, be sure you don't put YOUR ski Club out of your mind, since P V S is A Club For All Seasons!

Many ski clubs seem to be like the snow, and melt away during the summer! This most certainly is NOT the case with POTOMAC VALLEY SKIERS. During the "off season", we'll be biking, hiking and striking gold, canoeing, picnicing and swimming — almost anything you like (except, unfortunately, for skiing!). Check our schedule of activities elsewhere in this issue of TOOT. Based on last year, our "off season" activities were some of the best attended Events in the Club history. And they will be MORE successful if YOU ALL participate. We all know that P V S is "The Club For Skiers"; but don't forget that we are: A Club For All Seasons!

Our June Event is a beach party/picnic at Jack Hadler's eastern shore beach house. I hope to see you all there on the 17th. I'm sure we will have a great day!

*Ray McKinley*

Ray McKinley

President

### JUNE EVENT - Beach Party At The Hadler Cottage

When: June 17th, 10:00 A.M. 'til dark. Food will be served about 5:00 P.M.

Coordinator: Gail Gell. The Event is now fully subscribed. Call Gail (949-9036 or 924-5000) if interested. Bring salad or dessert. Hot dogs, hamburgers with the fixins, soft drinks and beer will be provided. Jack's catamaran will be available for sailing. Call Gail if you have forgotten what you agreed to bring. If you come early, bring your own picnic lunch. Cost: \$2.50 per person.

How To Get There: Go east from Annapolis on Route 50 over the Bay bridge. At the first traffic light after the bridge, turn south on Route 8 on Kent Island. The Matapeake Public Recreation Ground entrance is 3 miles south of Route 50 (a public boat landing if you wish to launch your own boat). At the Kentmorr Airpark entrance, 5 miles south of Route 50, turn right back toward the bay. Take that road to Hadler's cottage. It's the only road - you Can't Go Wrong. It's the blue (4th) cottage after the 90° left turn, the 4th cottage. SEE YOU THERE!



EXCOM REPORT

The new EXCOM met on May 23, 1978 and the hostess was new EXCOM member, Mary Ward. We all found the Slack-Ward home without problems and we found tasty snacks and beverages waiting for all. Attending were President Ray McKinley, Vice President Marilyn Clark, EXCOM members Julie King, Bob Marx, Gail Gell, Geoff' Wadey and - of course - Mary Ward. Topics discussed were:

1. Much favorable talk occurred about the excellent International dinner hosted May 20th by the Copes. And EXCOM adopted a formal vote of expression of THANKS to Don and Pat for again doing their excellent job of preparing and hosting this always popular Event. P V S officially thanks Don and Pat for their devoted contribution and hard work. The continuing success of the Event is a direct result of their most substantial contribution.

2. President Ray McKinley nominated one of our popular members as Club secretary: Alice Swalm. Alice was voted in to the position and will be attending future Club business meetings as our new secretary.

3. President M then nominated a replacement for the vacant position on EXCOM. Keith Lyons has agreed to serve if asked. EXCOM again voted in favor of this second nomination and Keith will become involved again as a member of EXCOM. Keith is a former President of P V S.

4. Don Cope has offered to be the organizer of the October meeting which will be the regular Wine and Cheese party. A site is yet to be selected - but EXCOM welcomes Don's willingness to take on being the organizer. This is a popular meeting and many members always turn out for it.

5. President M announced that he was in receipt of written notice from trip leader Bob Grasley reporting that Bob has been unable to acquire the necessary accommodations and complete the arrangements for his Spanish trip in 1979. Thus, that trip will not be going at that time.

6. The June Event at Jack Hadler's cottage was discussed. It was agreed and voted to adopt a nominal charge of \$2.50 for adults attending. The coordinator, Gail Gell reports a near maximum registration already.

7. A lengthy discussion was held on a P V S design to be adopted for a "P V S T-shirt". The Club wishes to express sincere THANKS for all the designs submitted (a dozen or so were sent in). The final selection was one done by Hank Thomas and final plans are being drawn up now to get it

into a silk screen format so that the T-shirts can be ordered! If this venture proves to be popular, future consideration will be given to obtaining sweat shirts with the design emblazoned on it! Some real fine effort went into all the designs submitted and all hard work is most appreciated by EXCOM and the other Club officers. The high interest reflected herein is most indicative of real Club involvement.

8. Jim and Barbara Wingrove have graciously offered to host the September meeting (our first official meeting of the next skiing year) and the Club happily accepts their offer. The date will be the usual third Tuesday which is September 19th.

9. The June EXCOM meeting will be hosted by Ray and Malle McKinley; the July one by Gail Gell. See Coming Events.

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IMPORTANT NOTICES

IMPORTANT NOTICE # 1 MEMBERSHIP! June is the end of the P V S membership year. You will be receiving renewal membership forms in the near future. Think NOW of 1978-1979 and get your renewals in early. It helps the Membership Chairlady A GREAT DEAL!

IMPORTANT NOTICE # 2 A P V S tennis coordinator is appointed to receive applications for mixed doubles teams to represent P V S at the Blue Ridge Tennis Tournament on June 24th. If YOU are interested in competing, call Pete Peterson, home phone 839-2583 to make your interest known. Pete will take it from there. Remember: Bob Grasley is the overall coordinator for this BRSC Event and he needs LOTS of help to make it succeed! (the Elrod Steaks & Swim)

IMPORTANT NOTICE # 3 The coordinator for the July 15th Event in the D.C. area is Julie King (home phone: 530-4966). Since Julie will be on vacation July 1-12, a back-up coordinator has been named: Malle McKinley. Please call Julie or Malle to make the necessary reservation for this always popular Event. You may not get FOOD if you don't call!

IMPORTANT NOTICE # 4 We have an office telephone number change for Mary Ward. Her new office number is: 697-7442.

(Tel: 790-9812)

Have you read  
THE RED BOOK  
lately?

MAY EVENT REPORT - THE NINTH ANNUAL INTERNATIONAL DINNER

as reported by Marilyn Clark and Malle McKinley

CONGRATULATIONS to Don and Pat Cope for again organizing another successful International Dinner! Not only that, but also for that delightful Strawberry punch which Don concocted for the opening cocktail hour that began this Event on their lovely brick patio on Monroe Avenue. We are the CLUB FOR SKIERS, but we do an outstanding job of eating, too. Karen Cope and her friend met new arrivals at the driveway and assisted with extra hands to help with the unloading of all goodies. Some 36 members who had made reservations for this Event showed up in their various and colorful dresses and sport shirts. We even had one member arrive without a reservation (that shows you how popular this Event is!). The delicious punch was accented by steak tartar, various cheeses, seafood mold - and much conversation. It was a beautiful evening which began - and ended - on the lovely patio. When the dinner bell rang, the crowd gathered quickly to partake of the food with several new and unusual dishes among some of our past favorites. Plates were soon piled high with delicacies from around the world -- Spanakopita, Oyster quiche, Swedish meat balls, Ratatouille, Oriental beef, German potato salad and much more! This scrumptious offering was complimented by a selection of white, red and rose wines personally selected by our knowledgeable host, Don Cope. As if that was not enough, there were abundant desserts: pies and torts, chocolate covered pears, and a gooey delicious Easter cake! It was, as one member so correctly called it, a Plop, Plop, Fizz, Fizz, Oohhhh so good evening! Our thanks to Don and Pat for again providing the perfect location and setting for this favorite Event.

The Menu for the evening (and the respective contributors) follows:

Don Cope's Strawberry Punch  
Steak Tartare - the Mealeys  
Assorted Cheeses - Thelma Belloli  
Molded Seafood - the Lyons  
Ratatouille - Ginny Larson  
Swedish Meatballs - the Grasleys  
Spinach Souffle - the Fruchts  
Molded Jello salad - Gail Gell  
Spanakopita - the Wingroves  
German potato salad - the Wyckoffs  
Oyster Quiche - Alice Swalm  
Special carrots - the Thomases  
Poulet Veronique - the Santoros  
Oriental beef - the Langs  
Crabmeat Souffle - the Clarks  
Chicken Devin - the Hagers

Desserts:

Babka - the McKinleys  
Puerto Rican pie - Carol Parmenter  
Poures au Chocolat - the Copes  
Sacher Torte - the Marxes  
Cranberry Chiffon pie - the Clarks

As many members know, TOOT will publish the recipes from this dinner for the benefit of the Club members. Those who have not turned in their recipes, please do so right away so that they may be published. They are of particular interest to many members, and especially to those who tried them at this outstanding Dinner. TOOT notes that former P V S member Pete Lang and his wife have returned to this area and P V S welcomed them at this Event.

RECIPES - from the Ninth International Dinner

Recipe # 1 Oyster Quiche, by Alice Swalm

- 1 9" frozen pie shell, deep as possible
- 6 strips of bacon
- 1 pint of oysters
- Cayenne pepper
- 3 eggs
- $\frac{3}{4}$  cup oyster liquor
- $\frac{1}{4}$  cup heavy cream
- $\frac{1}{2}$  teaspoon salt
- 3 tablespoons Parmesan cheese.

1. Preheat oven to 375°.
2. Thaw pie shell for 10 minutes. Prick sides and bottom with fork. Bake for 5 minutes. Cool for at least 10 minutes.
3. Fry bacon very crisp. Drain on paper towel, then crumble.
4. Pour oysters and oyster liquor into a saucepan. Bring to a boil, drain oysters and reserve  $\frac{3}{4}$  cup of liquor. Sprinkle 1 tablespoon Parmesan cheese in bottom of pie shell. Lay oysters on top in single layer, dust very lightly with Cayenne.
5. Beat eggs lightly with a fork, add cream, oyster liquor, salt. Pour over oysters and sprinkle with remaining Parmesan cheese. Place pie on cookie sheet and bake for 40 minutes, or until a knife comes out clean. Sprinkle bacon on top.
6. Cool for 10 minutes before slicing. ENJOY!

Recipe # 2, Carrot Salad, by Aina Thomas

- 3 pounds of carrots, cut and boiled for 10 minutes in salt water.
  - 1 pepper, chopped
  - 1 can tomato soup
  - $\frac{1}{2}$  cup cooking oil
  - 1 tablespoon of sugar, or more
  - $\frac{1}{4}$  cup vinegar, or less
  - 1 teaspoon mustard
  - 1 jar of cocktail onions; chop onions and use liquid, if desired.
- Mix and refrigerate for 48 hours.  
May also be served as a warm vegetable.

Recipe # 3 A dessert, BABKA, by Malle McKinley

**BABKA**

Called Babka in Poland, Czechoslovakia and Russia, Gugelhupf in Austria and Germany. In any country this handsome streusel-crust ring will be better than the one grandmother struggled to make, and its dough does not require any kneading.

Makes 1 10-inch ring

**Dough**

- 1 cup (2 sticks) unsalted butter
- $\frac{1}{4}$  cup milk
- $\frac{1}{4}$  cup sour cream
- $2\frac{1}{3}$  cups flour
- 2 tablespoons sugar
- 3 tablespoons dry yeast or 2 ounces cake yeast (4 cakes)
- 3 egg yolks, lightly beaten

**Filling**

- 1 cup raisins
- 1 cup sherry
- 3 egg whites
- $\frac{1}{8}$  teaspoon cream of tartar
- $\frac{1}{8}$  teaspoon salt
- 1 cup sugar
- 1 11-ounce jar raspberry or strawberry preserves
- Cinnamon
- 1 cup chocolate chips
- 1 cup coarsely chopped and toasted walnuts or pecans
- 1 cup grated coconut

**Streusel Topping**

- $\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) butter, room temperature
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup coarsely chopped nuts
- 6 tablespoons flour

**Powdered sugar**

Melt butter in 1-quart saucepan. Stir in milk and sour cream. Warm gently, then remove from heat. Combine flour, sugar, yeast and yolks in bowl of electric mixer. Add butter mixture and beat until thoroughly blended, about 2 minutes. Cover with plastic wrap and a

towel wrung out in hot water. Refrigerate overnight.

Soak raisins in sherry overnight.

Oil an angel food pan with a removable bottom or a 10-inch springform with a tube in center (see note). Line bottom with waxed paper. Oil top of paper.

Divide dough in half. Roll each half on lightly floured surface into 10x12-inch rectangle about  $\frac{1}{4}$  inch thick.

Beat egg whites until foamy. Add cream of tartar and salt and beat until soft peaks form. Add sugar 1 tablespoon at a time and beat until stiff and shiny.

Prepare first roll by spreading  $\frac{1}{2}$  of egg whites onto dough. Top with 2 narrow strips of preserves, a sprinkling of cinnamon, and half of chocolate chips, nuts, coconut and drained raisins.

Roll lengthwise, jellyroll fashion. Form a ring in pan, pinching ends of roll together. Repeat with other half of dough. Place second ring so pinched ends rest on top of thickest part of first ring. (Do not have ends of both rings on top of each other or bread will not rise evenly.) Cover with plastic wrap and a towel wrung out in hot water and allow to rise in a warm place until doubled in bulk, about 2 hours.

Preheat oven to 350°F. Combine ingredients for streusel and mix until crumbly. Sprinkle evenly on top of dough. Place on foil or cookie sheet and bake 30 to 45 minutes or until dough is golden brown. (Time variation will depend on baking pan.) Allow to cool slightly in pan.

Loosen edges carefully and remove from pan. Serve warm, dusted with powdered sugar.

Babka may be frozen. Defrost by placing in preheated 375°F oven and immediately turn heat off. Remove when oven cools, about 30 minutes.

**Note:** If suggested pans are not available you may substitute a standard angel food pan. After loosening edges of baked bread, set platter over top, then turn pan over onto platter. Gently turn cake over so streusel is on top.

Babka may also be baked in 2 greased and waxed paper-lined 9x5-inch pans.



COMING EVENTS

- June 17 - The June Event, a picnic at Jack Hadler's. See June Event notice.
- June 20 - EXCOM Meeting, at Ray McKinleys in McLean, Virginia. For directions, call Ray at 790-8812 (or see the February 1978 TOOT).
- June 24 - Third Annual Blue Ridge Tennis Tournament. At Whitemarsh courts, Bowie, Maryland. P V S is the host Club. Bob Grasley coordinating for Blue Ridge; Pete Peterson coordinating for P V S. Call BOTH of these gentlemen to participate and support this Event.
- July 8 - A bicycle trip on the Eastern shore, led by Mike Rysavy (656-3380). A seafood restaurant dinner to top off a beautiful day. Call Mike and sign up to join the bikers for a day.
- July 15 - Elrod's Steak and Swim. Reservations required. D.C. coordinator is Julie King (530-4966). During Julie's absence 1-12 July, call Malle McKinley (790-8812). Rain date July 16.
- July 25 - EXCOM Meeting, at Gail Gell's home. Details will follow.
- August - A canoe trip. Probably on the Shenandoah. Gerry and Sandie Deighton leading this one. Reservations are required in order to plan the correct number of canoes. (424-5707).
- Sept 23 - Hike in the Shenandoah (Valley, that is - not the River!). With Jenks and Dot Mason. Details will follow.

SKI TRIPS

February 1 - 18 SKI AUSTRIA AGAIN!  
 with Bob and Margaret Wyckoff. Bob and Margaret are in Europe now planning this trip and fuller details will be available upon their return. As of now, they plan one week in Innsbruck and one week in Zurs (a real favorite of many skiers). Contact Bob upon his return if you are interested in this one.

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CLUB OFFICERS

President . . . . . Ray McKinley  
 Vice President . . . . . Marilyn Clark  
 Secretary . . . . . Alice Swalm  
 Treasurer . . . . . M. Wyckoff

EXCOM:

Second Term . . . . . Julie King  
 . . . . . Bob Marx  
 . . . . . Kieth Lyon  
 First Term . . . . . Gail Gell  
 . . . . . Geoff' Wadley  
 . . . . . Mary Ward  
 Membership . . . . . Gail Gell  
 TOOT Editors . . . . . Dick & Julie King  
 USSA-Eastern Rep . . . . . Art Topping  
 BRSC Rep . . . . . Bob Wyckoff  
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 (451-9158)

DEADLINE FOR JULY

TOOT is:

20 JUNE 78