

SKY VALLEY WHIRLWINDS NEWS AND VIEWS



APRIL - MAY, 2010

PREZ SEZ

Everywhere we go-o, pe-ople want to know-o,
Who we a-are, and where we come from,
So we tell them.
We're from the Sky Valley Whirlwinds,
Mighty, mighty Whirlwinds
And if they can't hear us, we sing a little
louder!

Remember when we were sophomores in high school on the rooter bus to the big football game between Kent & Renton High School, or Shadle Park & Lewis & Clark High School? That song went through my mind after caravanning to the Dudes & Dolls on March 12th. 22 of us attended the caravan and we received two banners from the Dudes & Dolls – A Whirlwind banner we had given them last fall for coming to our dance, and their own Dudes & Dolls banner. Scott Coon was the caller and mentioned that their club may come to our Anniversary Dance on May 8th. We look forward to seeing them and returning their traveling banner to them. Whirlwinds in attendance were: Joe Bahr, Dennis & Nancy Bass, Joe Bohunko & Alice Fitzgerald, Lee Clark, Gary & Carol Coon, Dottie Dillery, Linda Foster, Chuck Fredericks, Roy & Geri Johnson, Corrie Krap, Linda Lenox, Ken & Marian Little, Vic Maison & Patti Ridley, Eugene McDonald & Nora Lashbrook, and Gary Price.

These club members received a silver dangle for 5 blue dangles that they have turned in: Gary & Gloria Price, Corrie Krap, Tammy Comeau, Roy Johnson, Ken & Marian Little. They are among the many that have consistently been on our caravans. Congratulations to these square dancers. We have a number of caravans in the remaining 3 months of our dance year. Let's have fun and get to as many as we can.

Another neat thing about this caravan was the willingness of our dancers to split-the-tip with others

that were there as singles for the evening. Love the camaraderie!

Roy Johnson



WELCOME ABOARD!

We would like welcome our new members who have recently joined our club. **Steve and Sheryl Hill** and **Kay Cowden** all completed twenty weeks of lessons instructed by Don Wiggins. Please be sure to welcome them when you see them on the dance floor.



BIRTHDAYS



Lee Clark	April 3
Pat Lawrence	April 14
Geri Johnson	April 17
Nora Lashbrook	April 21
Gary Coon	May 3
Chuck Fredericks	May 4
Dennis Webb	May 21
Corrie Krap	May 25
Vic Maison	May 28
Chris Comeau	May 31



ANNIVERSARIES

John and Karen Neverdowski	April 21
Joe and Karen Bahr	May 8
Chris and Tammy Comeau	May 22

TRAVELS WITH THE FOSTERS

Back from Mexico and what a blessing that today in Seattle was a balmy 65 degrees – partly sunny and with all the pink cherry blossoms budding on the trees – it made for a wonderful welcome home from sunny, warm Mexico.

We had an amazing 13 days in San Jose – just 20 miles southeast of Cabo San Lucas – who wouldn't enjoy temperatures in the 80's and evenings in the low 60's. It seems to have been a bit windy about 5 of the days – but nothing we couldn't live with. The most puzzling event - because of the setting of the town on the tip of Baja, was getting use to watching the 'sunrises' over the horizon and not the sunsets. !! – unless we walked up the street and then we could see the sunsets over the hill to the west!!

Our accommodations were in a small condo complex – with mostly retired Canadians who were cheering for their athletes during the Olympics! It is a small complex with about 5 buildings and all of them only 3 stories tall. We had a room on the 3rd floor (not an ocean view) but roomy with a nice kitchen and living room area with a microwave and a 2 burner stove. We made some of our meals and ate out at a nearby organic restaurant. Wonderful food

(catering to the American cuisine). We also ate at a couple authentic Mexican restaurants as well. We ate at our friend's house twice. Once eating a delicacy (Wahoo) fish he caught and the other time eating an authentic Mexican dish his wife prepared.

Fortunately, our complex, La Jolla, was within walking distance of the Mega Food Store which was somewhat like our Fred Meyer. It was a bit tricky finding the items we wanted as they are packaged differently and organized in a different way than we are used to. It really would have helped to have a dictionary along to ask for "applesauce" and 'taco mix', etc. I guess I could have gotten one at the nearby second hand book store (and internet service). But, will study up for the next visit.

There was a McDonald's, Dairy Queen and a Subway in the mini-mall there too. I have to admit, a couple of times we succumbed to those meals. (just to stay identified with home !!)

There was a Costco in nearby Cabo San Lucas and we took a trip there on the first day to buy some supplies and bottled water. We also took another day trip north through Todos Santos – where the famous 'Eagles' band stayed and made famous their song about the 'Hotel California'. We walked around town and of course bought souvenirs from the Hotel. ☺ check it out:

<http://www.todossantos-baja.com/todos-santos/eagles/hotel-california.htm>

Then, we continued up into LaPaz (where our friend had moved his boat). We walked around the town and then met at the town square (always a church is involved in that scene). We ate lunch and had an interesting change in plans. Our friend needed to stay in LaPaz and deal with some boat issues, so he sent the 4 of us (Sue, his wife, Pete and I) back on a bus to San Jose. This turned out to be a bus like a Greyhound. It left the city at 6:30 and it took 1 hour to get through town's traffic and on the highway. Once on our way, it took 2 more hours through the mountain, curvy roads – where we saw 3 cows standing on the side of the road (with no shoulder to speak of and just a mountain hillside for them to stand next to!!) We made it safely and took a taxi from the stop to our complex. It was an interesting day indeed. It would have been pretty scenery through the mountains had it been daylight.

Pete fished 2 days with our friend. He didn't catch a fish – but was in the boat when some other folks did. (Just one fish called a Dorado). Then, on

another day, we all took a boat ride to Cabo. We trolled for fish both ways with no luck.

The boat ride was hot from the sun and being on the water, and noisy from the boat's engines – but fun to be on the water. Once in Cabo, we looked at the cave rocks, seals and pelicans and then anchored the boat and took a skiff into shore for lunch at a beach restaurant.

I saved the best part of the trip for the last – and that of course is the beach scene. How fabulous that was. Everyday to get up at 6:30 and walk down the stairs and around the corner of the building out onto the sandy beaches to watch the sunrise. Each day was different depending on the clouds in the distance on the horizon. The condo provided lawn chairs and so we would drag those close to the wave line and sit there and look out or read and nap for hours. It was awesome to see, hear and feel the mist of the surf. Vendors would come by – but not many at all and if you didn't show any interest and just waved them away with a “no gracias”, they wouldn't bother you. The beach probably had no more than a dozen folks around us during the day. The two pools (one heated and one not) were relaxing and refreshing too.

We did enjoy the walk to downtown to the shopping area at the fountain plaza. A couple of blocks of souvenir stores, fine jewelry (the Mexican Fire Opal), tequila tasting and leather stores. There is an area considered the ‘old town’ near the square. Within that is the art and gallery district (14 in all). We saw some incredible workmanship on furniture, art work and hand work. Most of it very reasonably priced. ... Except for the beaded art piece that was about 3x3 feet and the artist was asking \$9,000 for it. It must have taken months to complete, so we can understand. We spoke with an ‘amber’ artist that was from Seattle. He used to sell bonsai at the Pike Street Market. Thirteen years ago, he hooked up with an amber enthusiast and became one himself. He thus moved to San Jose and has enjoyed the life-style there ever since. He had good recommendations for food and accommodations. We discovered that on Thursday evenings, the streets are shut down to cars and people just meander through the galleries while tasting tequila and wines!! – Nice atmosphere. Downtown, we also found an ice cream store with mango and coconut bars. We love the fresh fruit they make these with and the delicate taste of their cream.

Our friend, Sue, took her grandchildren on a sunset horse ride along the beach – they really



enjoyed themselves. Pete and I discussed the possibility of renting the surf boards – but that was a ways down the beach.

Parasailing looked like fun also, but that was in Cabo and we weren't there long enough to experience that. We learned there is a beautiful waterfall and estuary nearby – and so all of this will have to be saved for our next trip.

So, we have to say that all in all – the people were very friendly, the money exchange went fairly easily, the food very good, the beaches and the city were very clean (no graffiti either). And drugs and beggars are not allowed on the streets. Everything about Mexico is colorful and the music so festive and the exotic birds' songs beautiful. We did experience a party at the town square one day. It was put on by a woman that was trying to convince the government to allow her to have water and sewage for a complex she was building or remodeling. Mexicans know how to throw a food and music party - but we don't know if she won the battle.

The transportation seemed reasonable. \$5 for a taxi (about a 2 mile ride). The bus fare was \$10 each from LaPaz to San Jose (a 3 hour ride – well, 2 once on the highway away from town). With the frantic way the Mexicans drive, weaving in and out with no blinker warnings, it was best to either walk or take the cab.

So, we will try to keep our tans for awhile. And, I already have my suitcase half-packed for a return trip. ☺ It was a most wonderful time. We are so blessed that we were able to experience it and the quaint town of San Jose.

Linda Foster

Death and taxes may be the only certain things in life, but at least death doesn't get worse every time Congress meets.....



AROUND THE SQUARE

*****Membership dues for the 2010-2011 season are now due. Dues for this year are \$25 and may be paid to **Jack Heppes**, our treasurer. Students who have already paid their dues are covered for the coming year.

*****Our members, **Lee Clark** and **Dottie Dillery** attended the Strutter's Ball held January 30, 2010. Here they are – lookin' good!



*****Election of officers for the coming year for the Sky Valley Whirlwinds will be held in April at the monthly meeting. **Gary Coon** is heading up the nominating committee and asks that if you would like to be nominated for an office, please let him know.

*******Doug and Nancy Franklin** are continuing to do their virtual walk across America along with Nancy's daughter and granddaughter. Nancy has surpassed over 600 miles and is somewhere in Montana. Not too bad for five months of doing something in their spare time!



*****The 2012 National convention Cookbook is for sale now. Its title is "There's More to the Apple Than Meets the Pie." All the recipes in the cookbook contain apples in some form or another. There are over 300 recipes in the book, some from our own members. The cost of the cookbook is \$12 and can be obtained from Geri and Roy. All proceeds benefit the 61st National Square Dance Convention being held in Spokane in 2012.

*******Joe Bahr** is delighted that Karen will be attending a mystery caravan with him. Joe will be driving the bus for some square dance events coming up including the State Festival in Ellensburg.



*****In Oosternijkerk, the Netherlands, where **Corrie Krap**'s sister lives, Corrie likes to bike through the woods and the open fields and stop in town for a cup of coffee. There are a lot of heather fields and many large flocks of sheep. When the sheep start running you had better get out of the way because there are as many as 300 in some of the flocks.



*****Thanks to **Geri Johnson** for all the wonderful food she cooks up for the monthly club meetings. Those of us who have been attending have been treated to reuben casserole and soda bread, taco soup and all kinds of delicious cookies and other baked goods. If you haven't been attending the meetings, you don't know what you are missing out on!

SKY VALLEY GUIDE TO DINING OUT



Carol Coon:

Maltby Café – breakfast pancake sandwich

Patty's Eggnest in Monroe – eggs benedict
Applebee's – sirloin dinner and crispy shrimp

Beverly Spillum:

Arnies – seafood combo
Fishermen's in Seattle – all orders come with a big bucket of clams
Woodfire Grill – everything is good

Lee Clark:

Hongs in Lynnwood – family style Chinese food
Las Margaritas – likes the one in Lake Stevens
Tulalip Casino – buffet

Gary Coon:

Maltby Café – the whole hog omelet
Tulalip Casino – buffet
Red Robin – salmon and chips

Vic Maison:

Golden Corral Buffet in Marysville – steaks, ribs sea foods, salad bar
Red Robin – their gourmet hamburgers
Olive Garden – seafood platter

Patti Ridley:

Applebee's – everything is good and very generous
Olive Garden – chicken/pasta dishes and their never ending garlic bread sticks and salad
Denny's at Island Crossing in Arlington – they are fantastic and have a very fantastic manager of 27 years. They are generous, accommodating (as they will make exceptions and also free birthday meals). Love their breakfast menu.

Doug and Nancy Franklin:

Issaquah Café on Gilman Blvd. – famous for their breakfasts and they serve them anytime
Daniel's Broiler in Bellevue – fantastic filet mignon – a little pricey, but well worth the service, the food and the atmosphere. Sunset view on the 25th floor.
La Costa in Issaquah – local family run Mexican restaurant that is reasonably priced, good food and good service. Nancy likes the margaritas and the Mexican coffee.

Lora Wait Hoy:

P.F. Changs – the lettuce wraps –(appetizer, but definitely a full meal.

Red Robin – teriyaki chicken burger
Taco del Mar – fish tacos

Pete Foster:

Olive Garden – seafood
Subway – toasted sandwich
Outback Steakhouse – steak

Sandi Moore:

Anthony's Woodfire Grill – great early bird specials that include appetizers and dessert

Collector's Choice in Snohomish – in the Star Center so before or after lunch you can do a little antique shopping

Anthony's in Kirkland – the food is great, the atmosphere is wonderful and love the view of the lake. I love the steaks but my dinner companions prefer the seafood – Ahi, salmon, etc.

Tony and Mary Jane Doleatti:

Buck's American Café – the “Mel B Burger” is referred to by Tony as “food of the gods”

Stadium Teriyaki and Sushi – across from the Everett Stadium, Mary Jane loves their sushi rolls

Linda Foster:

P.F. Changs – anything on the menu
Counter Burger – build your own incredible burger and sweet potato fries
Hi-Life Restaurant – Ballard, wood stove pizzas or anything on the menu

Geri Johnson:

Mexican restaurants – because she likes the chips and salsa
Lombardi's – the whole roasted garlic that they serve with the bread at the beginning of the meal

Gary Price:

Conway Pub – pub food

Tammy Comeau:

Mama Stortini's in Puyallup – the best Italian food ever!!! Especially the chicken cannelloni
Tulalip Casino – buffet, only on Tuesday nights when they have seafood
Hawkeye's Bar in Lake Stevens – Saturday night for prime rib

Dennis and Nancy Bass:

Collector's Choice – seafood fettuccini
Dennis and Nancy don't go out for dinner often since he claims he can do it better and cheaper than any place they have gone. He has cooked prime rib in the smoker that is the very best Nancy has ever had. She says she is spoiled.





Bill and Marsha Odell:

Thai Bistro – Mill Creek. Wonderful service and even better food. Best we know for Thai. They are near the QFC at the intersection of Bothell Everett Highway and 164th. Owners and waitresses are so polite and happy. They remember customer's names, favorite dishes you like, and make you laugh. Love their Phad Thai, curries etc. To go orders are done very fast and well!

Taste of India – Seattle near the U district on Roosevelt. Never have you seen so many complimentary appetizers! While we were waiting (only for about 10 minutes, but wow, they are popular!) they gave us Chai tea. Then, once seated, they served us samosas, stuffed grape leaves, and other items- about two for each person per plate. For entrees, we had curries, tikki masala, a coconut beef dish, tandoori chicken and a veggie dish (sorry, but without the menu we can't quote the exact names of the items). All were excellent – and not too spicy – the way we like it. One woman in our group had never had Indian cuisine, and she loved it. For a complimentary dessert, they gave us baklava. Not the sticky honey variety that nearly is too sweet to eat, but a delicious softer version that melted in your mouth. Definitely a “10” experience. Owners were right there with the waiters as is common with Indian dining. With both vegetarians and meat eaters in our family, everyone can be pleased here with the variety and great taste.



Masala Bar & Grill and Mayuri Indian Cuisine. – Both are on the Bothell Highway between Thrashers Corner to F&F Auto in Bothell. Good food and satisfactory service. Nice atmosphere and very reasonable for buffets at lunch. (There are lots of coupons available for Masala Bar & Grill since they only recently opened.)

Pho of Bothell – Sweet people and service. A large “Pho” (broth with noodles, veggies and meat – if you choose) is plenty filling for two! When weather is cold, we sometimes order “to go” and enjoy it in the warmth of our home since it is right near our neighborhood on the corner of Bothell Highway and 180th. They also have delicious sandwiches and spring rolls with great sauce.



David Moore:

Applebee's – fettuccini
Anthony's in Everett – clam chowder
Tulalip Casino – buffet

Chuck Fredericks:

McDonalds – chicken sandwiches and salads
Shari's – salmon
Burger King – the Whopper

Dottie Dillery:

Applebee's – barbeque boneless chicken
Shawn O'Donnell's – special bread
Maltby Café – cinnamon rolls

John Neverdowski:

Anthony's – any sea food, ciopino
Great China – garlic eggplant
Café Veleri – 4 cheese pasta

Corrie Krap:

Arnies – cod fish
Rasha – everything on the menu
The Fisherman (Seattle) – salmon or halibut

Court Carter:

Maltby Café – breakfast – the smells are divine. The cinnamon rolls and the country fried potatoes just tickle my taste sensors – so inviting.

Arnies at Edmonds – great dinner place, great chowder, key lime pie, quiet, port view of Edmonds, great service

Cheesecake Factory – good anytime, pies are awesome, salads divine and main courses, exquisite

Judy Robertson:

Cabbage Patch in Snohomish – pecan chicken
Bone Fish Grill in Bothell – Bang Bang shrimp
Shawn O'Donnell's in Everett – fish and chips

Chris Comeau:

Ivars – in Mukilteo
Don's Diner – in Marysville for breakfast. They have the best pumpkin pancakes.
Little Mexican place in the sunshine district of Mazatlan – a bucket of beer and a big screen TV, in December I can't think of a better place to watch a football game.

Nora Lashbrook:

Alfy's – for Monday senior salad bar
CC's Café – on Beverly Blvd. at Casino Road for an oatmeal Carmelita bar – tops!

Boston's – at Mill Creek for spinach starter salad

Joe Bahr:

Mongolian Grill
Racha Thai Cuisine – paad Thai with zero spices

Jack Heppes:

Buzz Inn – Snohomish, Sunday night all you can eat ribs

Cabbage Patch – pot roast and meat loaf
Subway – Italian BMT or Spicy Italian, whichever is on sale for \$5

Karen Neverdowski:

Ocean Sky (Chehalis) – family Chinese dinners
Café Veleri – chicken scampi
Monroe Senior Center – breakfast

Joe and Alice Bohunko:

They seldom eat out because Joe is such a good cook and Alice enjoys a turn in the kitchen now and then....

La Palmera – in Mill Creek
El Puerto – family restaurant in Edmonds at the traffic circle on Main

Eugene McDonald:

Alfy’s – Monday senior salad bar – see you @ 12:30!
Burger King – double whopper veggie burger – a full meal for \$4.90!

Boston’s – at Mill Creek for spinach starter salad

Linda Neubauer

Arnies in Mukilteo – coconut crusted mahi mahi with chili lime sauce, cashew crusted halibut, coconut prawns with chili lime sauce

Cabbage Patch – pecan chicken (going to try the meatloaf – it looks outrageously good)

McCormick and Schmicks – peppercorn steak
Taley Thai – in Lynnwood. The best cashew chicken of all the Thai places

Chiangmai Thai – in Mukilteo. Paad Guay Teo – a rice noodle dish topped with the best peanut sauce ever – 3 stars

Pastry Café – in Lynnwood. Great sandwiches on thick homemade bread.

Roy Johnson:

Lombardi’s – On special occasions Geri and I try to make it to Lombardi’s down at the marina in Everett. The last time we were there we had lasagna. We started off with a brochette as an appetizer and with our main meal we had their sampler wine serving. The food was great. We also have eaten there during their garlic festival. The food is consistently good there. We usually take out of town guests there too.

Don Wiggins:

Patit Creek – in Dayton, entrée’s cooked by the husband are out of this world, the desserts, done by

the wife will make you want to order more. It’s a five star restaurant and you need reservations.

Gloria Price:

Thai Bistro – Mill Creek
Ixtapa – In Snohomish
Clearview Café – in Clearview

YOUR CORNER’S HOBBY

Gary Price enjoys catch and release fly fishing. He catches fish 12 pounds and larger, but the average is around 4 pounds. He normally fishes with a wet (sinking) fly such as a woolly bugger, a leach, a gold ribbed hare’s ear, a Jameson shrimp or maybe a prince nymph. He carries an assortment of about 25 dry flies to use if the fish are surface feeding.



Lora Wait Hoy works from 4-6 hours a week at the food bank sorting food from grocery stores, food drives and individual donors. Every other Wednesday the doors are open to between 90-120 families for food pick- up. Lora usually does the fruit distribution, but if volunteers are sparse, she distributes whatever is needed. She loves it!



THE RECIPE BOX

JUDY ROBERTSON'S SALAD DRESSING

Salad: Spinach and romaine lettuce, the seeds of 1 pomegranate, ¼ cup pine nuts and ½ Cup crumbled feta cheese

Dressing:

1/3 cup olive oil
1 tablespoon red wine vinegar
2 tablespoons maple syrup
1 tablespoon Dijon mustard
1/2 teaspoon oregano
salt and pepper to taste



GERI JOHNSON'S REUBEN CASSEROLE

(as served at the last club meeting)

1 ½ cup Thousand Island dressing
1 cup sour cream
1 tablespoon minced onion
6 slices dark rye bread, cubed
6 slices light rye bread, cubed
1 pound sauerkraut, drained
1 ½ pounds corned beef, cut into bite size pieces
2 ½ cups shredded Swiss cheese
¼ cup margarine, melted

1. Preheat oven to 350 degrees. Lightly grease a 9x13 inch baking dish.
2. In a bowl, mix the Thousand Island dressing, sour cream, and onion.
3. Arrange the bread cubes in the bottom of the dish, reserving about 1/2 cup each for topping. Layer the bread with the sauerkraut and corned beef. Spread the dressing mixture over the corned beef. Sprinkle with Swiss cheese, top with remaining bread cubes and drizzle with margarine.
4. Cover and bake 15 minutes in preheated oven. Uncover and continue baking 10 minutes, or until bubbly and lightly browned.

ALICE FITZGERALD'S SNOW PEA ASPARAGUS STIR FRY

4 fresh asparagus spears, trimmed and cut into 1" pieces
1 cup fresh snow peas, trimmed
1 tablespoon butter
2 teaspoons olive oil
2 teaspoons minced fresh gingerroot
¼ teaspoon garlic powder
2 tablespoons reduced sodium soy sauce
1 teaspoon water

In a small skillet, stir-fry asparagus and peas in butter and oil for 2 minutes.

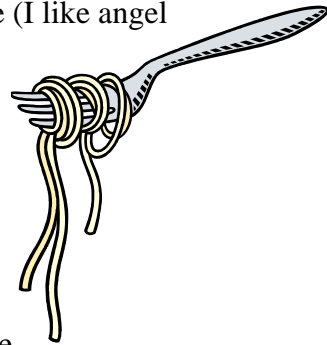
Add ginger and garlic powder; stir-fry 1 minute longer.

Combine soy sauce and water, stir into skillet.

Cook for 1 to 2 minutes or until vegetables are tender.

LINDA FOSTER'S BAKED SCALLOP NOODLES

½ to ¾ pkg any favorite noodle (I like angel hair)
1 pound scallops or shrimp
¾ cup mushroom soup
¼ cup sour cream
¼ cup mayonnaise
1-2 teaspoons deli mustard
¼ teaspoon crushed garlic
1/3 cup chopped parsley
2 cups Italian or cheddar cheese



Cook noodles and place on bottom of baking dish (pre-spray).

Cook scallops or shrimp in butter til done, then place on top of noodles.

Mix in separate bowl all remaining ingredients except cheese and spread this mixture over the noodles.

Sprinkle the cheese on top and bake in 350 degree oven for 25 minutes

Broil for 3 minutes to get the cheese brown and crispy.

NORA LASHBROOK'S HOMEMADE BARBECUE SAUCE

¼ cup chopped onion
2 cups catsup
2 cups water
½ cup brown sugar
¼ cup vinegar
3 tablespoons Worcheshire sauce
1 tablespoon mustard



It still amazes me how generous we dancers are. There is a recession going on and yet we are able to dig deep into our pockets and help our passionate causes. Thank you Sky Valley Whirlwinds for putting on another successful dance. Are we going to do this again? Joe has booked the hall for THREE years in advance at the end of February for the continuation of this fine cause.

Jack Heppes

Simmer 1 hour.

Third Annual Alzheimer's Benefit Dance

On Sunday, February 28, our third annual Alzheimer's Benefit Dance was held at Edmonds Masonic Hall in Edmonds. As with the two dances in previous years, we had another successful dance. With Scott Coon as the MC for the Callers and Debbie Taylor for the Cuers, it was five and a half hours of dance fun. The money raised? Oh, we broke that record too!

The dance itself began at 12 noon as usual with Scott calling and ending 5 ½ hours later with Dave Knien, Spike Reid, and Dennis Webb finishing. Other callers and cuers donating their time to the cause were Dave Harry, Doug Coleman, Ray Gallagher, Oren Gaskill, Susan Morris, Debbie Taylor, Cindy Gallagher and Ron Woolcock. The dance was Mainstream with one Plus tip. But the level was not just the dance; it began with four squares on the floor and finished with six! There were 116 dancers who signed in.

The money raised last year was \$3,277. This year we passed the \$1,000 level at 12:30; passed the \$2,000 level at 1:45 PM. At 1:15, we had a donor who put a challenge to us—she would match the amount of money donated up to \$1,000 until 2:30 PM. We did end up with \$656 but she donated \$700 for our efforts. Including that donation, we broke last year's record at 3:15! Although the number of dancers and donations tailed off after that time, at the last tip we topped out at exactly \$4,000. It was quite amazing. Thank you all square dancers.

Right after the last tip, Joe and Jack presented Joe's Sister-in-law Laurie Bahr with the \$4,000 cash. Including the North End dance at Skagit Valley Grange the week before, Joe mentioned we had raised over \$4,500.

APRIL – MAY SCHEDULE

April 3 – Caravan to Scramblin' Squares

April 10 – Caravan to Rainbow Squares

April 16 – Our dance: Empty Pockets/Hobo Stew food drive

Callers: John and Wendy Syrstad

Kitchen: Chris and Tammy Comeau

Hosts: Pete and Linda Foster

April 17 – Caravan to Whirlybirds

April 18 – Club meeting at Roy and Geri Johnson's house – 1:30 P.M.

May 8 – Our dance: Anniversary 50's Dance

Caller: Scott Coon

Kitchen: Gary and Carol Coon

Hosts: Gary and Gloria Price

May 15 – Skagit Squares

May 21 – Fidalgo Fogcutters

HAPPY EASTER

