



LEWIS SKI CLUB

NEWSLETTER

May, 2023

Prez Sez



Greetings again! It's been a great ski and boarding season. I heard some places out West are still going strong, and possibly open through July and maybe even August! We will have our next "live" meeting at our

usual location in Olmsted Falls, the Donauschwaben German-American Cultural Center, in June. The June meeting is our ice cream social, so come join us for some yummy ice cream and great toppings. I scream, you scream, we all scream for ice cream. 😊

Our club trip leaders are scoping out ski destinations for possibly **two** one-week trips in 2024. Details will be coming soon.

We got several activities already planned for the summer season. If you have any fun activities you like to suggest, let us know and let see if we could try to set it up. As the weather warms, we will have hikes, bike rides, Guardians games, and camping trips ect... Check our [website](#) and newsletter for more details.

We welcome previous and new officers and trustees. I thank all the past officers/volunteers for their time and effort in making this a great club. Please feel free to suggest new ideas and activities we all can enjoy.

T. Vannuyen, President

Membership Meetings

April "International Food Feast" – At our April meeting, we featured foods from around the world. Thanks to all who participated in our International Foods day! We had a



good variety to choose from! There was Vietnamese fried rice, Chinese lo mein, Indian chicken curry, Hungarian pastry, Italian pizzas, and Argentina Ricotta Balls. It was Yummy. 😊



One of the favorites was J. Dubas' entry, the Ricotta Balls, for which we've had requests for her now-not-so-secret recipe, since we are sharing later in this newsletter. It's quite involved, but what a great result!

NO MEETING IN MAY – Remember, there is no general membership meeting in May.

June Ice Cream Social – For our next membership meeting, on Tuesday, June 6th, we will have an ice cream sundae bar, along with other appetizers. Details will be included in the next newsletter.

Alpine Update



Already Looking to 2024 - We are anxiously awaiting news from our trip leaders for our 2024 Western weeklong trips. We have

decided with the excellent response to this year's trips, we would return to our two different western weeklong trips. I believe they are looking into Ikon destinations.

We appreciate everyone who participated in any of our trips this season. Thank you. Please spread the word about the benefits of being part of a ski club.

We will announce our plans for 2024 as soon as possible! trips, dates, and destinations! We are looking at working with other local clubs to ensure we can meet our budgeted number of participants. Of course, always in need of volunteers to run a day trip, so reach out if you're interested in getting involved.

K. Hulick

Elections

At the April meeting we held our elections. The results returned most officers to their prior positions, while the Publicity Director and a Trustee swapped positions. Your officers for the next year are:



President
T. Vannuyen



Activity Vice President
T. Telzrow



NEW Publicity Director
V. Lyons



Nordic Vice President
D. Marcinko



Recorder
M. Dubas



Alpine Vice President
K. Hulick



Treasurer
J. Dubas



NEW Trustee
M. Manthey

Upcoming Activities

Spring Hikes – Let's get outdoors now that the weather has warmed. Here are a couple of short hiking outings...

Hinckley Lake Loop Trail – On **Sunday, May 21st** meet at 1 pm in the lower parking lot by the Spillway Picnic Area on East Drive, just off Bellus Road in the parkway. We will hike from there. This shaded trail is approximately 3 miles.

Richfield Heritage Preserve – On **Saturday, June 10th** meet at 2:30 pm 4374 Broadview Road in Richfield. This park has it all - hiking trails, secret waterfalls, and lakes! They allow dogs on leash, so you can bring your dog.

Annual Club Picnic – On Tuesday, August 1st we have again reserved the Albion Woods picnic shelter for our largest gathering of the year – our annual club picnic. The Club subsidizes the cost of this event to keep the price low. Please mark this date and look for details in upcoming newsletters.

Guardians Baseball Game - On Friday, August 4th



we have a group of 30 tickets available for \$25 each. We were fortunate to get a super group discount. The seats are in Section 546, which are upper box

seats. The Guardians will be playing the Chicago White Sox. This game features, the post-game "RocknBlast" fireworks and \$1 hot dogs (it's "dollar dog" nite). This game should be well attended so we got a real bargain.

This event will be posted on our website so we can use Pay Pal for payment. We must sell a minimum of 20 tickets, so if sales are slow, **we will open to non Lewis folks after May 26th**. Anyone can purchase up to 4 tickets each.

Camping & Water Sports Weekend – That same Friday begins our annual camping weekend from Friday, August 4th through Sunday, August 6th. Details of this fun weekend immediately follow below...

Camping and Boating Weekend—2023

Date: Friday evening, Aug 4 thru Sunday, Aug 6
Check in at 3 pm Friday; Checkout at 1 pm Sunday

Come join us at West Branch State Park for a camping weekend. We hope to repeat the good weather, good food and great company from the last 5 years. We've reserved 4 campsites, and plan to make use of West Branch Reservoir and the hiking trails.

Location: West Branch State Park is east of Ravenna, at 5570 Esworthy Rd . It has camping, hiking trails, disk golf, fishing and a marina. One of the boat launches is close to the campground.

Bring your own camping gear and cooking gear, beverages and food. The **\$35 fee per person** will pay for the campsites for the weekend. If more than the break even number of participants sign up, firewood and Friday night subs will be provided by the club—as funds allow.

There will be at least two single kayaks, and a tandem kayak to share.

Campsites allow up to 3 tents, or 2 tents and a camper, and 2 cars per site. For more information contact the Activity VP . Reservations can be made at the lewisskiclub.org website.

Reservations by July 6 are strongly suggested, as we will release unclaimed sites the next day.



Image:freepik.com
Mountains are not included

Lewis Ski Club Membership is required. Please see the Membership Page for more information.

3/27/23



Albóndigas de Ricota (Argentine Ricotta Balls)

Prep: 15 mins
Cook: 60 mins
Total: 75 mins
Serves: 4 servings
Makes: 12 ricotta balls

Ingredients

For the Tomato Sauce:

- 1 tablespoon (15ml) extra-virgin olive oil
- 4 medium cloves garlic, minced
- 1 cup (100g) pitted black olives, halved lengthwise
- 2 tablespoons (20g) drained capers
- Two 28-ounce (794g) cans whole peeled tomatoes and their juices
- 1 teaspoon fresh-picked thyme leaves
- 1 teaspoon dried oregano
- 1/2 teaspoon freshly ground white pepper
- Kosher salt

For the Ricotta Balls:

- 2 cups (500g) whole milk ricotta
- 1 cup (100g) grated Pecorino Romano
- 3/4 cup (30g) minced flat-leaf parsley leaves and tender stems, divided
- 1/4 cup (60ml) fresh lemon juice plus 1/2 teaspoon lemon zest
- 1 1/2 teaspoons freshly ground white pepper
- 1/2 teaspoon ground nutmeg
- Kosher salt
- 3/4 cup (96g) all-purpose flour, plus more if needed
- 1/2 cup (72g) fine breadcrumbs
- 1 large egg, beaten
- 1/2 cup (120ml) extra-virgin olive oil
- 1/2 cup (50g) grated Parmigiano-Reggiano

Directions

1. **For the Tomato Sauce:** In a 5-quart Dutch oven, combine olive oil and garlic and set over medium heat. Cook, stirring often, until garlic just begins to turn very lightly golden. Stir in olives and capers and cook until just heated through, about 45 seconds.

2. Stir in canned tomatoes and their juices, thyme, oregano, and white pepper. Using a wooden spoon, break up tomatoes until large chunks. Season lightly with salt, then bring to a simmer, reduce heat to medium-low, and cook, stirring often, until sauce has darkened and thickened to a chunky texture, about 45 minutes. Transfer sauce to a heatproof container and set aside. Wash and dry Dutch oven.
3. **Meanwhile, for the Ricotta Balls:** In a large mixing bowl, combine ricotta, Pecorino Romano, half the parsley, lemon juice and zest, 1 teaspoon white pepper, and nutmeg, and stir until thoroughly combined. Season generously with salt. Add flour, and, using a clean hand, knead into ricotta mixture until a moist but not sticky ball forms; mix in more flour, 1 tablespoon at a time, if necessary. Let stand 5 minutes.
4. In a small mixing bowl, stir together breadcrumbs with remaining parsley, remaining 1/2 teaspoon white pepper, and a large pinch of salt. Place beaten egg in a second small bowl.
5. Using lightly moistened hands, roll ricotta mixture into golf ball–size balls (about 50g each). Transfer balls to a parchment-lined rimmed baking sheet and refrigerate for 10 minutes.
6. Hold a ricotta ball in your left hand and gently roll it in the beaten egg to coat. Lift ball, allowing excess egg to drip off, then gently set in breadcrumb mixture. Using your right hand, gently roll the ball in the breadcrumb mixture to evenly coat; you may need to lightly press breadcrumbs into ricotta ball to ensure they adhere. Return to parchment-lined baking sheet. Repeat with remaining ricotta balls.
7. In a 5-quart Dutch oven, heat olive oil over medium heat until shimmering (a ricotta ball should begin to lightly sizzle when lowered into it). Working in batches if necessary to avoid crowding the pot, fry ricotta balls, rotating every 1 to 2 minutes, until evenly browned all over, about 10 minutes. Using a slotted spatula, transfer fried ricotta balls to a paper towel–lined tray.
8. Add sauce to olive oil in Dutch oven, stirring to combine. Bring to a simmer, then gently nestle fried ricotta balls into sauce, shaking pan gently to coat balls in sauce. Simmer gently until ricotta balls are heated through and their fried coating has absorbed some of the sauce, about 10 minutes. Coat evenly with Parmigiano-Reggiano, allow to melt slightly in the heat, then serve.