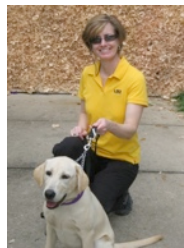




ΗΛΠΠΛΗ ΗΦΗΛΦΗΤΣ: ΠΘΥΣΜΒΣΡ 2009

### **LSU HOMECOMING PARADE PARTY**

Delta Gamma alumnae came out in droves on Saturday, November 14<sup>th</sup> to celebrate the 100<sup>th</sup> Anniversary of Homecoming festivities at LSU. Recent DG initiates rode in a float with their fraternity partners, and the pomping looked great with a two-story campanile! It was a beautiful weather, the jambalaya was delicious and everyone had a great time. We have decided to continue the tradition next year, so be sure to mark your calendars and plan attending in November 2010!



### **GAMMA ZETA REUNION/ "LSU DAY":**

LSU has decided to host an "LSU DAY" to celebrate the school's 150<sup>th</sup> Anniversary on April 24<sup>th</sup>, 2010. All sororities have been asked to host Open Houses that Saturday and, in keeping with the celebration, the Delta Gamma Alumnae Board has decided to organize a **Gamma Zeta Reunion** that weekend. Friday night will consist of 5-year "Pledge Class Parties" with alumnae, followed by DG Open Houses that Saturday afternoon, followed by a crawfish boil for alumnae and their spouses Saturday evening. In addition, we will be

raising money to support the training of a seeing-eye dog for a visually impaired individual. We will have special thank-you gifts for all who contribute to this wonderful philanthropic cause. The Open House is also a terrific opportunity to take your legacies and her friends on a tour of the house and introduce them to Delta Gamma!

In preparation for these events, we are actively looking for volunteers to a) host Pledge Class Parties Friday night (1950-54; 55-59; 1960-64...), b) assist our Foundation Chair with organizing the fundraiser, and c) organize the crawfish boil on Saturday night. If you feel you can assist in the planning of any of these events, please let us know by emailing [brdeltagammas@gmail.com](mailto:brdeltagammas@gmail.com). We would LOVE to have you help out!

### **DG ALUMNAE EVENT CHANGES**

The DG Alumnae Chapter has decided to cancel the following events in lieu of the Gamma Zeta Reunion: Christmas Party (scheduled for Dec. 4<sup>th</sup>), Valentine's Day Menu Planning (January 30<sup>th</sup>), and the Nottoway Plantation Tour (April 10<sup>th</sup>).

### **SAVE THE DATE! FOUNDER'S DAY 2010**

Please mark your calendars for Founder's Day 2010, which will be held on Sunday, February 28<sup>th</sup> at 11:30 a.m. at the Hilton Capital Center in downtown Baton Rouge. We have outgrown our space at both the Baton Rouge Country Club and Boudreaux's! An invitation will be mailed out to all alumnae in January. As a special guest, our Alumnae Chapter we will be welcoming Mrs. Roxanne Ebner LaMuth, Foundation Development Director for Delta Gamma. We are looking for a volunteer to house Mrs. LaMuth during her stay. If interested please email us, and we sincerely hope to see you at the Founder's Day luncheon this year!

### **LEADERSHIP POSITIONS AVAILABLE FOR DG ALUMNAE BOARD**

Several of you have indicated your interest in serving on the Baton Rouge Delta Gamma Alumnae Board via the Survey Monkey's Online Survey. We are now taking submissions of interest for the following Board positions: Vice President, Public Relations Chair and Panhellenic Representative. Duties of each of the positions are posted below. Our Board typically meets 4-5 times a year on a weeknight and members are expected to participate in a majority of our alumnae events. If you are interested, please contact our

## ΒΑΤΟΠΙ ΡΟΨΓΣ ΔΕΛΤΑ ΓΑΜΜΑ ΔΛΥΜΠΙΑΣ CHAPTER



ΗΛΠΠΙΑΗ ΗΦGHLΦGHTS: ΠΘΣΜΒΞΡ 2009

Nominating Committee members Melanie Johnson ([melaniejohnson@hotmail.com](mailto:melaniejohnson@hotmail.com)) and/or Beth Phillips ([bandbphillips@cox.net](mailto:bandbphillips@cox.net)). Thanks!

The Vice-President shall preside over meetings of the Chapter in the absence of, or at the request of, the President. She shall be in charge of alumnae social functions, programming and Founder's Day planning. She shall serve as Chairman of the Alumnae Programming/Hospitality Committee.

The Public Relations Chairman is responsible for overseeing all public relations, publicity and historical records of the Chapter. She shall write and submit a report to Executive Offices about Chapter activities for publication in the *Anchora*, dependent upon the publication's submission deadlines. She shall serve as Chairman of the Newsletter Committee, and is responsible for the generation of a semi-annual newsletter to all Baton Rouge alumnae, which is to be sent out each July.

The Alumnae Panhellenic Delegate shall attend all alumnae meetings; represent Panhellenic to the Delta Gamma Alumnae Chapter by relaying reports, reactions, suggestions and concerns; be familiar with the contents of the National Panhellenic Conference Manual of Information; and perform such other duties as are listed in the AOM. She shall serve as the Chairman of the Alumnae Chapter Panhellenic Committee.

### **SURVEY MONKEY RESULTS**

Thanks to all 46 of you who participated in our online survey! We had wonderful feedback on how to improve our chapter and wanted to share these take-away suggestions. The most popular DG events are Cooking Classes/Demonstrations, Wine Tastings, Corks 'N Canvas Painting classes, Delta Gamma Reunion, Recruitment and Founder's Day. The best times for people to participate includes weekend mornings/afternoons, followed by weekday evenings. As suspected, children, work schedules and other organizational commitments were the most frequently cited reasons why people were not able to attend events. 80% of you say you would be more inclined to pay your annual Chapter and National dues online via PayPal. As far as changing our chapter, some request more of a focus on community work and less social events. Most are grateful to the chapter for offering different activities throughout the year, and some recommend casual events with spouses/kids, and one person recommended getting a DG directory for all

alumnae in Louisiana.

Look for us to incorporate several of these suggestions in the coming year, and thanks again for your feedback! We are here to serve you and appreciate your time in making our chapter the best it can be!

### **THANKS FOR PAYING YOUR CHAPTER DUES!**

We have had a tremendous increase in the number of dues-paying members this year and we wanted to say **THANK YOU** to the following sisters who have supported the Baton Rouge Alumnae Chapter!!! (It's not too late to join! Please send a \$40 check [made payable to the Baton Rouge Delta Gamma Alumnae Chapter] to Laura Simpson, 18531 Bay Ridge Court Baton Rouge, LA 70817. This includes both your national and local chapter dues.)

Kameron Weilbacher Aaron  
Rebecca Abadie Adams  
Marcie Landry Blaise  
Christy Boustany Mims  
Virginia Mabry Brabham  
Susan Young Brazan  
Amy Azar Brunet  
Emily Burris  
Nancy Aldrich Byrd  
Nicole Battle DePino  
Julie Kiehfuss Fink  
Kerry Fitzgerald  
Kaylee Wiegel Fontenot  
Claudia Kramer Golden  
Elizabeth Martin Granger  
Marianne Montgomery Granier  
Kathleen Fournet Hains  
Angela Bateman Heigle  
Catherine LaPlace Hurston  
Ashley Johnston  
Melanie Vicknair Johnson  
Margot Beatty Keihfuss  
Debbie Denison Leone  
Susan Quinn Mang  
Carole Henley Marcantel  
Amy Daste McCalip  
Merrilee Audioun McCay  
Dee Scott McLin



ΗΛΠΠΛΗ ΗΦΗΛΦΗΤΣ: ΠΘΥΜΒΞΡ 2009

Bettsie Baker Miller  
Chrislyn Miller  
Jerry Perrine Mills  
Darienne Oliver Mobley  
Freda Nugent Montgomery  
Tina Homan Montz  
Kim Frischhertz Morgan  
Claire Murphy  
Kimberly Naquin Neucere  
Bettsie Stapleton Norton  
Beth Bryant Phillips  
Laura Claverie Poche  
Brenda Love Redpath  
Nicole Hatteberg Roberts  
Frances Williams Shurtz  
Laura MacPherson Simpson  
Carol Steinmuller  
Karen Kelly Stephens  
Rebecca Trevino Sturdivant  
Heidi Howat Thompson  
Ann Forte Trappey  
Cindy Bize Tullier  
Lynde Holsomback Ulmer  
Virginia Lewis Walker  
Colleen O'Connor Wilbert  
Kati Meaux Williamson  
Jeanette Reiser Bilisoly  
Adelaide Duls Smith  
Grace Lyles Uffman  
Jean Blossman Wathan

**DELTA GAMMA CONVENTION—JUNE  
17-20<sup>TH</sup> IN DENVER, CO**

All Delta Gamma Alumnae are invited to attend the Delta Gamma Convention this June 17<sup>th</sup>-20<sup>th</sup> in Denver, Colorado. More information will come out in January regarding specifics, but we wanted to give you a heads up so you can mark your calendars well in advance. Thus far Bettsie Norton, Emily Burris, Jill Roshto, Bettsie Miller and Suzanne Sexton are planning to attend. If you are interested in attending as well, please let us know. We hope you can join in the fun!

**Fun Thanksgiving Recipe: Cream of Butternut  
Squash and Apple Soup**

Sweet butternut squash and tart Granny Smith apples are enriched with cream and saffron in this savory soup. For a sit-down meal, serve the soup as a first course in warmed individual bowls. For a Thanksgiving buffet, present the soup in a warmed tureen so guests can help themselves. If desired, garnish the soup with croutons and a pinch of chopped fresh herbs, such as parsley or sage.

**Ingredients:**

- 3 Tbs. unsalted butter
- 1 Bermuda onion, chopped
- 1 butternut squash, about 3 lb.,  
peeled, seeded and cut into 1-inch cubes
- 6 cups low-sodium chicken stock
- 4 Granny Smith apples, peeled, cored and  
chopped
- 4 pinches of Spanish saffron threads, about  
1 tsp.
- Pinch of freshly grated nutmeg
- 2 cups heavy cream
- Salt and freshly ground pepper, to taste

**Directions:**

In a large soup pot over medium heat, melt the butter. When the butter is foamy, add the onion and sauté, stirring occasionally, until tender and translucent, 4 to 6 minutes. Add the squash and stock, bring to a boil and reduce the heat to medium-low. Simmer, stirring occasionally, until the squash is tender when pierced with a fork, about 20 minutes. Add the apples, saffron and nutmeg and simmer, stirring occasionally, until the apples are tender, about 15 minutes. Using a food processor or a blender, puree the soup in batches until smooth. Return the soup to the pot, stir in the cream, and season with salt and pepper. Warm gently as needed. Ladle the soup into warmed bowls and serve immediately. Bon appetit!

