

# Club News

## Brunch Report



We had a WONDERFUL Beat the Winter Dolldrums Brunch on a very snowy day, chez Apu. The table was replete with good stuff. We had blintzes with strawberries, sour cream, Debby Mayer's fabulous apple sauce, vegetarian sausages, and champagne with orange juice. We got a lot done.

The major decision was to go GREEN and put the Wrinkler online, STARTING WITH THE NEXT ISSUE, THE AUGUST ISSUE. Members without email will get a printed copy. We voted to acquire our own domain. This will give the club more flexibility about how we spend our money and allow for more donations to good causes. Please contact S K-M if you have no email. See Page 2 for contact info.

The May issue will also be online, so the membership can get used to the idea. PLEASE TRY IT OUT.

## The club domain is: [www.rvwbasenjiclub.org](http://www.rvwbasenjiclub.org)



b/w photos by Darrin Oakley

### 2008 Treasurer's Report of the Rip Van Wrinkle Basenji Club by Karen Sahulka

\$3793.44 start 2008

plus total \$ taken in:  
\$1123.92 dues  
\$ 550.00 contributions  
\$ 150.00 posters sales  
\$ 401.09 raffle  
\$ 192.00 match entries

Total: \$6210.45

minus expenditures:  
\$ 60.00 memberships BCOA and ADOA  
\$1275.00 donations  
\$ 416.86 Wrinkler postage  
\$ 496.10 Wrinkler paper and printing  
\$ 47.42 renewal notices paper, printing and postage  
\$ 194.53 match costs  
\$ 91.00 DWAA entries

\$3629.54 end 2008

## RECIPE

### Cheese Blintzes

#### The Filling

- \* 1 lb Cottage Cheese (or pot cheese)
- \* 1 egg
- \* 1t vanilla
- \* 1/4 c turbinado sugar
- \* Sprinkle Poppy Seeds

-- Blend all of the about until smooth  
-- Let stand while making crepes

#### The Crepes

- \* 3 eggs
- \* 1/2 c milk
- \* water as needed

Beat all of the ingredients with a fork  
Heat small Omelet pan; wipe with butter

Pour small amount of mixture to cover pan thinly, and pour excess out. Use fork to loosen from sides of pan as the crepe cooks. When cooked, turn onto plate to cool, cooked side up. Repeat until mixture is used

Put 2 Tbsp of filling onto one side of crepe Fold crepe over each end of filling mixture Then roll from the filled side to the end, creating a rectangle. Cook in butter on both sides until golden brown. Serve with sour cream and strawberries and Cinnamon Sugar.

(these blintzes were served at the Brunch)

