

Judy Sisson

Director of Operations, Women of the Moose October 2011 message



2012 International Conference - Tampa, Florida

So you think it may be too early to start making plans for our 2012 International Conference? Grand Chancellor Barb is busy planning meetings, conferrals, panel sessions, fun events and much much more for you to enjoy. Be ready for the "time of your life" in Tampa! Don't delay - you can register on-line at:

<http://www.moose2012tampa.org/2012Registration.asp>

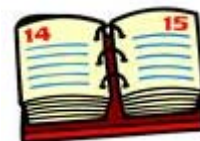
RITUAL WORKSHOPS & INTERNATIONAL RITUAL COMMITTEE TRY OUTS

Be sure to visit our webpage at:

<http://www.mooseintl.org/portal/womenofthemoose/ritual.asp>

International Ritual Committee members will be presenting the Ritual Workshops and will be available to answer your questions and concerns. The State Conferral & Ritual Committee will be assisting with the Workshop and should have information regarding openings on the Committee, Academy of Friendship Conferral Staff and Convocation Conferral Staff, as well as "How to form" a Ritual Team.

Try-outs for the International Ritual Committee will be held at the Ritual Workshops. If you are interested in becoming part of our team, please be sure to complete and submit the interest form located on the Workshop fliers.



WHAT'S HAPPENING IN YOUR CHAPTER?

Co-workers from Port Charlotte, Florida have a recurring "Bear Project". The Junior Graduate Regent heads the committee and they "dress" 200 bears. The bears are presented to the Salvation Army for distribution to needy children and the elderly in nursing homes. If you would like additional information regarding this activity, please contact the Port Charlotte Chapter at: chapter1619@mooseunits.org.



ANGEL FIRE



Ray Cook - Texas Moose Association

Jalapeño Peppers - sliced lengthwise and cleaned. If you like 'em WARM to HOT, then leave some seeds in - more seeds = more heat! **Stuff** peppers with meat, cream cheese, cheese or anything yummy.

Whip up meringue (eggs whites) until frothy.

Dip stuffed peppers in the meringue and fry until golden brown. Drain and cool.

Dip fried stuffed peppers in the meringue (second time) and fry, until brown. Drain, cool and enjoy!

