

AMEN NEWS

Connections

Reach Out...

BETSY NOONEN

During February we mark the Grand Dame of Hallmark Holidays -- Valentine's Day -- or not, depending on how you feel about it. I've never been such a huge fan of the holiday, of course, I would never refuse a bouquet or a sweet card. Valentine's Day origin is religious and there are varied explanations, here's a brief and top line explanation from History.com



THE CATHOLIC CHURCH RECOGNIZES AT LEAST THREE DIFFERENT SAINTS NAMED VALENTINE OR VALENTINUS, ALL OF WHOM WERE MARTYRED. ONE LEGEND CONTENDS THAT VALENTINE WAS A PRIEST WHO SERVED DURING THE THIRD CENTURY IN ROME. WHEN EMPEROR CLAUDIUS II DECIDED THAT SINGLE MEN MADE BETTER SOLDIERS THAN THOSE WITH WIVES AND FAMILIES, HE OUTLAWED MARRIAGE FOR YOUNG MEN. VALENTINE, REALIZING THE INJUSTICE OF THE DECREE, DEFIED CLAUDIUS AND CONTINUED TO PERFORM MARRIAGES FOR YOUNG LOVERS IN SECRET. WHEN VALENTINE'S ACTIONS WERE DISCOVERED, CLAUDIUS ORDERED THAT HE BE PUT TO DEATH.

This February 14th, I want to suggest that we as AMEN, as women for others, reach out to someone we know who may be lonely or in need of a call, send a how-ya-doin' text?, or mail a simple note or Valentine. Connecting with someone who may need to feel your touch is a gift. Or find a way to volunteer through AMEN's Community Volunteer opportunities — and also through your parish. I linked to our Community Volunteer Social Circle for your convenience.

I found an interesting way to reach out after seeing a segment on the news about Lasagna Love (https://www.lasagnalove.org). I signed up to be a Lasagna Mama. What's that? I am committed to making and delivering four trays of lasagna each month to a family in my community. At sign-up, you select the frequency and the number of lasagnas you want to make and how far you want to drive. There's no pressure. These are my Valentines to my community while families are hungry and there is need.

With Love + Hope That You Stay Healthy, Betsy

P.S. I had already written my letter for the February newsletter when Patrick Arnold, Bellarmine's Director of Development, sent me an email that said Bellarmine had added \$2700 to the \$2000 from The Angel Fund's Wine Basket raffle. The result? Bellarmine gave the 47 Magis Scholars a surprise holiday gift of \$100. I was taken aback with joy when I read this. Bellarmine's embrace of AMEN's Angel Fund is a great affirmation of what we have built. When we reached out to you, our AMEN members, and asked for your support of The Angel Fund, the response was amazing, and the result was compassionate and meaningful. Thank you!

ANNOUNCING: EAT, PRAY, LOVE SERIES



The board misses you at in-person events! Since we must continue to gather virtually, we have put together a series of virtual events titled: Eat, Pray, Love. This series of virtual events will focus on personal well being, self awareness, mindfulness, spirituality, purpose and of course, connecting with each other.

All monies raised support the Bellarmine Direct Tuition Assistance Fund and Magis Scholarships. This is our main fundraiser for the spring, if you are unable to join us for any of these amazing sessions, please consider making a donation of any amount to The Angel Fund.

We begin on Tuesday, February 23rd and will continue throughout the spring. Here's a brief introduction to the virtual experiences lined up for you. We hope you sign up and enjoy.

Cost: \$100 for all 3 events or \$40.00 for single event

To sign up: **CLICK HERE**

EAT: A Cooking Lesson from a Local Pro Tuesday, February 23, 5:00-7:00 pm

(Sign up deadline Feb 22)

Join <u>Daniel Nally</u>, executive chef at The Basin in Saratoga for a live, hands-on cooking demonstration of two appetizers that will be paired with wines. Chef Dan will lead us in a unique experience that will combine his expert knowledge and fun personality! Our own AMEN Chair and Certified Sommelier, Betsy Noonen, will offer the wine pairings. The wines will be easily available through Total Wines or Wine.com

You will be receiving the recipes and shopping list in advance of the event. You may choose to prepare the appetizers prior and sit back watch Chef Dan or create your masterpieces at the same time that he does. Take a sip of the wine and try the pairings!

> PRAY: Praying and Living the Serenity Prayer Mini-Retreat Monday, March 15, 5:30-7:30 pm (Sign up deadline March 7) Zoom Retreat

What does serenity bring to mind for you? Courage? Wisdom? Join us on this Zoom miniretreat entitled "Praying and Living the Serenity Prayer." Fr. Andrew Rodriguez, S.J., from the Jesuit Retreat Center in Los Altos will help us through listening, meditation, journaling and discussion to achieve the grace of being able to better accept the things we cannot change, have the courage to change the things we can, and possess the wisdom to know the difference. Once you register, you will receive a Retreat Kit with a journal and other goodies to help get you into the spirit of serenity.

LOVE: Flower and Flour - Crystalizing Your Garden Tuesday, March 30th, 5:00 -7:00 pm

Baking with Flowers with Bev Bonovich and Donna Gallo

This will be an action-packed session focusing on baking with flowers. You will learn history of cooking and baking with flowers, how to put together a springtime/Easter brunch menu for everyone to make later in their home (including beverage ideas). It's perfect for Easter or a bridal or baby shower. The most exciting part of the class will be a hands-on learning session on how to crystalize live flowers! Your flowers can be used to decorate your favorite baked goods. You will look like a pro and impress your family and friends with your new, creative decorating skill.

Interviews from AMEN Social Circles

This month we spoke with Mary Sanchirico, the AMEN Treasurer. Mary has two sons who graduated from Bellarmine. Timothy 2013 and Michael 2016.

What is your position on the AMEN Executive Committee and what do you do?

I am the AMEN Treasurer. I am involved with determining a budget each year and I keep the financial books for all of AMEN's revenue and expenditures.

How does AMEN fulfill you?

My sons graduated in 2013 and 2016. I was not involved with Bellarmine other than their sports teams and helping with the Fashion Show, and I did not join BMG while they were students. I didn't know what I was missing. I only joined AMEN in 2018 after a friend of mine was mentioning all these fun things she was doing. Since joining I've signed up for several Social Circles - movies, gardening, golf, book club, baking... Every group is filled with welcoming, admirable and fun-loving ladies.

What does Spirituality and Wellness mean to you?

I associate these words with mental health. The concept evokes a sense of self-awareness, purpose, knowing one's place in life. When I hear these words I imagine a peaceful place. It is certainly difficult but I think it is very important for me to manage my spirituality and wellness, especially during these times. I practice yoga and try meditation when I can.

Share with us your favorite story from AMEN.

This story is about amazing generosity and taking care of others. As we've all heard too many times, this past year has been trying. Accordingly, AMEN has had to reinvent itself regarding how to raise money. Typically any surplus we have at year end gets donated back to Bellarmine for the Magis Scholar program. Given the social restrictions and the fact that we couldn't socialize to raise money, "surplus" was looking impossible. Acknowledging that many households were financially impacted by the pandemic, AMEN decided to make membership FREE (!) with donations accepted. I am happy to share that although we have fewer members, we have raised more money per member than ever. Membership dues total is at almost the same as in prior years, which I see as impressive and a show of how very generous AMEN members are.

Even better is the creation of The ANGEL Fund. Its purpose is to directly support students who are in need of assistance for any reason. Through independent donations and a wine basket raffle (which was also donated), we raised over \$2500! We used \$2,000 to purchase 20 gift cards of \$100 for Bellarmine to distribute as they saw fit. It was quite an honor for me to deliver these to Pat Arnold on December 15th.

Even better still is the fact that Bellarmine contributed an additional \$2,700 to enable every Magis student to receive a \$100 gift card. AMEN's generosity was more than doubled! How amazing is that?!

So with no membership dues and no regular social events, we continue to be able to generously support Bellarmine financially. I am so proud to be part of this generous and amazing group of women.



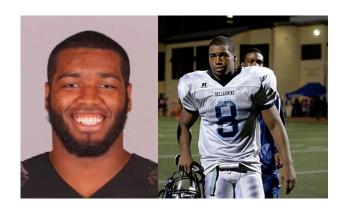
Bellarmine News

Michael Clay '09 Named Philadelphia Eagles Special Teams Coach

Michael Clay '09 was hired as Special Teams Coach by the Philadelphia Eagles over the weekend, making him the youngest coordinator in the National Football League and the youngest person to hold his position in the history of the Eagles franchise.

Following a standout career at BCP in which he helped the Bells capture the 2008 CCS Open Division title, Clay starred at linebacker for the University of Oregon, earning 2nd Team All-PAC 12 honors as a senior.

After playing under Chip Kelly at Oregon, Clay began his coaching career under Kelly in 2014 as a special teams assistant for the Eagles. When Kelly was hired as head coach of the San Francisco 49ers, Clay came back to the Bay Area as well. He has spent the past five seasons with the 49ers, serving as assistant special teams coach under Kyle Shanahan since 2018.



Let's play Jeopardy!

Clue: This Bell from the Class of 2011 was a Quiz Bowl Team Captain and won the January 11th episode of Jeopardy. He returned on January 12th as a one-day Jeopardy Champion. Here is a link to watch the episode.

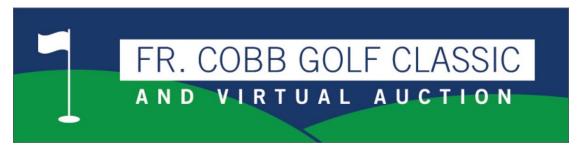
Answer: Who is Tanay Kothari '11?

Congrats, Tanay! Go Bells!





Bellarmine News



This year, due to health and safety guidelines, we will be unable to host the event we all know and love. While we can't gather together in person in the way that we are used to, the need to raise vital funds for tuition assistance is more important than ever.

Therefore, in place of the Golden Bell this year, we are excited to announce the inaugural Fr. Cobb Golf Classic & Virtual Auction taking place on March 26 and March 27!

On Friday, March 26, we will be hosting the Fr. Cobb Golf Classic, a day of fun and camaraderie at San Francisco's TPC Harding Park, site of the 2020 PGA Championship. Then the following evening on Saturday, March 27, you can tune in for Bellarmine's first-ever virtual auction program. Online bidding will take place throughout the weekend, with all proceeds benefiting our Direct Tuition Assistance Fund. You do not have to play golf to participate in online bidding or watch the virtual show. Everyone is welcome to tune in and bid!

Registration for the golf tournament will open next week but it's never too early to become a sponsor of the Fr. Cobb Golf Classic & Virtual Auction! <u>SPONSORSHIP PACKAGES include</u> acknowledgments at both events, as well as perks such as a foursome in the golf tournament and a virtual cocktail hour with Fr. Cobb and Fr. Wade prior to the virtual show.

SPONSORSHIP OPPORTUNITIES

Additionally, we are currently accepting donations for our auction including wine, gift certificates to support local restaurants, vacation homes, and more! Other ideas are available HERE, but feel free to be creative. Huddle up with other parents and friends to brainstorm a group gift. Want to help but not sure how? You can make a CASH DONATION and we'll do the shopping for you!

The Fr. Cobb Golf Classic & Virtual Auction will be a community-wide celebration of Bellarmine — all for a good cause. We hope that you can join us as a golfer, sponsor, virtual bidder, or all three. With all proceeds benefiting the Direct Tuition Assistance Fund, every dollar raised will help current and future Bells. No donation is too small, and every contribution helps!

If you have any questions, please do not hesitate to reach out to <u>STEVE CONNOLLY</u> '04 or <u>LESLIE</u> GOODYKOONTZ. Thank you, and as always, Go Bells!

Sincerely,

The Office of Advancement

PS. Golfer registration will open on Monday, February 8, at 12 p.m. and we'll send another email at that time. Don't wait — our fall golf classic sold out in just a few hours!

Updates from AMEN Social Circles

Bell Babe's Book Club

BETSY JOHNSON

The Bell Babe's Book Club met on January 27th to ring in 2021 and discuss our latest book selection: The Shadow King by Maaza Mengiste. The story took place during the Italian invasion of Ethiopia in 1935. It was an interesting read although we all thought it would make an even better movie.

Despite the Pandemic, we have met regularly in 2020 and have read some excellent fiction. Favorite reads last year include: The Vanishing Half by Britt Bennett, Little Fires Everywhere by Celeste Ng, and The Silent Patient by Alex Michaelides.

We are all looking forward to more good discussions of our selected books in 2021...for now on Zoom but hopefully soon in person!





Updates from AMEN

The AMEN Merchandise Page has been Updated!

JULIE HUGHES AND SANDY GRUWELL

We have a **NEW ITEM!!**

Heat it up with the new Bellarmine oven mitt. The mitt has a soft cotton terry cloth interior and a silver heat-resistant materialon the backside. These adorable, new mitts will be available late March.

Pre-order to reserve yours now!

Cost: 2 for \$30 or 1 for \$20



New photos of the AMEN Merchandise - Order ONLINE HERE



3 Pocket Apron\$35



\$15

Keychain

\$30

\$50



Tote \$25



Insulated Wine Caddy \$35



Ceramic Ornament



Glass Ornament



\$15



Blue Ornament





Wine Glasses Set of 4



Glass Mug / Stein

\$20

Sterling Silver Bell Necklace

\$80

\$20

Recipes from AMEN

The AMEN recipe page is where we share our favorite bites and invite you to submit your favorite recipes in the future. Please email them to <u>BCP AMEN</u>

Cinnamon Jello

ANA MARIA RUSSO

INGREDIENTS

- 1/2 cup red hots (or cinnamon
- 1 cup water
- 1 small (3 oz.) package of strawberry or cherry jello
- 2 cups applesauce

INSTRUCTIONS

1. Bring water to a boil. Add red hots and stir until melted. After melting red hots, stir in one box of strawberry jello and dissolve. When jello is dissolved, stir in the applesauce until well mixed. Remove from heat and pour into a bowl. Place in refrigerator until the jello has set (firmed up).



Dark Chocolate Fudge Fondue



Ingredients

- 2 cups dark chocolate chips (12-oz. pkg.)
- 1/2 cup light cream
- 2 teaspoons vanilla extract
- Assorted fondue dippers such as marshmallows, cherries, grapes, mandarin orange segments, pineapple chunks, strawberries, slices of other fresh fruit, small pieces of cake or small brownies

Instructions

Place chocolate chips and light cream in medium microwave-safe bowl. Microwave at MEDIUM (50%) 1 minute; stir. If necessary, microwave at MEDIUM an additional 15 seconds at a time, stirring after each heating, until chips are melted and mixture is smooth when stirred. Stir in vanilla.

Pour into fondue pot or chafing dish; serve warm with fondue dippers. If mixture thickens, stir in additional light cream, one tablespoon at a time.

Refrigerate leftover fondue. 1-1/2 cups fondue.

Stovetop instructions:

- 1. Combine chocolate chips and light cream in heavy medium saucepan.
- 2.Cook over low heat, stirring constantly, until chips are melted and mixture is hot.

3.Stir in vanilla.

Flourless Milk Chocolate Meltaway Cookies

Ingredients

1 and 1/2 cups powdered sugar

1/2 cup unsweetened cocoa powder (use high quality for optimal taste)

1/4 teaspoon salt

1 to 2 LARGE egg whites, at room temperature

1 teaspoon vanilla extract

1/2 cup milk chocolate chips.



Instructions

- 1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper or a silapt liner. Do not make these cookies without a lined tray.
- 2. In a large bowl, whisk together the powdered sugar, cocoa powder and salt.
- 3. Add the vanilla extract, the egg white and whisk until you obtain a thick but moist batter. If it seems too thick, add another egg white.
- 4. Fold in the chocolate chips. Chill in the fridge for 20 minutes. If the dough is too wet (it's quite wet, but should not be total liquid) add 1-2 additional tablespoons cocoa powder.
- 5. Scoop the batter (exactly 1 full tablespoon of batter per cookie) onto the prepared baking sheet. Leave enough space between each cookie as they will spread a bit. (I only put 6 cookies per sheet)
- 6. Bake for 6-8 minutes or until the tops become glossy and they begin to crack.
- 7. Let the cookies cool completely on the cookie sheet before removing with a metal spatula.
- 8. Store the chocolate cookies in an airtight container at room temperature for up to 3 days.

Virtual Connections

AMEN Website	https://www.bcp.org/amen
AMEN Membership	https://www.bcp.org/amen/membership
AMEN Social Circles	https://www.bcp.org/amen/socialcircles
The Angel Fund	<u>Donate</u>
AMEN Merchandise	https://www.bcp.org/amen/fundraising
AMEN Facebook Group	https://www.facebook.com/groups/663667830385009/about/