

# April Newsletter

## BOD Report

- Thanks to all who helped out at the St. Patrick's Dinner it was another successful fun filled night
- Check out the New Bar Stools at the bar
- We are working on re-doing our web page and social media

## Raffles

Check Out these Great Raffles

- \* Meat Raffle Drawing 5/4/19 get your tickets ahead of time A lot of great prizes.
- \* Scratch Ticket Raffle \$\$\$

## Committee Reports

### Landscape Committee:

- We will be spreading mulch and cleaning up the grounds on April 12th from 9 to 3 Lunch will be provided if you can help email or call Mike
- Memorial Trees are still available Only 3 left
- A GREAT BIG THANK YOU TO JACK LAWRENCE FOR ALL OF HIS HELP WITH EVERYTHING.

### Rental Committee:

- Thanks to everyone that helped out for the Bridal Fair
- If anyone has any thoughts for a Ladies Night contact Lynn or Amy

## Upcoming Events

April 7, 2019

Breakfast

April 13, 2019

April in Portugal

April 19, 2019

Fish Bake 5-9pm

April 26, 2019

Bar and Grill 5-9pm

May 3, 2019

Bar and Grill 5-9pm

May 4, 2019

Cinco de Mayo

### Ingredients

- 3/4 cup red wine
- 8 cloves garlic
- 6 Bay Leaves, crumbled
- 2 TBS course salt
- Fresh ground pepper to taste
- 3 pounds beef sirloin steak, cut into cubes bamboo skewers, soaked in water for 60 minutes

### 1 Directions

1. Whisk together the red wine, garlic, bay leaves, salt, and black pepper together in a large glass or ceramic bowl. Add the sirloin cubes, and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 8 hours or overnight.
2. Preheat an outdoor grill for medium-high heat, and lightly oil the grate
3. Remove the sirloin from the marinade; shake off excess liquid. Discard the remaining marinade. Skewer the beef onto the prepared skewers.
4. Cook on the preheated grill until the beef cubes start to become firm and are red-dish-pink and juicy in the center, 2 to 4 minutes per side for medium-rare.



## Espetadas

## Meetings

April 19, 2019

BOD 7pm

April 24, 2019

Dinner Meeting 6pm

Sopas

May 6, 2019

Rental Bar 6:30pm

May 6, 2019

Finance 7:15pm

## Navigator Bar and Grill

Starting April 19, 2019 we will be opening up the Navigator Bar and Grill to members, family, and friends to enjoy On Friday Nights from 5-9pm. We will have different activities on certain days such as Karaoke, Corn Hole Tournaments, Card games and much more. These Fridays will be Family oriented so if you bring your children we will have movies playing for the kids and snacks available.

Once a month we are going to try and put together a meal. And during every Friday the Kitchen will be open from 5-8pm for Sandwiches and Specials which will be posted.

In the warmer months coming up you also will be able to sit and enjoy our fire pit that is going to be installed.

Menu for April 19, 2019 Fish Bake Kitchen Open 5-8pm

|                     |         |                  |          |                            |        |
|---------------------|---------|------------------|----------|----------------------------|--------|
| Bowl Chowder        | \$4.00  | Fish Cakes       | \$3.00Ea | 2 Fish Cakes & Cup Chowder | \$8.00 |
| Salmon Dinner Plate | \$12.00 | Cod Dinner Plate | \$10.00  | Chicken Tender Dinner      | \$6.00 |

## President's Message

Greetings,

Spring is officially here and we have lots of exciting club events coming up. Significant projects are underway in terms of landscaping and updates to the building. Last weekend the club hosted a successful bridal fair with vendors from across Cape Cod. It was a beautiful day for brides and their families to visit the club and plan their special day. So many individuals helped make the day a success after many months of planning by Amy Du-tra and Lynn Perry. I also want to thank all those who assisted Mike Duarte with the breakfast buffets over the winter months, in Particular Linda and Jack Lawrence, Lynn Perry, Chris DaSilva, Mary Mendoza, John Demello, Jim Nidositko and of course Samantha and Joey Duarte. It was a great tradi-tion to bring back and we look forward to building on it in the coming year.

The Board of Directors is looking for ideas for events or improvements to the club and as always we are so thankful for all the volunteers who make the Portuguese American club such a special place.

Megan English-Braga