Happy New Year! I hope you all had a joyful holiday season and that your 2015 has started off on the right foot.

The year is off to a running start for our Club! We have many things coming up for all of us to get involved in. First is one of our signature fundraising efforts "Accidental Gourmet". This will be our 12th year putting on these classes. We need to get them filled so tell all your family and friends. Class dates are February 8, 15, 22 and March 1 and cost $100.00 each or the series can be purchased for $375.00. Register online at www.zonta-ak.org Kelly will circulate signup sheets for volunteers to help at the classes.

Next is an opportunity to work with us at the Alaska Airlines Center concessions to raise money for our club. Upcoming dates are February 5, 12 and 14 as well as April 9, 10, 11, 25 and 26. We need 15 people to work these engagements so I hope all of you will take a look at your calendars and volunteer as you are able. For the nights of April 25th and 26th, the Brad Paisley concert, all volunteers must have their TAPS card to serve alcohol. We will be stationed on the main floor serving so all will need to be 21+ with TAPS.

We will be celebrating International Women's Day, Zonta Rose Day on March 8th. The Advocacy committee is at work putting together a program to help us spotlight bullying as the devastating practice that it is. Awareness of this issue and how to be involved in the solution are the highlights. More details to come as the event begins to develop. The Rose Day Committee will also be doing some Rose deliveries to some deserving ladies who have had outstanding service or advocacy in our community. We are collecting names of ladies we would like to honor. Please forward any ideas you have for honorees to Sheila as she will be leading this effort.

I am sending out RFP's per the list that I previously sent you. I would like to have this done by the end of next week. Please review the list I sent (second email) and let me know if there are any other names that should be included.

Our annual retreat will be held on May 9th at the Hilton hotel. As in previous years, we will meet on a Saturday from 8 to 4 (hopefully done earlier) to discuss how to distribute our funds to those that submit RFP's and to plan out the year ahead. Please mark your calendars and plan to attend this very important meeting. Let your voice be heard!

Soon we will be hearing about service opportunities working with the girl scouts and others on various activities. Please stay tuned for those opportunities to get involved and show true Zonta spirit.

I need to collect as many photos as we have of our club members hard at work doing activities. All are welcome, please send them to me.

Much to do in the upcoming months, I thank you all in advance for your time, talents and energy as we move Zonta's mission forward.

Shelli

The woman who can create her own job is the woman who will win fame and fortune.

——Amelia Earhart
January is Amelia Earhart Month — January Program

January is Amelia Earhart Month and our program will be presented by Sherri LaRue. Sherri is an Associate Professor of Aviation Technology from the University of Alaska Anchorage (UAA). She has been at the university since the fall of 2003, and has served in various university capacities, including assessment coordinator, FAA liaison, coordinator of the Aviation study abroad program, and Secretary of the ACTI, a national coalition of air traffic control educational institutions.

Prior to teaching at UAA, Ms. LaRue was an en route air traffic controller for the FAA at Anchorage center from 1993 until 2003. During her time at the FAA, she served as training specialist, facility scheduler, and NATCA benefits coordinator. She also helped with various special projects, including the initial procedures for the Kodiak rocket launch facility, and outreach projects with local airlines.

Ms. LaRue has a Bachelor's of Arts in English from the College of St. Benedict in Minnesota, a Master's of Arts in Adult Education and Distance Learning from the University of Phoenix, and is a graduate of the Minnesota Air Traffic Control Training Center (MARCC). She lives in Chugiak, Alaska with her husband and three children. She enjoys Nordic skiing, bike riding, and sailing their boat in the North Pacific.

Celebrate AE Month this January

Help women get their wings.

Honor Amelia by sharing information about our AE Fellowship to women in aerospace-related sciences or aerospace-related engineering or make your donation today to the Amelia Earhart Fund.

FELLOWSHIP DESCRIPTION

Established in 1938 in honor of famed pilot and Zontian, Amelia Earhart, the Amelia Earhart Fellowship is awarded annually to women pursuing Ph.D./doctoral degrees in aerospace-related sciences or aerospace-related engineering. The Fellowship of US$10,000, awarded to 35 Fellows around the globe each year, may be used at any university or college offering accredited post-graduate courses and degrees in these fields. For more information, go to the Zonta International website: zonta.org
We are proud to introduce new member, Jennifer Adleman, who stopped by our booth at the Women’s Show, accepted our invitation to Mix and Mingle at Doriola’s, and attended our October dinner meeting. Her preferred commodity is her time and she has used much of that optional time volunteering with organizations in Alaska and Outside – Spenard Farmers Market, AWAIC, Big Brothers Big Sisters and Catholic Social Services. Her in-depth knowledge of the needs, mission, staffing, and regulations of these non-profits is very valuable. Jennifer’s sponsor is Harriet Harris. Welcome our newest Zontian!

“I was born in Boston, MA, and have an older sister and a much younger sister and brother. They live in Mississippi, New York and mostly abroad, respectively. I have a BS in Geological Sciences from the University of Washington, Seattle (2000) and a MS in Geology with an emphasis in Volcanology from the University of Alaska Fairbanks (2005). A Google search for me (Jennifer Adleman and Jenn Adleman) will cover the majority of my career thus far. I’ve been a civil servant most of my career and usually fill roles where I serve as the interface between a scientific agency and the public. More recently my professional dialogue has been internally focused, where I am providing advice to the heads of agencies.

I started thinking about Alaska in middle school when I duplicated an Alaska Magazine cover for art class. It was of Denali and fireweed. I suspected Alaska was a place I wanted to “be”, not just visit. In 1995, I left high school a month or so early to fill a volunteer position as an Information Specialist for the Becharof and Alaska Peninsula National Wildlife Refuge and was based at the interagency King Salmon Visitor Center in King Salmon, AK.

Returning to Alaska to pursue a Master’s degree, I survived living for three years in a 200 square foot Quonset hut without running water in Fairbanks with Brian Epler and our retired Iditarod dog JR (aka Junior). We married and will celebrate our nine year anniversary this coming March. Brian is a chef who has worked at Bear Tooth, Humpy’s, Villa Nova, and now at Kinley’s. He is also an accomplished potter and a geologist. At present we have one very (VERY) spoiled kitty named Nosy.

Besides eating, baking and spoiling Nosy, I enjoy long distance bicycling, sewing quilts and kuspiks, seed-bead beading, shopping for bargains, cross country skiing, and travel. I belong to several geology and natural resource related professional societies, most of which are specific to Alaska. Those are listed on my Linkedin profile (Jennifer N. Adleman).

Zonta means networking, for me as a professional, but more importantly with a group of experienced professionals who have diverse and incredible skills, and who have their focus and drive directed to improving the lives of women in Alaska and beyond.”
BY POPULAR DEMAND—SHELLI’S HAM RECIPE

City Ham

One bone in ham (not spiral cut)  
Brown Sugar  
Brandy  
Ginger Snaps (ground)  
Stone Ground Mustard

Preheat oven to 250 degrees (if you have a very large ham increase heat to 300 degrees).

Working with a pairing knife, score the ham in a diamond shape pattern on both sides. Be careful to just cut through the first layer of fat and not into the meat. Once scored, place in roasting pan, wrap in foil tightly around the pan and insert your meat thermometer into the thickest part of the ham making sure to not touch the thermometer to the bone. Place in the oven for 4-6 hours until the internal temperature is 130 degrees.

While the ham cooks, place the ginger snaps in a food processor and grind up into fine crumbs. Set aside.

Once the ham reaches temperature, pull it out and remove the thermometer and foil. Increase the oven temperature 50 degrees above where you started. With a pair of tongs, remove as much of the fat as possible from the ham so that just the meat is exposed. Pat the ham dry gently with paper towels. With a basting brush, generously apply the mustard in a layer all around the ham. Once completed, pat as many ginger snap crumbs as possible onto the ham so that it is completely coated. With a spritzer spray the ham with brandy so that it is damp all around. Once damp, add brown sugar to entire ham patting gently to get it to adhere.

Once completely coated, place the meat thermometer back into the ham, do not use the same hole, and place uncovered into the oven until the internal temperature reaches 140 degrees. The crust will cook on the ham making it juicy and delicious. You can always give it a few spritz of brandy if you think any areas are drying out.

Let sit at least 15 minutes before slicing. Enjoy!
January and February Birthdays

January:

February:

Calendar of Events
Go to www.zonta-ak.org and click on Events on the left side of the page for the most current information. You may print the monthly calendar from this site.