



# The Crow's Nest

Luncheon Pilot Club of Danville, Inc.  
Volume 5 Issue 2 August 2008

## Presidents Corner

Dear Pilots,

We finally got the work plans and the budget approved. Thanks to each of you for coming to our called business meeting so we could get this taken care of. We had 14 members present and we had a wonderful time of fellowship at the pampering party. The cake? TO DIE FOR!!

At our August meeting we will be voting on the Pilot Sweetheart. I know who I'm going to vote for. Do You? Diane Arnold will be crowning our choice in Sept.

Directors don't forget we are meeting with Faith Stamps at 11:00 on Thursday 8/14 before the meeting.  
Pilotly,  
Nancy

## Dates to Remember:

**Fall Council will be October 17<sup>th</sup> – 19<sup>th</sup>. It would be so much fun if a lot of us could go. Also this is the time that we as the host club for the Spring Convention do a little something to promote ourselves and the Convention. I would like for us to do a little skit or something around our theme (more about this later) so try and work this weekend into your schedule.**

Alzheimer's Memory Walk will be October 25<sup>th</sup>. We will be helping with registration. Keep this day open if possible. Kaye Hayden will be contacting us about helping in some way.

## Pilot News

Judy and Cliff Hodnett will be leaving August 4 for Montreal and Quebec on a week's trip. They will have a boat cruise through the Thousand Islands, tour Boldt Castle, have guided tours of both cities and tour Westpoint Military Academy on our return home. This should be an interesting trip.

All members are encouraged to think about who they feel are good prospects for club members. We will want to invite them to our "coffee" in September. More details later after our plans are made.

## Luncheon Menus for

### August

*Crispy Chipper Chicken Breast,  
Green Beans, Orange Tropical  
Salad, rolls and Caterer's Choice  
Dessert*

### September

*Quiche Lorraine, Tossed Salad,  
Vanilla Ice Cream with chocolate  
syrup and nuts*

## Thought for the Day

"It is amazing what you can accomplish if you don't care who gets the credit"

Harry Truman

# alzheimer's association™

## August Programs

*Partner with Your Doctor*

**Wednesday, August 20**

**12:00-1:00 – Bring your lunch. Drinks and dessert will be provided.**

**VA Museum of History**

**21 Starling Avenue**

**Martinsville**

**Free, but registration is required.**

**Tour the Amazing Feats of Aging Exhibit after the Program.**

**Carolyn Scales, Martinsville, 276-632-6442**

**Melanie Vaughan, Danville, 434-792-3700 ext. 30**

*What is Hospice and Palliative Care?*

**Thursday, August 21**

**United Way Building**

**1225 West Main Street**

**Danville**

**12:00 – 1:00 pm - Bring your lunch and a drink**

**Free, but registration is suggested**

**Melanie Vaughan**

**434-792-3700 ext. 30**

*Maintain Your Brain*

**Tuesday, August 26**

**Stratford House**

**1111 Main Street**

**Danville**

**6:30-7:30**

**Free, but registration is suggested**

**Melanie Vaughan**

**434-792-3700 ext. 30**

## SUMMER DELIGHT PEACH PIE

- 2 large graham cracker crusts
- 1 8 oz. pkg. cream cheese
- 1 cup powdered sugar
- 1 8 oz. carton Cool Whip
- 1 3 oz. box peach Jello
- 3 tablespoons corn starch
- 1 cup water
- 1 cup sugar
- 5 cups fresh peaches, sliced

Mix cream cheese, powdered sugar and Cool Whip in a large bowl. In a saucepan mix Jello, corn starch, water and sugar and bring to a rolling boil. Set aside to cool while slicing peaches.

Spread cream cheese mixture over graham cracker crusts. Mix Jello mixture with peaches and spread over cream cheese. Refrigerate.

Submitted by Glendora Butts

## A Little Humor

The policeman got out of his car and the young man who was stopped for speeding rolled down his window. "I've been waiting for you all day," the policeman said. The young man replied, "Yeah, well I got here as fast as I could". When the policeman finally stopped laughing, he sent the young man on his way without a ticket.

## Milky Way Cake

- 8 Milky Way Bars
- 2 sticks margarine
- 2 cups sugar
- 4 eggs
- 2 ½ cups flour
- 1 tsp baking soda
- 1 cup buttermilk
- 1 tsp vanilla
- 1 cup chopped pecans

Icing:

- 4 Milky Way Bars
- 1 stick margarine
- 1 ½ cups powdered sugar
- 1 tsp milk
- 1 tsp vanilla

Combine in saucepan 8 Milky Way bars and 2 sticks of margarine. Stir until melted over medium/low heat. Cream together sugar and eggs. Mix flour and soda and add alternately with buttermilk. Add Milky Way mixture, vanilla and nuts; mix well but don't over beat. Pour into tube pan which has been greased and floured. Bake at 350 degrees for 1 hour or until it tests done.

Icing: Melt 4 Milky Way bars and 1 stick margarine in a saucepan. Remove from heat. Add sugar, milk, and vanilla. Mix well. Spread icing on cooled cake.

Submitted by Phyllis Cowan