

May Newsletter

BOD Report

- Thanks to all who helped out at the April in Portugal Dinner it was another successful fun filled night
- The BOD has agreed that all events held will be at Member Bar Prices
- Website is coming along.

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 May18th from 9 to 3 Lunch will be provided if you can help email or call Mike
- Memorial Trees are still available Only 1 left

Membership Committee:

- Renewal forms have been mailed out. Please take a few minutes to fill and return them with your dues now that it is fresh on your mind.

Day of Portugal

- We are looking for Volunteers to help out if you can please call Fernanda, Grace, or Maria Butler

New Members for 2018-2019

Please welcome the following new members into our amazing organization:

Everisto & Ana Almeida,

Edward & Catarina Hegner,

Alfred Welch,

Paula Barbosa,

Frank & Kathleen Inzalaco,

Tyler Lino,

Robert Brown,

Lee-Anna Inzalaco,

Michael & Yvette Duarte Sr.,

Charlie & Heather Gentry,

Frank & Rosalinda Inzalaco Sr.,

Chris & Johanna Medeiros,

Amy Dutra,

James Russell & Marcia Almeida,

David & Janice Goveia.

Upcoming Events

May 3, 2019

Bar and Grill 5-9pm

May 4, 2019

Cinco de Mayo

May 10, 2019

Bar and Grill 5-9pm

May 17, 2019

Karaoke

Bar and Grill 5-9pm

May 24, 2019

Bar and Grill 5-9pm

May 31, 2019

Bar and Grill 5-9pm

Ingredients

- 1 Table spoon Olive Oil
- 1 Onion Chopped
- 3 Cloves Garlic minced
- 1 can beer
- 5 springs parsley chopped
- 2 Teaspoons Crushed red pepper
- 1 Cube Chicken bouillon
- 2 pounds unpeeled shrimp
- 1 teaspoon salt
- 2 teaspoons tomato paste

Portuguese Shrimmp



Directions

1. Heat olive oil in a large skillet over medium heat. Add onion and garlic; cook and stir until softened, about 5 minutes. Stir in parsley, tomato paste, hot pepper sauce, chicken bouillon, and paprika. Pour in half of the ale; simmer until flavors combine, about 5 minutes.
2. Pour remaining ale into the skillet; add shrimp. Season with salt. Cook until shrimp absorbs the liquid and turns pink, 15 to 20 minutes

Meetings

May 6, 2019

Rental Bar 6:30pm

May 6, 2019

Finance 7:15pm

May 16, 2019

BOD 7pm

May 22, 2019

Dinner Meeting 6pm

Chicken Parmigiana

Navigator Bar and Grill

Join us every Friday night for a great time we are working on getting our new Fire Pit built outdoors. We will be having our first Karaoke night May 17th hosted by "DJ K". Every week we will have a special Menu Item and Drink added to our Grill Menu and we will be working on building it on what people are looking for.

House Music and Sports game provided every night. Along with card games, Movies and popcorn for the kids.

Hope to see you there we are open to your family and friends so spread the word and bring them in.

President's Message

Greetings,

We want to begin by thanking all of those who participated in April in Portugal dinner. It was a wonderful family event to celebrate the beginning of spring, now we just need the rain to stop and the sun to come out! With the many club events on the horizon and with the increased membership privileges we encourage you to renew your membership. We hope each and everyone of you invite your friends and family to our upcoming Day of Portugal or perhaps to one of the Navigator Bar and Grill nights being held every Friday.

There are a number of ways to become more involved with the club and bring your ideas, your energy and enthusiasm to our fantastic organization. Please reach out to any member of the board to share your thoughts.

We Hope to see you soon

Megan English-Braga and Mike Duarte