

# 2022 YEAR BOOK



**GFWC WOMAN'S CLUB OF  
NEW TAMPA**

**Dedication to the members of  
GFWC Woman's Club New  
Tampa.**

**THANK YOU FOR  
BEING THE BEST  
PART OF GFWC  
WOMAN'S CLUB  
OF NEW TAMPA.**

**The GFWC Woman's Club of New Tampa was established in 2011. The faces of our members may have changed over time but our dedication to our objectives never wavers.**

***The object of this club shall be civic, charitable, and educational. This club shall promote the community service tradition of the General Federation of Women's Clubs (GFWC) and the GFWC Florida Federation of Women's Clubs (GFWC Florida) to which it belongs."***



# **GFWC WOMAN'S CLUB OF NEW TAMPA**

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**\*Source gfwc.org**



From left to right Pam Anderson, Jolie Frankfurth (GFWC Second Vice President), Marilynn Flickett, Joyce Born, and Janie Gaglione.

## **2021/2022 BOARD**

**CO-PRESIDENT - PAM ANDERSON & JOYCE BORN**

**VP MEMBERSHIP - JANIE GAGLIONE**

**TREASURER - MARILYNN FICKETT**



From left to right Diane White (OLLI), Sheryl Long (OLLI), Joyce Mathisen, Pam Anderson, Lisa Sklet, and Theresa Bogushefsky.

**2022/2023 BOARD**

- PRESIDENT - PAM ANDERSON**
- VP MEMBERSHIP - LISA SKLET**
- VP PROGRAMING & PLANNING AND TREASURER - JOYCE MATHISEN**
- SECRETARY - TAMMY GRIFFITH**
- PARLAMENTARIUM - THERESA BOGUSHEFSKY**

# **GFWC DIRECTORS & PRESIDENTS ON THE DISTRICT, STATE, AND NATIONAL LEVEL CONTACT INFORMATION**

## **GFWC DISTRICT 8 - WEST CENTRAL FLORIDA:**

District Director - Annette Bellingar  
Junior District Director - Jasdeep Cook  
[www.gfwcflorida.org/clubs/district-8](http://www.gfwcflorida.org/clubs/district-8)

## **GFWC FLORIDA FEDERATION:**

GFWC Florida President - Linda O'Toole  
GFWC Florida Director Junior Clubs - Christa Nuckels  
[www.gfwcflorida.org](http://www.gfwcflorida.org)

GFWC Florida Federation  
4444 Florida National Drive  
Lakeland, FL 33813

## **GFWC NATIONAL:**

GFWC President - Elect- Suellen Brazil  
Director of Junior Clubs - Katie Moydell  
[www.gfwc.org](http://www.gfwc.org)

GFWC International Headquarters  
1734 N Street, NW Washington DC 20036

The contact information in our directory is only to be used for official GFWC business.

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# Woman's Club of New Tampa

2022-2023

Member Directory

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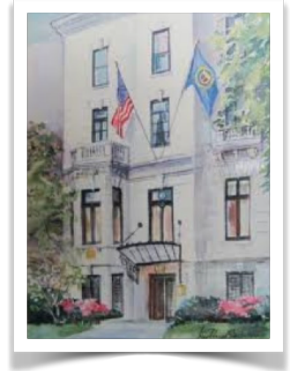
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# History

## International HQ

From the [GFWCFlorida.org](http://GFWCFlorida.org)



The General Federation of Women's Clubs is an international women's organization dedicated to community improvement by enhancing the lives of others through volunteer service.

With nearly 80,000 members in affiliated clubs in every state, the District of Columbia, and more than a dozen countries, GFWC members work in their own communities to support the arts, preserve natural resources, advance education, promote healthy lifestyles, encourage civic involvement, and work toward world peace and understanding.

Founded in 1890, GFWC's roots can be traced back to 1868 when Jane Cunningham Croly, a professional journalist, attempted to attend a dinner at an all-male press club honoring British novelist Charles Dickens. Croly was denied admittance based upon her gender, and in response, formed a woman's club—Soros. In celebration of Sorosis' 21st anniversary in 1889, Jane Croly invited women's clubs throughout the United States to pursue the cause of federation by attending a convention in New York City. On April 24, 1890, 63 clubs officially formed the General Federation of Women's Clubs by ratifying the GFWC constitution.

Since 1890, GFWC's impact has been felt throughout communities across the United States and the globe.

The Executive Committee, led by the GFWC International President, represents GFWC members on a national scale.

# Impact & Accomplishments-gfwc.org

GFWC is distinguished from other service organizations by the breadth of our outreach. Our community service programs span all areas of the lives of our members, their families, and communities: arts and culture, civic engagement and outreach, education and libraries, environment, and health and wellness.

GFWC has earned a reputation as a powerful force in the fight against [domestic violence](#). GFWC was recognized on the floor of the United States Senate as “a gem among our midst” by then-Senator Joseph Biden (Del.) for our work in bringing hope to victims and survivors of domestic violence and abuse, and our early support for the Violence Against Women Act.

Highlights of our accomplishments on a national level over the last twenty-five years:

**1986:** In keeping with GFWC’s commitment to conservation, the Federation instituted programs to protect and preserve endangered species.

**1990s:** GFWC actively supported the passage of the Violence Against Women Act; the Americans With Disabilities Act; the Family and Medical Leave Act; and legislation supporting handgun control.

**1990:** GFWC celebrated its centennial anniversary in New York City.

**1994:** GFWC founder Jane Cunningham Croly was inducted into the National Women’s Hall of Fame in Seneca Falls, New York.

**1997:** GFWC renewed its commitment to libraries with the Libraries 2000 project. Over a five year period, GFWC clubwomen raised and donated \$13.5 million to public libraries and public school libraries across the nation.

**2000s:** GFWC members contributed \$180,000 for a fully-equipped ambulance for use by the New York Fire Department in response to the loss of equipment suffered during the terrorist attacks on September 11, 2001.

**2011:** GFWC introduces the *Success For Survivors Scholarship*, created as part of our efforts to highlight the importance of rebuilding one’s life after experiencing intimate partner violence. Each year, GFWC awards \$2,500 scholarships to help intimate partner survivors obtain a post-secondary education that will offer them the chance to reshape their future by securing employment and gaining personal independence.

# The Collect

Keep us, oh God, from pettiness;  
Let us be large in thought, in word, in deed.  
Let us be done with faultfinding and leave off self-seeking.  
May we put away all pretense and meet each other face to face,  
Without self-pity and without prejudice,  
May we never be hasty in judgment and always generous.  
Let us take time for all things;  
Make us to grow calm, serene, gentle.  
Teach us to put into action our better impulses,  
Straightforward and unafraid.  
Grant that we may realize it is the little things that create differences,  
That in the big things of life we are at one.  
And may we strive to touch and to know  
The great, common human heart of us all.  
And, oh Lord God, let us forget not to be kind!

Mary Stewart

The collect was written as a personal prayer by Mary Stewart in 1904. She was just out of college and was entering her first job as a high school principal. The first printing was in an obscure paragraph in Delineator magazine. A local printer in Longmont, Colorado later made copies for a local federated club. Mary Stewart wrote the Collect while in Longmont. The first organization to use the Collect or to print it in its yearbook was the General Federation of Women's Clubs. It has since been reprinted in many forms, in many lands. The Collect has also been set to music. Mary Stewart said she offered the prayer for publication as a club woman's Collect because she felt "women working together for large ends was something new." The Collect was not intended to be a creed. Every line of it is a petition, a prayer that is, a Collect.

A detailed history of Mary Stewart and the Collect is available from the General Federation of Women's Clubs Headquarters, 1734 N Street NW, Washington, D.C. 20036.



# Organizations GFWC Woman's Club Of New Tampa Supported In 2022

- 1895 Society\*
- American Heart Association Walk
- Canine Companions for Independence\*
- Camp Boggy Creek - Afghans
- Colonial Assisted Living
- Collection for Hurricane Ian Victims
- Corso for Heroes
- District 8 -Gift Basket Raffle
- John Hopkins Cystic Fibrosis -GFWC Juniors Project
- Heart F.E.L.T. (Feeding Empty Little Tummies)
- Heifer International\*
- Hope for Justice\*
- Hope Lodge At Moffitt Cancer Center
- Hugh O'Brian Youth Leadership\*
- March of Dimes\* and March of Dimes Walk
- Operation Smile\*
- Osher Lifelong Learning Institute - USF
- GFWC Success for Survivor Scholarship\*
- GFWC Annual Giving Program\*
- GFWC Florida President's Project - Camp Boggy Creek\*
- GFWC Florida Leads Program\*
- Keep Tampa Bay Beautiful
- King High School - School Supply Drive
- New Tampa Players
- Penguin Project
- Purple Lease Project
- Presidents Gift - Diane FoRester
- Red Rover
- Resort Hope
- Selah Freedom
- St. Jude Children Hospital\*
- Trinity Cafe
- The Springs
- Walk to End Alzheimers
- UN Foundation Shot@Life Campaign\*

\* Supported on year-end GFWC Remittance Form.

Please visit our website at [gfwcwomansclubnewtampa.com](http://gfwcwomansclubnewtampa.com) for more information on our volunteerism and donations.

# Yearbook Photo Gallery

## 2022/2023 Theme: You Are Picture Perfect



# Yearbook Photo Gallery

## 2022/2023 Theme: You Are Picture Perfect



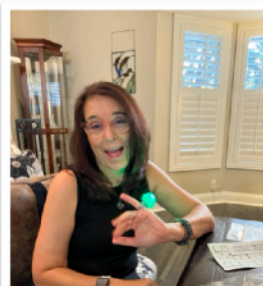
# Yearbook Photo Gallery

## 2022/2023 Theme: You Are Picture Perfect



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## 2022/2023 Theme: You Are Picture Perfect



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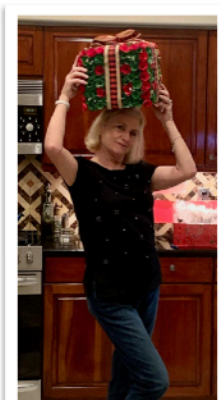
## 2022/2023 Theme: You Are Picture Perfect





# Yearbook Photo Gallery

## 2022/2023 Theme: You Are Picture Perfect



# Yearbook Photo Gallery

## 2022/2023 Theme: You Are Picture Perfect



# Yearbook Photo Gallery

## 2022/2023 Theme: You Are Picture Perfect





**GF WC WOMAN'S CLUB  
OF NEW TAMPA**

**SHARING  
IS CARING  
COOKIE  
EXCHANGE  
RECIPES  
2022**





Butter Pecan Snowball



Chocolate Cherry



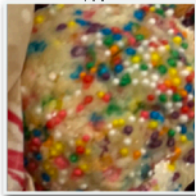
Chocolate Chip Cookies



Chocolate Chip Cookies (Trish's)



Chocolate Star Cookie & Chocolate Star with Cherries



Christmas Goopy Butter Cookies



Cranberry-Orange Butter Cookies



Cranberry Orange Pistachio Cookies



Crunchers Cookies



Keto Snowball



Lace Cookies



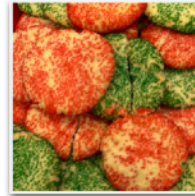
Orange Cookies



Peanut Butter Blossoms



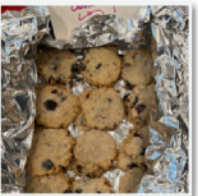
Snickerdoodles



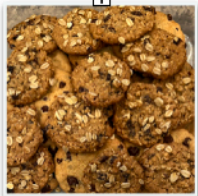
Special Sugar Cookies



Strawberry Almond Linzer Cookies



Vanilla Orange Cranberry



Not Available



Not Available



Not Available

### Butter Pecan Snowballs

1 cup soft butter  
1/2 cup sugar  
2 cups flour  
1 tsp vanilla  
1 TBSP water  
1 1/2 cups chopped pecans  
Confectioner's sugar

Preheat Oven 325 Degrees.

Cream butter and sugar until light. Add remaining ingredients. Form into 1" balls. Place on ungreased baking sheet about 2" apart. Bake at 325 degrees for 20 minutes \*Do NOT let them brown. Remove from baking sheet to cool slightly on wire rack. Roll in confectioner's sugar.

When ready to serve sprinkle tops with a little more confectioner's sugar.

Yields 36 cookies

Submitted by Janet Amendolia

### Chocolate Cherry Cookies

2 1/2 cups all-purpose flour  
1 tsp baking soda  
1 1/2 tsp sea salt  
3 1/4 cup Dutch processed cocoa  
1 cup unsalted butter at room temperature  
1 cup granulated sugar  
1 cup light brown sugar  
2 large eggs at room temperature  
1 tsp vanilla extract  
1 cup chocolate chunks  
1 cup dried cherries

Preheat oven to 350 degrees. Line a baking sheet with parchment paper or silpat baking mat. Set aside. In a

medium bowl, whisk together flour, baking soda, sea salt, and cocoa. Set aside. With a mixer, cream butter and sugars together until smooth. Add in eggs, one at a time. Next, add vanilla extract and mix until combined. Gradually add flour mixture and beat until just combined. Stir in the chocolate chunks and dried cherries. Scoop the dough into rounded tablespoons and place on prepared baking sheet, about 2 inches apart. Bake cookies for 10 minutes, or until cookies are set, but still soft in the center. Don't over bake. Remove from oven and let sit on baking sheet for 3 minutes. Move to a cooling rack and cool completely.

Note-Store cookies in an airtight container for up to 4 days on the counter or you can store them in them in the freezer, in a freezer bag or container, for up to one month.

Yields 36 cookies

Submitted by Linda Bocage

### Chocolate Chip Cookies

3/4 cup butter, softened  
1/4 cup shortening  
1 cup packed brown sugar  
1/2 cup granulated sugar  
3/4 tsp baking soda  
1/2 tsp salt  
2 eggs  
1 tsp vanilla  
2 1/2 cups all-purpose flour  
12 oz (2 cups) semisweet chocolate pieces or miniature candy-coated semisweet chocolate pieces  
1 1/2 cups chopped walnuts or pecans - optional

Preheat Oven 375 Degrees.

In a large bowl beat butter and shortening with an electric mixer on medium to high speed for 30 seconds. Add the brown sugar, granulated sugar, baking soda, and salt. Beat until mixture is combined, scraping sides of bowl. Beat in eggs and vanilla until combined. Beat in flour as much as you can with the mixer. Stir in remains flour. Stir in chocolate pieces and, if desired, nuts.

Drop dough by rounded tps 2 inches apart onto an ungreased cookie sheet. Bake for 8 to 9 minutes until edges are lightly brown.

Yields 60 cookies.

Submitted Joyce Born

### **Chocolate Chip Cookies (Trish's)**

3/4 cup brown sugar  
3/4 cup sugar  
1 stick of buttered flavored Crisco  
2 eggs  
1 tsp vanilla extract  
1 tsp butter extract  
2 1/2 cups of flour  
1 tsp baking soda  
1 tsp salt  
2 cups semi-sweet chocolate chips

### **Chocolate Cherry Cordial Cookies**

3/4 cup room temperature butter  
2/3 cup sugar  
1 tsp vanilla extract  
1 1/2 TBSP maraschino cherry juice  
2 cups all-purpose flour  
Maraschino cherries, well drain and very finely chopped  
Brach's chocolate stars

### **Chocolate Star (Peanut Butter) Cookies**

1/2 cup butter softened  
1/2 cup creamy peanut butter  
1/2 cup white sugar  
1 egg  
1 tsp vanilla  
1 3/4 cups all purpose flour  
1/2 tsp salt  
1 tsp baking soda  
24 milk chocolate stars  
1/3 cup white sugar (for rolling)

Preheat Oven 375 Degrees

Combine the sugars add one stick of butter favor Crisco. Beat until well combined. Add two eggs and mix the heck out of the mixture until pale yellow. Add tsp of vanilla and butter extract. Mix until incorporated. Add 2 1/2 cups of flour, 1 tsp of baking soda, and 1 tsp of salt mix just until well blended do not over mix. Stir in 2 cups chocolate chips. Bake for 10-12 minutes

Submitted by Caralyn Paul

Cream the butter on high speed with a hand mixer. Slowly add the sugar and vanilla. Slowly add in the cherry juice. Mix until thoroughly combined. At a slow speed, gradually add the flour and mix until a soft dough is formed. Gently fold in chopped cherries. Refrigerate for 1-2 hours until firm and cold. Preheat oven to 350 degrees. Line two baking sheets with parchment paper. Roll balls out of the dough. Bake for 10-11 minutes or until very lightly browned on the edges and remove from the oven. While the cookies are still very warm, gently press a Brach's Chocolate star into the top of each. Allow to cool and enjoy.

Yields 24 Cookies Submitted by Mary Beth Prociuk



Preheat oven to 350 degrees.

In stand mixer with paddle attachment or with a hand mixer, cream butter, peanut butter, white sugar, brown sugar, until they are fluffy and completely combined. Mix in the egg and vanilla extract in a separate bowl. Sift together the flour, salt, and baking soda. Add the flour mixture to the butter mixture a little at a time until fully combined. Don't over mix or you will have tough cookies. Roll the dough into balls a little smaller than golf balls-about 1 heaping TBSP per cookie. Roll the dough in sugar. Place on a parchment paper lined baking sheet. Bake for 10 minutes. Remove from oven and lightly press 1 star in the middle of each cookie. Place in the oven for an additional 2 1/2 minutes. Cool the cookies on the rack.

Yields 24 Cookies Submitted by Mary Beth Prociuk

### **Christmas Goey Butter Cookies**

1/2 cup unsalted butter, softened  
1 (8 oz.) package cream cheese,  
softened  
1 egg  
1 tsp vanilla extract  
1 white cake mix  
1/2 cup sprinkles divided  
1/2 cup confectioner's sugar

Cream together butter & cream cheese. Add egg & vanilla beat until combined. Beat in cake mix until well blended. Stir in 1/4 cup of the sprinkles. Refrigerate at least one hour or over night.

Preheat oven to 350 degrees. Lightly grease a cookie sheet or line with parchment. Scoop out rounded TBPs of dough and roll into a 1-inch ball. Sprinkle the ball with sprinkles and roll in confectioner's sugar until completely covered. Place two inches apart bake 8 to 10 minutes allow them to sit on the sheet for 2 minutes before transferring to a wire rack

Yields 36 Cookies. Submitted by Janie Gaglione

### **Cranberry-Orange Butter Cookies**

1 1/2 cups unsalted butter, softened  
1 1/4 cups unsifted powdered sugar  
2 tsps vanilla extract  
3 cups all-purpose flour  
1/4 tsp plus 1/8 tsp. baking powder  
1/4 tsp salt  
3/4 cup chopped dried cranberries  
1 1/2 TBSPs orange zest (from 3 oranges)  
1 cup demerara sugar or sparkling sugar, as needed for decorating

Beat butter with a stand mixer fitted with a paddle attachment on medium speed until creamy, about 2 minutes. Gradually add powdered sugar, beating until smooth. Beat in vanilla. Stir together flour, baking powder, and salt in a bowl. Gradually add flour mixture to butter mixture, beating on low speed until combined, about 1 minute. Beat in cranberries and orange zest until just combined, about 30 seconds. Divide dough in half. Shape each half into a rectangular log about 9 inches long x 2 inches wide x 2 inches tall. Wrap in plastic wrap, and chill at least 2 hours or up to overnight.

Preheat oven to 350°F. Place demerara sugar in a shallow dish. Unwrap dough logs. Gently press demerara sugar into long sides of both logs. Cut dough into 1/4-inch-thick slices. Arrange slices 1 inch apart on 2 baking sheets lined with parchment paper. Working in 2 batches, bake cookies in preheated oven until edges are lightly browned, 10 to 12 minutes.

Submitted by Geri Burke



### **Cranberry Orange Pistachio Cookies**

1/2 cup unsalted butter soften  
3/4 cup light brown sugar lightly  
packed  
1 large egg  
1/2 tsp pure vanilla extract  
1 cup all-purpose flour  
1 tsp baking powder  
1/2 tsp ground cinnamon  
1/4 tsp ground nutmeg  
1 tsp finely grated orange peel  
1 1/2 cups rolled oats  
1/4 cup milk (used unsweetened  
cashew milk)  
3/4 cup chopped dried cranberries  
1/4 cup chopped pistachios

Preheat Oven 350 Degrees. Line baking sheet with parchment paper.

In a large bowl, beat together butter, egg, and brown sugar until creamy. Add vanilla, milk, and orange peel, beat to combine. Add flour, baking powder, cinnamon, and nutmeg, beat just until combined. Stir in oats, pistachios, cranberries. Scoop dough with cookie scoop, or tablespoon, and place on prepared sheets. Bake for 10 to 12 minutes for TBP size and 12 to 14 minutes for cookie scoop size about 2 TBP.

#### Orange Icing:

1 cup powdered sugar  
1/2 tsp fine grated orange peel  
1/4 tsp pure vanilla extract  
2 TBP Orange Juice

Whisk ingredients together in a small bowl. Drizzle icing over cookies.

Yields 24 Cookies



### **Crunchers**

2 cups melted margarine/butter  
2 cups brown sugar  
2 cups white sugar  
4 beaten eggs  
2 tsp vanilla  
2 cups oatmeal  
2 cups cornflakes  
4 cups flour  
2 tsp baking soda  
2 tsp baking powder  
1 cup chopped nuts  
1 12 oz semi-sweet mini chocolate chips

Preheat oven 350 degrees

Blend sugar and butter. Stir in eggs and vanilla. Mix in flour. Mix in oatmeal, cornflakes, chocolate chips and nuts. Make 1 TBSP size portions. Cook for 12 minutes.

Yield 24 Cookies Submitted by Lisa Sklet

### Keto Snowball Cookies

3 1/2 cups almond flour  
2 cups walnuts (finely chopped)  
4 TBSP coconut flour  
2 tsp baking powder  
2 tsp cinnamon  
1/2 tsp salt  
1 cup softened butter  
1 cup swerve sweetener (Granular)  
2 large eggs room temp  
2 tsp vanilla extract  
1 cup powdered swerve sweetener

Preheat Oven to 325 degrees and line 2 baking sheets. In medium bowl whisk together almond flour, chopped walnuts, coconut flour, cinnamon, baking powder & salt. In large bowl, beat the butter & granulated sweetener until light & fluffy. Beat in eggs & vanilla. Beat in almond flour mixture until the dough comes together. Roll into 1" balls & place on baking sheets about 1" apart, Bake 16-18 minutes until just lightly golden brown. Remove & let cool on the pan. Roll in powdered swerve sweetener.  
Yields 60 cookies. Submitted by Elaine Jones

### Orange Cookies

#### Cookie:

1 1/2 cup Sugar  
1 cup margarine  
2 eggs  
1/2 tsp salt  
1 cup sour milk  
(milk with 1 TBP vinegar)  
2 tsp baking powder  
1 tsp baking soda  
4 cups flour

Cream together sugar & margarine. Add orange juice, rind, eggs & salt. Blend in sour milk and flour mixture. Drop onto ungreased cookie sheets and bake @ 350 degrees for 10 minutes.

#### Icing:

1 Orange (juice & rind)  
1 TBP melted butter

Powdered Sugar to make correct consistency

\* 2 TBP : 1 1/2 cup powdered Sugar

Yields 48 Cookies

Submitted by Theresa Bogushefsky

### Lace Cookies (Eleanor Brenner)

1 cup finely chopped Walnuts  
1/2 cup unsalted Butter, softened  
1/2 sugar  
2 TBSP A/P Flour  
2 TBSP Milk  
Filling:  
6 oz Semisweet Chocolate Chips  
1 1/2 TBSP Butter  
1 1/2 TBSP Milk

Preheat oven to 325 degrees. Line 4 cookie sheets with heavy-duty foil. Heat walnuts, butter, sugar, flour and milk in a small heavy saucepan over medium heat, stirring constantly until butter is melted and ingredients are totally blended.

Drip level 1/2 tps of mixture on foil 3 inches apart. Bake 12-15 minutes or until light golden brown. Cool completely on foil 10-15 minutes then peel cookie from foil. (I use a silpat and they slide right off) Cookies are very delicate and must be cool to handle.

Filling: Melt all ingredients in a double boiler over hot, not boiling water. Stir constantly until smooth.

Yields 24 Cookies

Submitted by Mary Jones

### **Peanut Butter Blossoms**

1 3/4 cups all-purpose flour  
1 tsp baking soda  
1/2 tsp salt  
4 ounce (1 stick) butter at room temperature  
1/2 cup smooth peanut butter (or Other creamy nut butter)  
1/2 cup granulated sugar, plus more for rolling  
1/2 cup little brown sugar  
1 large egg  
1 TBSP milk, half-and-half, oat milk or nut milk  
1 tsp vanilla extract  
Nonstick spray, vegetable oil, or parchment paper for cookie sheet  
3 dozen chocolate kisses

Stir together flour, baking soda and salt; set aside. Using an electric mixer, cream together butter, peanut butter, 1/2 cup granulated sugar and light brown sugar. Add egg, milk and vanilla; beat until well blended. Gradually add flour mixture, mixing thoroughly. If the dough is very soft refrigerate for about 1 hour.

Preheat oven to 375 degrees. Spray, oil or line a cookie sheet with nonstick liner and set aside. Roll dough into 1 inch balls. (For a precise number of cookies, divide the dough into 5 pieces, and shape each piece into 12 balls.)

Roll cookies in sugar and place 2 in cheese apart on cookie sheet. Bake until very lightly brown and puffed, 6 to 8 minutes. Remove sheet from oven and lightly press a candy kiss into center of cookie, allowing it to crack slightly. Return to oven until light golden brown 2 to 3 minutes. Remove from oven, cool completely and store in an airtight container.

Yields 36 Cookies Submitted by Joyce Mathisen

### **Snickerdoodles**

1/2 cup butter, softened  
1 cup sugar  
1/4 tsp baking soda  
1/4 tsp cream of tartar  
1 egg  
1/2 tsp vanilla  
2 1/2 cups all-purpose flour  
2 TBSP sugar  
1 teaspoon ground cinnamon

In a medium bowl beat butter with an electric mixer for 30 seconds. Add the 1 cup sugar, baking soda, and cream of tartar. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour you can with the mixer. Stir in the remaining flour. Cover and chill dough about 1 hour or until able to handle.

Preheat oven to 375. Combine the 2 TBPs sugar and cinnamon. Shape dough into 1 inch balls. Roll balls in sugar mixture to coat. Place 2 inches apart on an ungreased cookie sheet. Bake 10 to 11 minutes or until edges are golden. Transfer to a wire rack:cool.



### **Special Sugar Cookies**

1 cup butter (softened)  
1 cup granulated sugar  
1 cup confection's sugar  
2 eggs  
1 cup vegetable oil  
4 cups flour  
1 tsp baking soda  
1 1/2 tsp vanilla extract

In a large mixing bowl cream butter and sugars till blended. Beat in eggs and vegetable oil till well mixed. Add vanilla and baking soda. Gradually beat in flour till batter forms a soft cookie dough. Cover and refrigerate overnight.

Preheat Oven 350 degrees

Form small balls (1" dia.) and shake in granulated sugar. Place on cookie sheet and press down with fork (crisscross pattern). Bake at 350 degrees 10-15 minutes checking after 12 minutes - do not let cookies get too brown.

Yields 108 small cookies Submitted by Pam Anderson

### Strawberry Almond Linzer Cookies

2 1/4 cups all-purpose flour  
1/2 tsp baking powder  
1/4 tsp ground cinnamon  
1/4 tsp ground cardamom (optional)  
3/4 cup ground almond flour (see note)  
1 cup 2 sticks salted butter  
3/4 cup granulated sugar divided  
1 1/2 tsp vanilla extract  
2 large egg yolks  
Powder sugar for dusting  
Strawberry jam, for filling (use your favorite jam)

#### Notes:

I used ground almond flour for this recipe. Almond flour usually includes the skin of the almond. If this is something you don't want to see visible in your cookies, use blanched silver almonds instead.

Make sure to dip your cookie cutter in flour in between cuts to help ensure a cleanly cut, easy to release cookie. Any remaining shortbread dough can be used to cut out single shortbread cookies.

In a medium bowl, whisk together the flour, baking powder, cinnamon, and cardamom set aside. In a food processor, pulse together the almonds with 1/4 cup sugar until finely ground set aside.

In the of an electric mixer fitted with paddle attachment, cream the butter and remaining 1/2 sugar together until combined about 1 1/2 minutes. Mix the vanilla extract. Stop the machine, scrape down the sides and bottom of the bowl as necessary. Turn the mixer on to low speed add in the almond mixture wait until completely mixed in, about 1 minute. Add the flour mixture and mix until combined. Form mixture into 2 evenly sized balls, flatten each into a 6 inch round disk and wrap each one separately into plastic wrap and refrigerate for at least 2 hours.

Position two racks near the center of the oven and preheat the oven to 350 degrees. Line two baking sheets with parchment paper or silicone mat\* (preferred) set aside. Dust work surface with flour, roll out one disk into 1/6 - 1/8 inch thickness. Cut using linzer cookie cutter or medium round or flutter cookie cutter, then using a smaller round, heart, or star shape cut out the center. Carefully transfer to baking sheet using a thin metal spatula to lift cookie dough. Place cookies about 1 to 1 1/2 inches apart from each other on baking tray. Place the baking tray in the fridge for 10 minutes or in the freezer for 5, cookies hold their shape better if cold. Also, refrigerate any left over dough. Bake for 9-12 minutes until edges start turning golden. Let cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. Spread cookies with jam over the whole circle. Top with star circle, and dust with powder sugar.

Submitted by Tammy Griffith

### Vanilla-Orange Cranberry Cookies

1/2 cup (8 tablespoons) butter  
3/4 cup sugar  
grated peel of 1 medium to large orange  
1 tsp vanilla extract  
1/4 tsp baking powder  
1/2 tsp salt  
1 large egg  
1 1/2 cups King Arthur Unbleached All-Purpose Flour  
1 cup dried cranberries  
1 cup toasted chopped walnuts or pecans

Preheat the oven to 425 Degrees. Lightly grease two baking sheets, or line there with parchment. In a large bowl, beat together the butter, sugar, orange peel, vanilla, baking powder, and salt. Beat in the egg. The mixture may look slightly curdled; that's OK. Add the flour and dried cranberries (or cranberries and nuts), stirring until well combined. Drop the dough by heaping teaspoonfuls onto the baking sheets, leaving about 1 1/2 space between them. A level teaspoon cookie scoop works very well here; dough balls will be about 1 1/4 in diameter. Using the flat bottom of a glass dipped in sugar, flatten the cookies slightly, to a scant 1/2" thick. Bake the cookies for 6 to 7 minutes, until they're barely set, and a light golden brown around the edges. Don't over-bake; if you do, the cookies will be hard, not soft and chewy. Gently lift one of the cookies and look at the bottom; if you've used parchment, it shouldn't be brown. If you're baking on a dark cookie sheet without parchment, it should be light (not dark) brown. Remove the cookies from the oven, and cool them right on the pan. If you need a pan to bake the remainder of the cookies, give the cookies about 5 minutes to set before transferring them to a rack to cool completely.

Yields 4 dozen cookies.

Submitted Linda Bocage

# INSPIRATIONAL QUOTE

“Every day is renewal, every morning the daily miracle. This joy you feel is life.”

Gertrude Stein

# A SPECIAL THANK YOU

Thank you to District 8 Director Annette Bellingar and the entire District 8 Board. We truly appreciate all the support we received in 2022. Our GFWC is excited to continue growing as an organization in 2023 and beyond.



Happy New Year 2023!

The Board of the GFWC  
Woman’s Club of New Tampa