



AMEN NEWS

Connections

Letter from AMEN Chair

BETSY NOONEN

Gratitude....

Thanks to everyone for their participation in our Spring fundraiser: Eat, Pray, Love. The Eat event kicked off the series recently and was well attended by close to 50 attendees. Our thanks to Daniel Nally, executive chef and owner of The Basin in Saratoga for his excellent cooking demonstration and talented presentation. He is a lot of fun and we enjoyed the evening with him. I recommend that when possible, we show our appreciation by ordering from his restaurant or eating there as often as we can. We have two more events planned, a mini retreat on Monday, March 15th and a baking with flowers lesson on Tuesday, March 30th. You can learn more and sign up [HERE](#). These events are a perfect way to keep our **Connections** strong.

My gratitude to my board for planning, marketing and executing the Eat, Pray, Love series with nimble teamwork and precision. We pulled all of this together seamlessly in about three weeks as a well-oiled team. Brilliant teamwork women!!! We have raised a stunning \$4300 so far... WOW!! These funds support the Bellarmine Direct Tuition Assistance Fund, and Magis Scholarships and The Angel Fund.

We are winding down the calendar year for AMEN, April and May will be our final board meetings for the steering committee. Julie Hughes is working on next year's board and her plans for AMEN. Hopefully we will have in-person events for the group as we see the Covid restrictions relax and vaccinations increase. More on this to come, just thinking about....well, what a year!

Stay safe and healthy,
Hugs er, Elbows!
Betsy



EAT, PRAY, LOVE SERIES



The first of our AMEN Eat, Pray, Love Series was a success!

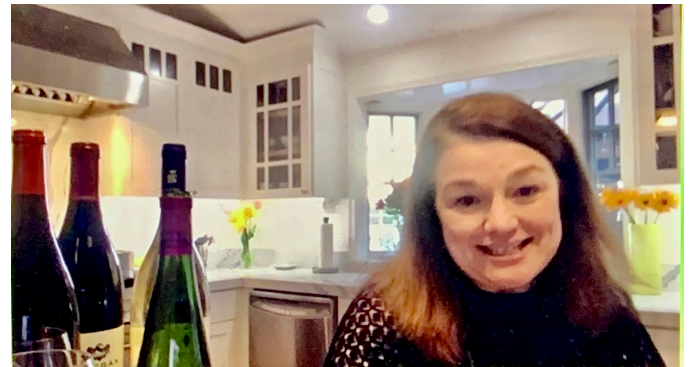
We had 45 friends and family sign up for the Eat Zoom series with Daniel Nally, executive chef at The Basin, Saratoga which was on Tuesday, February 23, 5:00 – 7:00pm.

The session opened with a meet and greet Chef Daniel, he was assisted by our AMEN members Gigi Harvey, Maria von Massenhausen and Lenore Grant.



As the Chef prepared and made dishes, guests were able to cook along, ask questions or simply observe.

Our own AMEN Chair and Certified Sommelier, Betsy Noonan, offered wine pairings for the dishes for your enjoyment.



Heidi Burke's reaction to the class? "Wow! That was fantastic! I loved Daniel's easy banter, stories and explanations as he cooked. I cooked along with him and ate the most delicious soup and mushroom app after we finished. Betsy's wine pairings and education on the wine was fabulous. It also provided a good break to catch up during cooking. Well done!" Thanks for the great review Heidi!



We hope to see you all at the next event!!

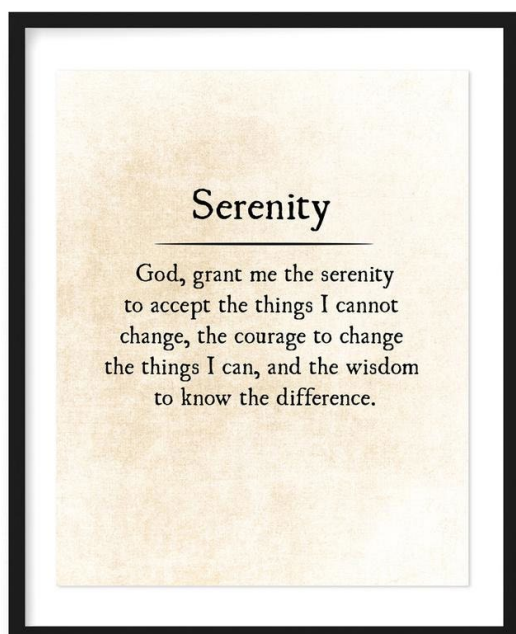
Visit Chef Daniel at [The Basin restaurant in Saratoga!](#)

EAT, PRAY, LOVE SERIES

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

What does serenity bring to mind for you? Courage? Wisdom? Join us on this Zoom mini-retreat entitled "Praying and Living the Serenity Prayer." Fr. Andrew Rodriguez, SJ from the Jesuit Retreat Center in Los Altos will help us through listening, meditation, journaling and discussion 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 virtual Retreat Kit with a journal to download and other goodies to help get you into the spirit of serenity.



LOVE: Flower and Flour -
Crystalizing Your Garden Baking with
Flowers, Tuesday, March 30th from
5:00 – 7:00

BEV BONOVIK AND DONNA GALLO

If you have missed the joy, laughter and storytelling centered around baking with AMEN this past year, wait no longer!

The LOVE session will be an action-packed lesson focusing on baking, cooking and decorating food with flowers. You will learn a bit about the history of baking and cooking with flowers, which flowers are edible, and how to use flowers in your baking. 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 this Easter season! You will look like a pro and impress your family and friends with your creative new decorating abilities!!

The flowers can last between 2-4 weeks.
An example!



[SIGN UPS!](#)

Interviews from AMEN Social Circles

Spirituality and Wellness Interview with Betsy Noonan

What is your Social Circle?

I have my Book Club Babes that I have been a part of since I joined AMEN in 2016. They are a consistent and deepening friendship that I cherish. When the lockdown was new, we met over Zoom in between the book chats to stay connected and that connected us even more. It will be really nice to meet in a restaurant again as we used to. I miss Movie Nights and in person Wine Wednesdays.

How does AMEN fulfill you?

I found AMEN has fulfilled and challenged me in many ways. All good. Joining AMEN after my son Thomas graduated Bell was a fun way to meet new friends and reconnect with women I had known while being involved with the Fashion Show and BMG. Coming onto the AMEN board as secretary, then chair-in-waiting and now as chair has been a step up each year in terms of commitment to the group. With each challenge I have learned more and been more fulfilled. Now as chair during arguably one of the more challenging years, I may have enjoyed it more than I thought. I had to change my expectations. The gifts have been unique. Once I realized that the entire year would be different due to the pandemic, not just a few months or a couple of events, I embraced it. Developing The Angel Fund as a compassion project for AMEN and having Bellarmine endorse, extend and give it additional visibility and reach to help those it was intended to help will forever warm my heart.



What does Spirituality and Wellness mean to you?

Spirituality means meditating, it means talking to God, it means seeing a blue bird and knowing that my mom is somehow saying hello from heaven. It means being in tune with my heart and my center and taking care of myself; not just my physical well-being but my mental health as well. I find my “center” in nature on hikes and on retreats, in fact I was profoundly moved by hiking the Camino de Santiago de Compostela a lucky six months before the lockdown. It was a profound experience. I met wonder fellow pilgrims in tiny churches along the way as I got my Peregrino Passport stamped. What did I find at the end of my journey at the Pilgrim’s mass at the Cathedral at Santiago De Compostela? Aha! Another AMEN member! Lisa Ruder was at the same mass on the same day as me having completed her Camino. Go Bells!



Most of all, my wellness is filled by my family, my husband Mike and son Thomas and our extended family and my close knit group of friends that are family to me. This is my heart.



Bellarmino News

Bells Win Cross Country Meets! Coach McCrystle Interview

In a triumphant return to high school sports after nearly a year, the Bells won all three races at Saturday's Cross Country Meet with a great showing at every level! Check out this great interview with Coach McCrystle talking about how much it means for athletes to finally be able to compete. Go Bells!



<https://ca.milesplit.com/.../coach-mccrystle-interview>

CRS Rice Bowl Drive

CSP and AGAPE invite you to join our virtual CRS Rice Bowl Drive, starting today through March 5th!

This annual Lenten drive helps people like 7-year-old Sandra from Timor-Leste (pictured here) and others across the globe to overcome hardships like hunger and malnutrition. Your donation can change lives both in our own community and globally by providing lifesaving support to more than 159 million people in more than 100 countries. To learn more or to make a donation:

<https://crs.donordrive.com/team/BellarminoBells>

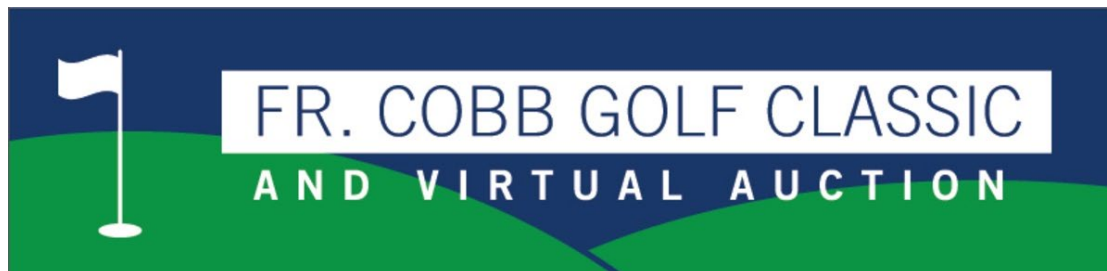


The Fashion Show office key and notecards have been passed on! Thank you, Caroline Stratz, for chairing last fall's show during the most challenging year in its 66 year history - and congratulations to incoming 2021 chair Allison Rix and her team. We can't wait to see how they bring the next production to life!

<https://www.facebook.com/BellarminoFashionShow/>



Bellarmino 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! [SPONSORSHIP PACKAGES include](#) 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 [STEVE CONNOLLY '04](#) or [LESLIE 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

AMEN Daytime Movie Social Group

PAT GRAY

The Daytime Movie Social Group is going to try something new by watching a movie together on Netflix using Zoom. It will be "Bring Your Own Lunch" on Monday, March 22. The Zoom meeting begins at 11:30 am; the movie starts at 11:45 am.

The feature movie from Netflix will be "I CARE A LOT" which got three stars in the Mercury News:

"Rosamund Pike does her "Gone Girl" unscrupulous best as a swindler who delights in wiping out bank accounts of the elderly. In this wickedly entertaining double-crosser from director/screenwriter J Blakeson, Pike's Marla Grayson is the epitome of pleated confidence with her sunglasses and blond bob hairdo. But has she met her match in her latest target/ward (Dianne Wiest), who has ties to a local gangster (Peter Dinklage)? "I Care a Lot" coils and strikes like a snake as it slithers toward a shocking finale."

Contact Pat Gray (pat@patgrayincolor.com) for the Zoom Link



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 material on 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](#)



Recipes from Chef Daniels, Wine Pairings from Betsy Noonan

BUTTERNUT SQUASH APPLE SOUP

Serves 2-3

Ingredients

2 tablespoons butter
 2 large leeks
 1 large white or yellow onion
 4 cloves garlic
 2 cups cubed butternut squash (or 1 whole squash if you can't find cubed)
 1 large potato
 1 Granny Smith apple
 1 quart chicken stock (vegetable stock works as well)
 ¼ cup dry white wine (optional)
 ½ cup light cream
 ¼ teaspoon ground nutmeg
 kosher salt and pepper

Heat a heavy bottomed pan (Dutch Oven works great) over medium high heat. Add butter and melt, and then add leeks and onions. Lightly sauté (2 minutes) before adding garlic, potatoes, carrots, butternut squash and apple. Season with 2 tablespoons salt and mix together in pot. Add white wine to deglaze, and allow alcohol to cook out (~2 minutes or until no smell of alcohol remains).

Add vegetable stock, bring to a boil and then lower to a simmer. Allow to cook for roughly 25 minutes (you can allow to simmer for as long as you want by continuing to add stock), or until all vegetables are very soft. Transfer contents of pot to a blender in batches and blend at high speed.

Be careful that the top of the blender is covered. After blended, if you would like to be fancy, you can pass the soup through a fine mesh strainer, but this is not necessary. Whisk in the nutmeg and cream, and you done! I like to garnish with julienned apple and seeds or nuts.

WINE PAIRINGS

BY BETSY NOONAN, CERTIFIED SOMMELIER

Wine is fun to be meant to be enjoyed with friends and food. Whether you are cooking along as we did with Chef Daniel or enjoyed this session as a spectator, relax and have fun.

The wines that I recommend here are available at Total Wine and on Wine.com. The producers that I suggest are just that, suggestions. Feel free to try something different.

My emphasis is on the balance of the wine to complement the food. When pairing wines with foods, I focus on a just a few things, otherwise there is just too much complexity. And I will refer you to my first sentence - wine and food should be fun. I think about the “weight” of the food as well as the level of spice, acid and creaminess of it as well. Look to enhance certain elements of a food with complementary notes in a wine and you will have nice pairings.



GARLIC MUSHROOMS AND BURRATA CROSTINI WITH PARMESAN CRISP

Hors d'oeuvres for 6-8

Ingredients:

2 lbs of any type of mushroom. Creminis are cheap and work great.

5 garlic cloves

1 shallot

2 sprigs rosemary

3 sprigs thyme

2 bunches of parsley-Italian flat or Curly

1 cup soften, room temperature cubed butter

1 8 oz parmesan cheese, not pre shredded-

1 pint of burrata cheese, or fresh mozzarella

1 baguette

3 tbs olive oil

Kosher salt and pepper

Maldon salt, or sea salt, any flaky salt works

Mushrooms: Slice the mushrooms with a knife. You can either quarter them, or slice them about an eighth of an inch thick. Separate all of the herbs from their stems, and chop them as finely as possible. Finely dice the garlic and shallots as well. Heat a large sauté pan on the stove top over medium heat. Add cubed butter to melt. Add the mushrooms to the pan.

Allow to cook for several minutes before stirring. Add the shallots and garlic to the pan with the mushrooms. Be careful as finely diced shallots and garlic burn easily, and charred garlic is never good. Add more butter if the mushrooms look dry. Mushrooms soak up fat and moisture, you want them to do this so they can become “sponges” of flavor.

Once the mushrooms are fully cooked, turn the heat off and add the rosemary, thyme, and parsley. Mix these herbs in the pan with the mushrooms.

Save a couple tablespoons of diced parsley on the side for later. There you have it, the best way to sauté mushrooms. These work with steak, in salads, and just about everything else.

Parmesan Crisps: Preheat your oven to 400 degrees. Line a baking sheet with parchment paper or silicone (Silpat). Grate the cheese with a micro plane or cheese grater. Pour a small handful onto the baking tray, and repeat with remaining cheese. Bake for 3 to 5 minutes, until browning and crispy. Leave to cool.

Crostini: Slice your bread on the diagonal, no wider than a half inch. The easiest way to do this is to use a toaster, but were going to be a bit more fancy. Lightly brush each side of the bread with olive oil. Place the sliced bread in a single layer on your baking sheet and bake them at 400 degrees for about 6 to 9 minutes until they're crispy and golden. Lightly season the bread with flaky salt.

Plate Up: Place the toast on a platter, top the toast with the mushrooms, add a slice of burrata to the top. Break up your parmesan crisps and top your crostini with them.



Suggested Wine Pairings for these Recipes

Butternut Squash and Apple Soup Pairing:

White Wine: Pinot Gris and Viognier:

The Pinot Gris and Viognier selections are medium to medium plus body and have bright acidity to help cut through the creaminess of the soup. The apple notes and sweetness of from the squash will be amplified by the same notes in the wines.

Red Wine: A blend of Grenache, Sryah and Mouvedre or GSM:

These are classic Rhone varietals and make a fabulous wine from Cote du Rhone. This blend is widely used in other regions produces super food friendly wines. Typically these wines have medium body and acidity. There's fruit and berry notes that will accent the soups' green apple and squash.

Examples of these wines available at Total Wine:

1. Trimbach Pinot Gris Reserve 2016 \$23.00
2. Stags' Leap Viognier \$22.00
3. Mousset Sainte Cecile Les Vignes, Cotes du Rhone Villages \$ \$17.00

Garlic Mushrooms and Burrata Crostini with Parmesan Crisp Pairing:

White wine: Chardonnay (but wait!):

I love Chablis and encourage you to try chardonnay from around the world. Chablis is a full-bodied chardonnay and has enough acid as a counter to the creaminess of the burrata, the earthiness of the mushrooms, and it will meet the bite and salt of the parmesan crisp. Italian Vermentino is another favorite of mine, it has ample body and complexity for this bold dish.

Red Wine: Pinot Noir or Syrah:

This dish require wine with body and some heft. You could scale up cabernet sauvignon. I chose a full-bodied pinot from a small, celebrated Mendocino producer and a Syrah from Monterey. These wines will meet this flavor-packed dish with their acidity, body and fruit.

Examples at Total Wine:

1. William Fevre, Chablis 2018, \$30.00 (or Chardonnay from Macon)
2. Antinori Guado Al Tasso, Vermentino, \$20.00

Examples at Wine.com:

1. Waits-Mast Family Cellars Openlander Pinot Noir, Mendocino, 2016, \$38.00
2. Morgan G17 Syrah, 2018, \$26.00

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	Donate
AMEN Merchandise	https://www.bcp.org/amen/fundraising
AMEN Facebook Group	https://www.facebook.com/groups/663667830385009/about/