



## From the desk of the National President:



Greetings Sisters,

These past few months have been very busy, from attending department conventions, Veterans Day in Washington D.C. and working with various committees involved in the website planning and convention. This has truly been a whirlwind of emotions for myself serving as your National President, the honor is truly humbling.

After the close of our National Convention in Minnesota, a Web-site committee was formed and began working diligently on the request for proposal (RFP) for the Wild Apricot site.

Joining the team are several mothers with IT experience, plus several outside professionals; a web builder, an estimator, an IT company owner, and a few husbands as well, all helped us write a complete RFP. The RFP is strong and states exactly what we are requesting in order to make the site functional. The RFP's were mailed out to nine companies on Oct 30 th . We hope to start getting proposals in soon.

I was blessed to attend the Department Conventions in Michigan, Minnesota and Ohio. All my sisters were amazing and welcoming, and I was so honored to be with them all. Thank you Departments for your hospitality and going beyond to make me feel special.

I along with your patriotic instructor Cheryl Masters, your historian Sunny Senft, Brenda Ternullo, my escort/guest, and our D.C. Representative Teresa Sumners (TJ) were honored to attend the Veterans Day Ceremonies in Washington DC. The service at the Tomb of the Unknown was touching, from the honor guard of all branches marching up in unison on the back end of the Tomb, or the Army Band playing beautiful patriotic music to include the National Anthem. We watched Vice President Pence lay the wreath and attended the Veterans Day service.

I proudly watched as our Patriotic Instructor and Historian marched in with our colors during the parade of flags. Brenda and I laid our organizational wreath at the Tomb, such an honor. We attended a service at WIMSA where Anne Parkers own Daughter, Major Leigh Anne Lechanski spoke alongside other strong women. I was able to present a check to this amazing memorial. I also hope you all will consider donating.

As I type all of these events I can't help but think how fitting this season the gift you all have given me to me, by electing me your National President. Thank you! So with this said, May your spirits be bright as we embrace this Holiday. Whatever the tradition you celebrate this time of the year, remember the men and women who cannot be home with their families because they are serving abroad. We also take a moment to remember the families who will forever miss their loved one because they gave their all for this country.

Happy Holidays,  
Carla Brodacki, National President



## Contact Information for National Executive Board



### President:

Carla Brodacki ~ MI  
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**4th VP:** Kathleen Fowl ~ TX  
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### Recording Secretary:

Rebecca Stafford ~ MO  
[recsec@bluestarmothers.us](mailto:recsec@bluestarmothers.us)

### Financial Secretary:

Genevieve Schindler ~ CA  
[Finsec@bluestarmothers.us](mailto:Finsec@bluestarmothers.us)

**Treasurer:** Diana Evans Vance ~ OH  
[treas@bluestarmothers.us](mailto:treas@bluestarmothers.us)

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## VAVS

### Deputy Doreen Berggrin

A note from your VAVS team:

It seems that Christmastime brings out the best in people. You see it on the news each evening. Donations being brought to local food banks, food being delivered to the food insecure, school children singing carols at shelters and so many other holiday time activities.

But, what about the months after the holidays and the lonely days in between? We have homeless veterans and those with families in tow going from one "safe" place to another. We, Blue Star Mothers, have a commitment to serve all year, and not just holidays.

As your chapter plans the upcoming year what is on the schedule for the VA facilities and local veteran events? Just as we plan other activities we need to plan for these as well. Here are a few ideas that can be done.

Clean socks, sewn ditty bags with hygiene items, cards of thanks, a visit to read or just sit with a veteran, fresh flowers for the nurses desk that all can enjoy, and so much more.

If your chapter has the funds you can donate a television to the common room, a recliner or two, (always on sale after the holidays), a few board games or decks of cards and again, so much more.

This is not to say you and your chapter do not already go above and beyond but this is an endless task and the need grows each day.

During the holiday season where has your chapter gone to spread cheer and joy? Send me some photos and we will have them in the January National Newsletter update. Send to [vavs.deputy@bluestarmothers.us](mailto:vavs.deputy@bluestarmothers.us)

The photo is of our National VAVS Representative, Anne Parker and her husband Gordon, serving food and spending the day with the local veterans. Thanks Anne for setting the example for all of us to serve others and we know that this is a monthly effort for you.

Wishing all a Happy Holiday and Best for the upcoming New Year!

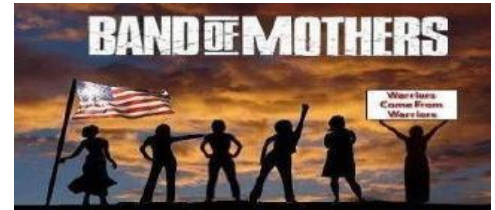


## NEW CHAPTER CORNER!



Congratulations to Blue Star Mothers of Bossier City!!

LA8



LA8 Blue Star Mothers of Bossier City

2163 Airline Drive, Box 298

Bossier City, Louisiana 71111

Description: Blue Star Mothers of Bossier City LA8 meets at Warrior Network, 4000 Viking Drive, Bossier City, 71111 on the 1st Tuesday of each month @ 6:30 PM

Email: [President.LA8@bluestarmothers.us](mailto:President.LA8@bluestarmothers.us)

Phone: 985-789-6031



*If you answered this question by saying:*

- 1. Go to the BSMA National Website*
- 2. Log in with your user name and password*
- 3. Select "Governing Documents" in the list of applications*
- 4. Click on "Constitution"*

*Then YOU'RE A WINNER!*

*Mission Statement is on page 3 of Constitution,  
listed as ARTICLE II. OBJECT*



## MISSION STATEMENT

**Do YOU know  
where to find the  
BSMA Mission  
Statement?**

In the October newsletter, President Carla asked the membership what the *BSMA Mission Statement* means to them.

That question is still on the table. If you wish to share what it means to *you*, please send via email to:

**2VP@bluestarmothers.us**

(with your permission, we would like to place in our newsletter)

On the next couple of pages, several members of the NEB, would like to share with you just what it means to them....

## ARTICLE II. OBJECT

The mission of the Corporation shall be:

- to support the Armed Forces of the United States of America and its Veterans;
- to advocate for America's Armed Forces and those men and women who have served their country with honor;
- to maintain allegiance to the United States;
- to educate our members and others not to divulge military or other government information;
- to assist and participate in ceremonies which honor, remember and support our military men and women, and veterans;
- to honor those families whose children have died in service to our country;
- to assist in the care of unsupported mothers who gave their children to the service of the Nation;
- to foster true democracy;
- to assist in Homeland Security;
- to uphold the American principles of freedom, justice and equal rights, and to defend the United States from all enemies, foreign and domestic.

BMSoA, Inc.'s Constitution  
Adopted and Approved by the  
76<sup>th</sup> Annual Convention of the BSMoA, Inc.  
Effective 11 August, 2018

3 of 6



**U.S. Code: Title 36; Section 943**

*The purposes of the corporation shall be: to perpetuate the Blue Star Mothers of America, Inc., and the memory of all the men and women who have served our country as members of the Armed Forces; the further object of this organization shall be patriotic, educational, social, and for service; to maintain true allegiance to the Government of the United States; to educate our members and others not to divulge military, naval, or other Government information; to assist in veterans' ceremonies, to attend patriotic rallies and meetings; to foster true democracy; to care for the unsupported mothers who gave their sons to the service of the Nation; to aid in bringing about recognition of the need of permanent civilian defense for each community and to ever be alert against invasion of un-American activities; to uphold the American institutions of freedom, justice, and equal rights, and to defend the United States from all enemies.*

**Diana Evans Vance  
National Treasurer 2019 - 2020**

My personal motto is "the world is run by the people who show up - i.e. those who are *present*." I love my family, my community and the ideals and foundations of my country. In order for those I love to continue to enjoy the blessings of this nation, those of us who care can't simply talk about caring, we must be **present** - we must be of service. I believe that in essence Blue Star Moms are called upon to do whatever they can to make a positive difference in the lives of active military members, veterans, the families of the Fallen - past, present and future. Consequently, we are personally accountable for promoting Blue Star Mothers of America and honoring our commitments of service through our words and actions.

The values espoused by BSMA include developing relationships that make positive differences in the lives of our sisters, of active duty personnel, of veterans, and of families of the Fallen. We are called to uphold the highest standards of integrity in all of our actions. We should strive together to meet the needs of our members as well as the members of the military past and present. We must be good citizens in the communities in which we work and live and lead purpose-driven lives in service of our fellow Americans.

**Elizabeth Bohannon  
President, Department of Michigan**

This is what our mission means to me.

Because my father, husband, and son have served through many of our nation's biggest battles, I have been deeply connected to our mission my whole life.

I have always tried my hardest to support our heroes and my Blue Star Sisters in any way I can in my everyday life. Whether that be in making my life experiences well known in the community through my public oriented careers, checking in on local active service members and veterans, or helping others find ways to support our troops and our organization.

Thus, I live our mission daily and incorporate it anywhere that I can.



**Paula Lombardo**  
**National 2<sup>nd</sup> Vice President**



When I think about our Mission, there are many brave and heroic persons in my life that inspire me to “live & share” the message of this organization:

**I AM** ---a Military Mother of an active duty Army son and an Army Veteran daughter, a Military grandmother of 3 active duty grandsons, a daughter of a WWII Bataan March Survivor & Japanese POW, a sister of 4 military veterans, a granddaughter of a WWI Soldier, a niece of several Marine, Navy & Army Veterans, a cousin of many active duty & veteran service members, and a close family friend of Staff Sgt Kevin Pape, KIA in 2010.

With that said.....there are no words that could ever suffice for all they are doing or have done to protect our freedoms. The least I can do is acknowledge their sacrifices by standing behind our BSMA Mission.

Our MISSION STATEMENT touches all the bases. We honor and support the brave service men & women that are active duty or veterans, the Gold Star Mothers & families of the fallen, plus all those that have made sacrifices no matter how big or small; and most of all, it gives me the reassurance that I have a Sister-Mom that is there for me if needed & I will be there for her as well.

**Lucie L. Cutts**  
**President, Department of Minnesota**

Our mission as I see it, is to take care of each of our sisters by supporting and listening to them, and supporting them in their journey. Give them comfort when needed, a shoulder to lean on, a hand up and an understanding heart. We are to also support our nation's military, Active Duty, National Guard, Reserve and of course our beloved Veterans. I have made it a personal mission of mine, to help end Veteran homelessness, including refurbishing run down buildings and turning them into warm, welcoming homes. We also need to make sure that we honor and give thanks to our deceased heroes. We need to make sure that we say their names, so that they are never forgotten.

Once a Blue Star Mother, always a Blue Star Mother... today and forever.

**Karen Stillwell**  
**President, Department of Ohio**

What Does the BSMA Mission mean to me?

- Sending care packages knowing the comfort and smiles it creates....feeds my soul to show them appreciation.
- Embracing a Gold Star Mom and giving her the opportunity to speak about her child....saying their name.
- Lending a hand out to a Veteran in word and deed....thanking them for their service with actions, hugs and smiles,
- Supporting my BSMA sisters by showing them respect even when their ideas or efforts differ from mine...we have all made similar sacrifices and share similar pain. We are blessings for each other!
- Making a Difference for our Organization and our Military.



**Teri Reece**  
**National 3rd Vice President**

The Blue Star Mothers of America, Inc.'s "Mission" to me is my personal guideline representing my status and role as a Blue Star Mother, thanks to my Veteran son, Tyler's, service in the US Army.

This guideline reminds me that as a Blue Star Mother, honored Member of BSMA, Inc., and blessed National 3rd Vice President, my role is to promote our Missions within our communities and Nationwide. To be just one of the many voices sharing what we are all about, sharing our experiences as a Mother of a Military Service Member or Veteran, sharing our homecomings, our joy in each step of their achievements, sharing the tears and heartbreak for our fallen and their families, and sharing our worries, our prayers, and our joys.

I, together with my fellow Gold Star and Blue Star Mothers, support our Military Forces, our gracious Veterans, promote Patriotism, honor and respect our Gold Star Mothers and our Fallen Heroes' Families, and support each other.

Being a Blue Star Mother is a privilege bestowed upon us by our children and in such, to honor them, we honor each other and each aspect of our BSMA, Inc. Missions. I hold very dear to my heart, each of our stated Missions, and hope that I can make an impact in our local community and within the BSMA, Inc. family – as we are all family, joined together in unity, with one common bond like no other – spreading the word of what our wonderful organization stands for, what we believe in, and what we strive as Patriots to continue to uphold, as we share what it truly means to be a Blue Star Mother.

My son granted me the title of Blue Star Mothers and I hope that I make some kind of a difference or impact on others in my devotion to all the Missions of BSMA, Inc., as well as, as a Sister in a Sisterhood that was created by our children. My son made an impact in his military career by signing up to serve. My impact in honoring his service is to make an impact with my Sisters within the BSMA, Inc. family and I hope I have succeeded thus far and continue to do so.

Please consider sharing what our Blue Star Mothers of America, Inc. - **Mission Statement** - means to YOU.

We would love to share your sentiments in the newsletter



# NATIONAL 3RD VP

Teri Reece— Blue to Gold Liason

## DoD CASUALTY NOTIFICATIONS

It is with great sadness to inform you that the DoD reported two (2) losses of service members during the Month of November, 2019.

Chief Warrant Officer 2 David C. Knadle, 33, from Tarrant, Texas, (11-20-19) – US Army

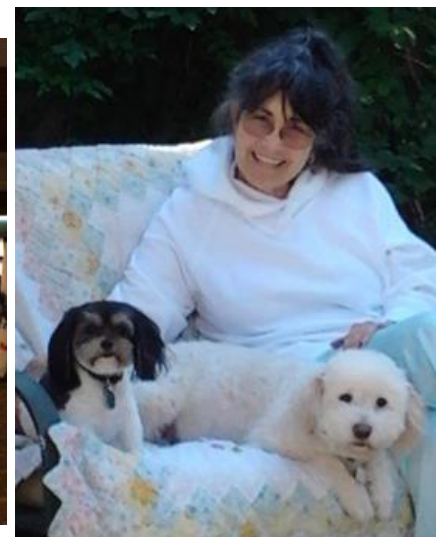
Chief Warrant Officer 2 Kirt T. Fuchigami, Jr., 25, from Keaau, Hawaii, (11-20-19) – US Army



Our Deepest Condolences to the Family & Members of Chapter NM2 for the Loss of Blue Star Mother —

Maclovia “Mackey” Mary Ruane, US Air Force Mom.

Mackey passed away on October 27, 2019.



# NATIONAL TREASURER

Diana Vance

**The Holidays  
are around the  
corner!**

*Don't forget to Get Your Jingle  
On by ordering holiday gifts for  
your Blue Star Dad, associate or  
sister moms, too.*

**Don't miss getting this year's new tee!**

Available in S, M, L, XL, 2X and 3X this royal blue v-neck ladies tee is a sure bet. Only \$25. Available at the Online Store now.



Front  
of  
Shirt



Back  
of  
Shirt



## WASHINGTON DC REP

Teresa (TJ) Sumners



The Women In Military Service For America Memorial (WIMSA), at Arlington National Cemetery's ceremonial entrance, is America's only national memorial dedicated to its military women. Here, their patriotism and bravery are recognized and recorded for all time.

The WIMSA Mission is to **HONOR** military women, past and present for their service and sacrifice to our Nations defense; **EDUCATE AND EMPOWER** the public with personal stories and experiences of women patriots throughout America's history who have chosen to serve the Nation and the cause of freedom; and **REMEMBER** those who paved the way.

The Women In Military Service For America Memorial Foundation is a 501© 3 non-profit organization authorized by Congress in 1986. They rely on monetary donations from the public. In lieu of a wreath at the WIMSA Veterans Day Ceremony, Carla Brodacki, BSMA National President presented a monetary donation to them. Chapters please remember WIMSA when you are selecting a Veterans Servicer Organization for your monetary donation.

The BSMA Delegations attends the WIMSA Veterans Day and Memorial Day Ceremonies every year. All the Guest Speakers are female service members representing each branch of service. This past Veteran's Day the BSMA Delegation had the opportunity to hear, Major Leigh Anne Lechanski, MC, USA, present her remarks of her military experience. She is the daughter of Anne Parker, PNP.

Your daughter, granddaughter, female friends serving in the military or retired is eligible to register their military history. This also includes our BSMA Veterans. Consider registering yourself, your family member and friends to preserve their story. It is one story at a time dedicated to those who have served, those who are serving and those who will serve in the future. Registrations can be done on line at [www.womensmemorial.org](http://www.womensmemorial.org) or fill out the Women In Military Service For America Memorial Foundation, Inc form.

**Please see form on next page**

# Women In Military Service For America Memorial Foundation, Inc.

PO Box 420560 • Washington, DC 20042-0560 • 703-533-1155 • 800-222-2294 • [hq@womensmemorial.org](mailto:hq@womensmemorial.org) • [www.womensmemorial.org](http://www.womensmemorial.org)

This form can be used to **REGISTER** eligible women, **UPDATE** or **CORRECT** existing records, or **DONATE** to the Women's Memorial. Please complete all applicable fields or complete the form online at [www.womensmemorial.org](http://www.womensmemorial.org). **Donations are appreciated but not required to register.**

## Submitter Information

Name: \_\_\_\_\_ Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Country: \_\_\_\_\_  
Email: \_\_\_\_\_ Home Phone: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ Cell Phone: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

**Registration** For women veterans, Active Duty, Reserve, Guard, USPHS, NOAA, and "We Also Served" (e.g. USO and Red Cross, etc.), living or deceased

New Registration  Update Existing Registration - #: \_\_\_\_\_

Service:  USA  USMC  USN  USAF  USCG  USPHS  NOAA  
 Reserve  Guard  Nurse Corps  Other: \_\_\_\_\_

The woman being registered is: \_\_\_\_\_ (Indicate self or relationship)

Name: \_\_\_\_\_ Maiden/Other Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_

Zip: \_\_\_\_\_ Country: \_\_\_\_\_ Email: \_\_\_\_\_

Home Phone: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ Cell Phone: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

DOB: \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_  
MM/DD/YYYY Birth Place: \_\_\_\_\_ City/State/Country Hometown: \_\_\_\_\_ City/State/Country

Date of Death: \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_  
If Applicable - MM/DD/YYYY Highest Rank: \_\_\_\_\_  Retired from military service

**Service Dates:** Use Multiple entries for Active, Guard or Reserve Duty or breaks in service. Format dates as MM/DD/YYYY and use same service abbreviations as above on this form.

From: \_\_\_\_\_ To: \_\_\_\_\_ Service: \_\_\_\_\_  
From: \_\_\_\_\_ To: \_\_\_\_\_ Service: \_\_\_\_\_  
From: \_\_\_\_\_ To: \_\_\_\_\_ Service: \_\_\_\_\_

Military Decorations:

Memorable Military Experience: (Type or print neatly. Use additional paper if needed.)

Photo taken in uniform is:  enclosed  emailed to: [regdept@womensmemorial.org](mailto:regdept@womensmemorial.org)  unavailable

## Donation

I am registering myself or sponsoring a name for registration: \$ \_\_\_\_\_

I am contributing to the Memorial Foundation: \$ \_\_\_\_\_

Total Donation Enclosed: \$ \_\_\_\_\_

Your suggested \$25 minimum donation for registering:

- preserves the history of women who have served;
- educates the public about their service;
- sustains day-to-day operations at the Memorial; and
- inspires future generations to serve.

Payment:  Check  VISA  MC  DISCOVER  AMEX

Name as appears on card: \_\_\_\_\_

Card #: \_\_\_\_\_ Exp Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

I would like to designate my contribution in  honor /  memory of the following individuals or organization (provide email/address contact info for notification):

Please return ENTIRE form to address at top - or register online at [www.womensmemorial.org](http://www.womensmemorial.org)

Women In Military Service For America Foundation, Inc. is a 501(c)(3) non-profit organization.  
Donations are tax-deductible to the extent allowed by law.  
Donate online at: [www.womensmemorial.org](http://www.womensmemorial.org).

**CHECK IT  
OUT!!!**

## Healing PTSD

### New fundraising stamp announced

Nov. 8 at 2:43 p.m.

The Postal Service will release a semipostal stamp Dec. 2 to help raise funds for those diagnosed with post-traumatic stress disorder (PTSD).

The Healing PTSD semipostal stamp, which USPS [announced Nov. 8](#), will feature a photograph of a green plant sprouting from the ground, which is covered in fallen leaves. The image is intended to symbolize the PTSD healing process.

Greg Breeding served as art director for the stamp, which features an image by photographer Mark Laita.

Tens of millions of Americans will experience PTSD in their lifetimes.

Researchers have tracked post-trauma disorders for hundreds of years, but PTSD was not officially added to the Diagnostic and Statistical Manual of Mental Disorders, a widely used reference guide published by the American Psychiatric Association, until the late 20th century.

The condition develops in some children and adults who have survived a traumatic event. PTSD can be triggered by experiences such as a natural disaster, car accident, physical or sexual assault, abuse and combat, among others.

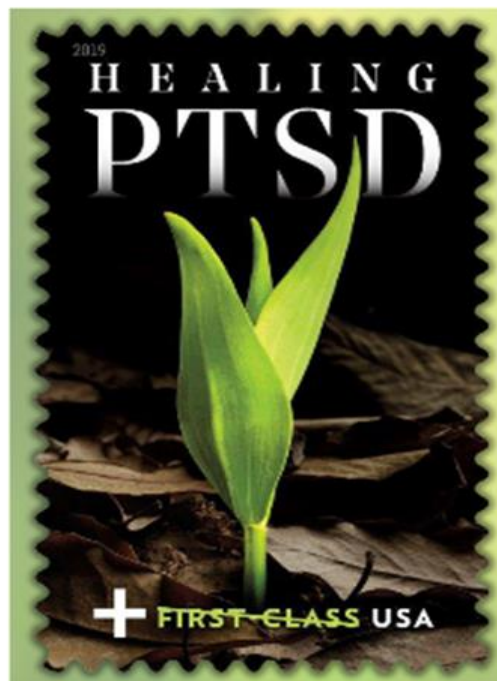
The stamp will be sold for 65 cents. This price includes the First-Class Mail single-piece postage rate in effect at the time of purchase plus an amount to fund PTSD research.

By law, revenue from sales of the stamp — minus the postage paid and the reimbursement of reasonable costs incurred by the Postal Service — will be distributed to the U.S. Department of Veterans Affairs.

The Semipostal Authorization Act grants USPS the authority to issue and sell semipostal stamps to advance causes deemed in the national public interest and appropriate.

The Postal Service's current semipostal offerings include the [Breast Cancer Research](#) and [Alzheimer's](#) stamps.

The Healing PTSD stamp will be dedicated Dec. 2 in Charlotte, NC.



*The Healing PTSD semipostal stamp will use a photograph of a green plant sprouting from the ground to symbolize the post-traumatic stress disorder healing process.*

# FINANCE COMMITTEE

Chair—Julie Straw



from your Finance Committee

## Chapter Grant Program

During the 2019 Convention business sessions, the BSMA Convention body approved the establishment of a Chapter Grant Program and also approved a budget amount of \$5,000 to fund it for the current fiscal year.

The purpose of the Chapter Grant Program is to allow new and existing chapters an opportunity to apply for a \$250 grant. New chapters may use these funds to help offset their start up expenses (licensing, registrations, P. O. Box, etc.). Existing chapters may apply to assist with a particular program or event expense that they are planning. There is a limit of one grant per chapter per fiscal year.

A copy of the application is provided in this newsletter and is also available on the national website. Applications must be submitted to the Finance Committee for approval. The grants are on a first come, first serve basis and will be available until all of the budgeted grant funds are exhausted for any given year.

So . . . put on your thinking caps as to how your chapter could use the funds and start filling out your application!!

You are welcome to contact me with your comments or questions at any time. If there are matters that you would like addressed in future "Support" memos, please send those to me as well.

Julie Straw,  
National Finance Chairwoman

NOTE: Please see "Chapter Grant Program"  
application on following page

REPRINTED- In case you missed  
this in the last newsletter!!



APPLICATION FOR BSMA CHAPTER GRANT PROGRAM

Chapter Name, State and Number \_\_\_\_\_

Chapter Address \_\_\_\_\_

\_\_\_\_\_

Chapter President \_\_\_\_\_

Chapter President Phone Number \_\_\_\_\_

Chapter President Email \_\_\_\_\_

Check One:  New Chapter  Existing Chapter

REASON FOR GRANT – Please be specific – i.e. chapter start-up, coats for veterans.

This application is to be submitted to the Chairman of the Finance Committee for approval.

*FinanceChair@BlueStarMothers.us*

**EMAIL**

Upon approval, a check will be forwarded to the address listed above. Other than chapter start-up grant, please furnish a picture to the Finance Chairman at FinanceChair@BlueStarMothers.us upon completion of your grant project.

*For Finance Committee Use Only:*

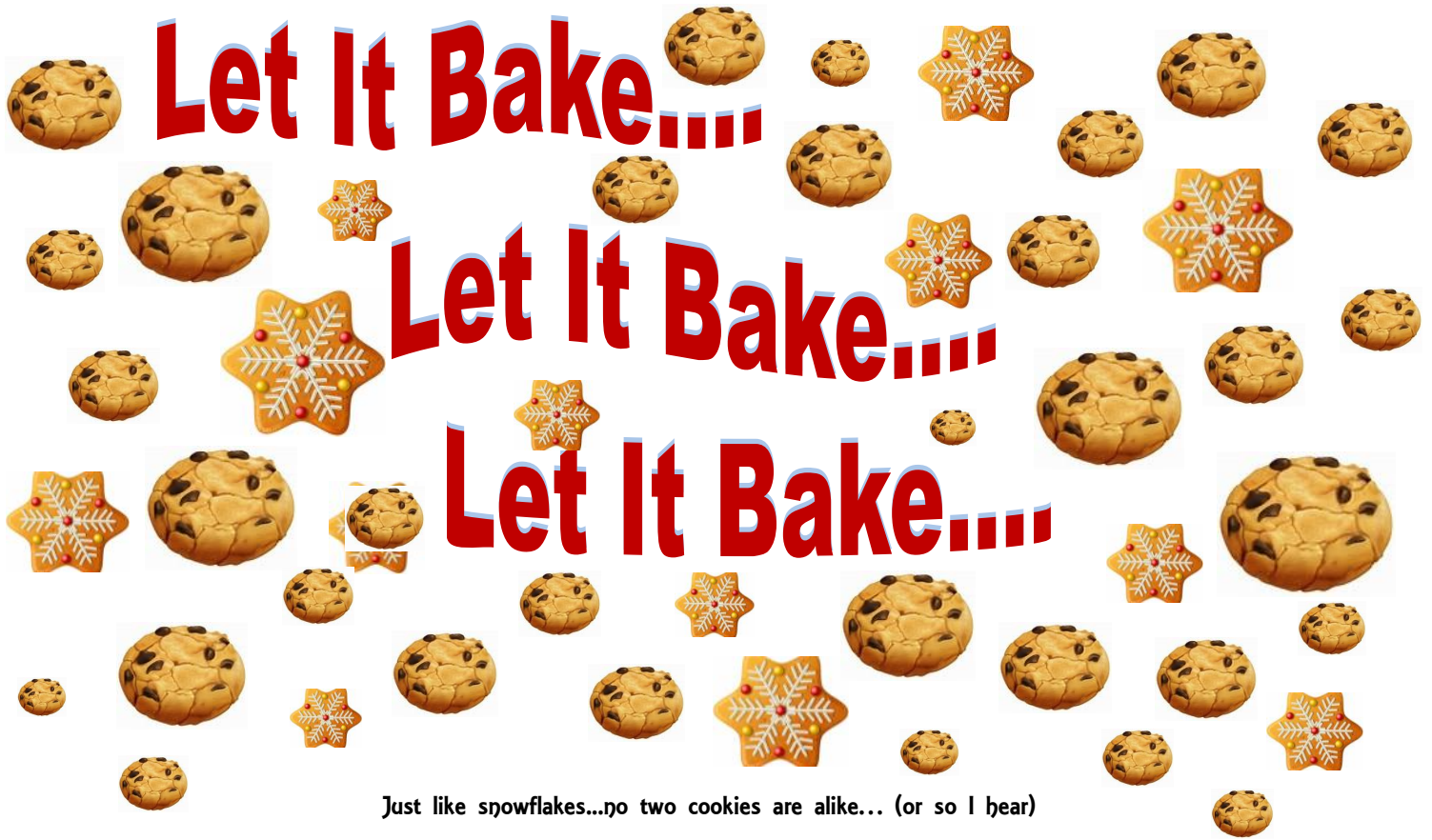
*Approval Date:* \_\_\_\_\_

*Date Check Sent:* \_\_\_\_\_

*Date Pictures Received:* \_\_\_\_\_

**SAVE AS**

**PRINT**



Just like snowflakes...no two cookies are alike... (or so I hear)

**MESSAGE FROM THE EDITOR (2vp Paula Lombardo):** I would like to thank everyone that shared their special *Holiday Recipes*!! I have personally already tried 6 of the recipes and they are fabulous. As soon as I get my sugar level back in check I plan on conquering the remainder!!

On the following pages please indulge yourselves with some of our BSM Sisters, favorite treats. Make a decadent cup of coffee, hot chocolate or tea....relax and enjoy.

President Carla shared her recipe in last months newsletter. I am starting off our collection with her recipe again.

My Military Childs Favorite Christmas Cookie Recipe. I hope you enjoy!  
 Carla Brodacki  
 National President

**Santa's Whiskers**

- ¾ cup (6 ounces) flaked sweetened coconut
  - 1 cup (2 sticks) unsalted butter, room temperature
  - 1 cup sugar
  - 2 Tablespoons whole milk
  - 1 teaspoon pure vanilla or rum extract
  - 2 ½ cups all-purpose flour
  - 3 ounces red candied cherries, coarsely chopped
  - 3 ounces green candied cherries, coarsely chopped
  - ½ cup (4 ounces) coarsely chopped pecans
- Mix everything except Coconut, and form into logs, roll in coconut. Place on wax paper and cover in plastic wrap and put in refrigerator overnight.
- Preheat oven to 375 F. Slice each log crosswise into ¼ inch thick cookies and arrange on baking sheets, bake 10 to 12 minutes. Keep checking some ovens cook faster. I double up on this recipe. ENJOY!!





## Almond Joy Cookies – Just 4 Ingredients

These easy Almond Joy Cookies take just four ingredients and don't even require a mixer! No beating, no chilling, just mix 'em up and throw 'em in the oven EASY! Fun to do with children – 5 minute prep time!

### Ingredients

- 1 14 oz bag sweetened coconut flakes
- 2 cups semi-sweet chocolate chips
- 2/3 cup chopped lightly salted almonds I used Blue Diamond Low Sodium Lightly Salted - light blue bag
- 1 14 oz can sweetened condensed milk regular or fat-free works

### Instructions

- Preheat the oven to 325F.
- Line a large baking sheet with parchment paper and set aside.
- In a large bowl combine coconut, chocolate chips, almonds, and sweetened condensed milk. Stir until combined.
- Scoop out dough with a cookie scoop onto prepared baking sheet.
- Moisten the tips of your fingers with water and shape into discs. Pat the tops flat.
- Bake cookies for 12 to 14 minutes or until tips of coconut are just starting to turn golden brown.
- Let cool on baking sheet.
- Store cookies in an airtight container.

### Notes

Parchment paper is critical for these cookies to turn out right. Silicone mats, waxed paper, etc. will yield a slightly different result. Yield: 3 dozen.

## Caramel Latte White Chocolate Chip Cookies

**Tera Boonstra, WA7**

Caramel Latte White Chocolate Chip Cookies

- 1 cup butter, softened
- 1 cup sugar
- 1 cup brown sugar
- 3 tbs instant Vanilla Caramel Latte Mix
- 1 tsp vanilla
- 2 eggs
- 2 <sup>3</sup>/<sub>4</sub> cup flour
- 1 tsp baking soda
- 1 11.5 oz pkg white chocolate chips

Cream butter and sugars until smooth, vanilla and eggs, continue mixing until smooth. Combine flour, Vanilla Caramel Latte mix and baking soda, add to creamed mixture with mixer running until well blended – pour in white chocolate chips. Continue mixing until dough pulls away from side of bowl (you may need to add a bit more flour).

Using a medium cookie scoop, drop onto cookie sheet. Bake at 375 degrees for 11 minutes, remove from oven and let cool.

Store in airtight container.



## T.O.S. Cookies Audrey Dewey, FL10

This is a very special cookie to me. I got this recipe from Home Ec. Class in high school back in 1968.

We made them to send to the troops in Vietnam. I am still making them and sending them to our troops. My Great Nephew is currently serving in Afghanistan. He loved it when I told him these were the same kinds of cookies that I sent his Grandfather back more than 50 years ago.

Also, I have made them for our Vietnam Commemoration Pinning Ceremonies. Added a special touch to a very special event. These cookies were a big hit during the Vietnam War.

They ship well and stay fresh.  
Proud Blue Star Mom.



## Arabian Macaroons Marie Callahan, CA14

*All cookies are great but these quick, easy-to-make Arabian Macaroons are a bit different from most.*

*They are a hit as snacks at Blue Star Mothers Meetings*

### Arabian Macaroons

*Heat over 350 degrees. Nonstick spray cookie sheet or spray parchment paper.*

- 1 cup coconut flakes
- ½ cup dates or figs, finely cut (Marie mixes the two)
- ½ cup chopped walnuts (so worth toasting the nuts first)
- ½ cup sugar
- 1/8 teaspoon salt
- 1 egg
- ½ teaspoon vanilla extract

Mix coconut, dates or figs, walnuts together so that fruit is distributed through the coconut. Add sugar and salt. Beat egg and vanilla together and add to the other ingredients. LET STAND 5 MINUTES. Drop by teaspoons onto greased cookie sheet (Marie uses parchment paper). Bake at 350 degrees for nine minutes. If not browned bake three or four minutes more. Remove at once from baking sheets.

*Notes from Marie: Coconut, figs, chopped dates, and nuts are available in bulk at stores such as Winco. Buy only what you need. Walnuts are dear right now. Chopped almonds or pecans should work as well.*

## T.O.S Cookies

- ½ cup butter (not margarine)
- ½ cup milk
- 2 cups pure cane sugar
- ½ cup Peanut Butter (I use Jif Creamy Peanut Butter)
- 4 Tablespoons Unsweetened Cocoa Powder
- 1 teaspoon vanilla
- ¼ teaspoon of salt
- 3 cups Quick Oatmeal (Be sure to use Quick Oats.)

Melt butter with milk in saucepan over low heat. Add sugar and cocoa. Cook until boiling. Stir to make sure the cocoa is incorporated (No lumps.)

Boil one minute.  
Remove pan from heat.  
Add Peanut Butter, vanilla and salt.  
Stir until Peanut Butter is melted, and mixture is smooth.  
Add Quick Oats. Mix together.  
Drop by tablespoon onto a waxed paper lined cookie sheet.  
Let cool until set.

Makes about 5 dozen cookies.



**Grandma Wagley's Sugar Cookies**  
Ruth Wagley, FL  
Grandmother of CPO Adam Way



### GRANDMA WAGLEY'S SUGAR COOKIE

1 cup shortening - Crisco or Butter  
2 Eggs  
1/3 cup Milk  
1 tsp Vanilla  
1 tsp Salt  
1 tsp Baking Soda  
4 cups Flour

Cream shortening, sugar, milk, and vanilla. Sift dry ingredients and gradually add to creamed mixture.

Refrigerate overnight. Roll out batter and cut into desired shapes. Bake at 400 degrees approximately 10 minutes, or brown.

Sprinkle light with granulated sugar will assure more even browning. After cool, frost and decorate, as desired. Colored sugars can be substituted for white sugar.

NoTE: Batter can be placed in cookie prepress and baked, accordingly.

I baked these cookies when my Mother-in-Law was visiting. Mary's oldest brother has a birthday 2 weeks before Xmas. When they were done, I was informed that they were missing the vanilla.

Well.....Grandma solved that problem by using vanilla in the frosting.

It's interesting how some cooks can pick up on something as simple as that.



### Greek Sesame Seed Cookies Lucie Cutts, Dept. of MN President

#### Greek Sesame Seed Cookies

1 Cup Butter	2 Tsp. Baking Powder
1 3/4 Cup Sugar	1/4 Cup Water
2 Eggs	3 Tablespoons Sesame Oil
4 1/2 Cups Flour	1/2 Tsp Salt

2/3 Cup Toasted Sesame Seeds (brown on low heat in small frying pan - stir continuously)

Mix Butter, sugar, & eggs until fluffy. Stir in 1/3 cup of the Sesame Seeds.

Measure flour by dipping method or by sifting.

Blend dry ingredients; add alternately with water to sugar mixture. Chill dough until stiff enough to roll.

Heat oven to 350 degrees. Roll dough on a lightly floured board into a rectangle 1/8th inch thick.  
Cut dough strips 2 1/2" X 3/4 ".

Press 1 entire side of each strip into remaining Sesame Seeds. Loop one end over at right angles to other, making a bow knot.  
Bake on lightly greased baking sheet at 350 degrees for 8 to 10 minutes.

ENJOY!





**Chocolate Whoopie Pies**  
 Karen Stillwell, Dept. of OH President

Chocolate Whoopie Pies

Baked Cookie:

- 1c. shortening
- 2 eggs
- 2c. granulated sugar
- 1 c. buttermilk or can use 1c. milk with one tsp. vinegar
- 4 c. flour
- 1c. cocoa
- 1 tsp. vanilla
- 2 tsp. salt
- 1 c. hot water
- 2 tsp. baking soda

Cream shortening and sugar; Add eggs, then flour, cocoa and salt to creamed mixture.  
 Add water (reserving 1/4c.); Add milk. Add soda to the reserved water and add to above mixture.

Filling:

- 2 egg whites
- 2 tsp. vanilla
- 4tsp. milk
- 4 tsp. flour
- 4 c. powdered sugar
- 1 c. shortening



Beat together first four ingredients then add 2 c. powdered sugar.

Then add the other 2c. powdered sugar and the 1 c. shortening. Beat till fluffy.

Place cookies in pairs. Ice flat side of each cookie and top with another to make small cookie pies.

Can use food coloring to make festive colors for each holiday.

Enjoy!



*This recipe was passed down from my grandmother and I made these with my boys. I make these every year and hope to someday to make with my grandchildren. These are an easy cookie to make and gluten free too!*

**Church Window Cookies**  
 Mary Stockreef, MI194

Church Window Cookies  
Baking Ingredients  
 2 cups semi-sweet chocolate chips  
 2 cups flaked coconut  
 1/2 cup toasted walnuts  
 1/2 cup Butter  
 1 package mini pastel marshmallows.

1) Melt chocolate chips and butter together in a dutch oven pan.  
 2) Cool slightly and stir in nuts and marshmallows.  
 3) Form into a log shape and roll in the coconut.  
 4) Let harden fully and cut into slices to reveal the beautiful stained glass pattern.  
 10 minute prep time, makes 36 cookies  
 Gluten Free too 😊



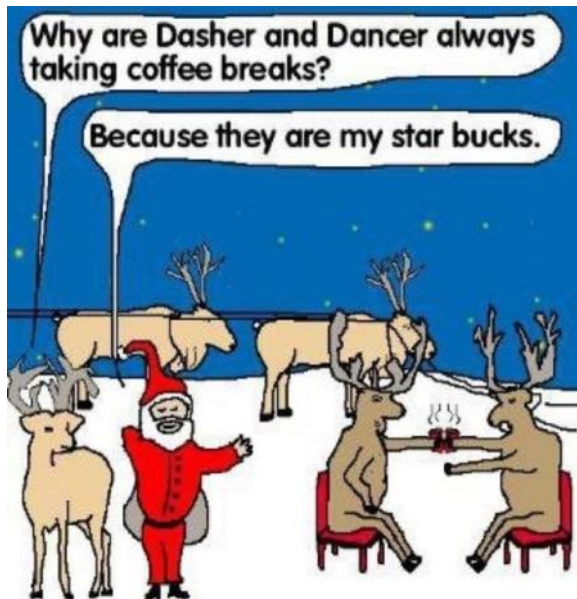
**Oatmeal Scotch Cookies**  
Sherry Verdieck, Grand Junction, CO

Our son has been out of the service for several years. However, when he was in the Army, I sent him chocolate chip cookies and oatmeal scotchies. I received a request for more cookies so I sent more chocolate chip, I figured that was the one. Wrong...his commanding officer loved our oatmeal scotchies! LOL Of course I made more and sent "the right cookies" :-)

I follow the recipe on the back of the chocolate chip bag with two differences: I use squeeze butter and add 1 cup of chunky peanut butter. The two extra ingredients help make the cookies moist and soft.

The oatmeal cookies are made according to the recipe on the box of oatmeal with the exception of:

I use squeeze butter and add 1 1/2 cups of butter-scotch chips to the batter. Again, the squeeze butter creates soft chewy cookies that everyone likes. :-)



**Cinnamon Star Cookies (traditionally called Zimtsterne)**  
Paula Lombardo, Nat. 2VP/OH9

**Cinnamon Stars**  
**\*\*also Gluten Free**



Ingredients

- 3 large egg whites
- 2 cups powdered sugar  
sifted \*\*\*\* (I have about 1 extra cup of sugar on hand to add to batter if needed – until batter will come to a ball and not be sticky)
- 3 1/4 cup non-blanched almond meal or hazelnut meal
- 2 teaspoons ground cinnamon
- 1/8 teaspoon salt

Instructions

Preheat the oven to 300 degrees F - Place the rack on the bottom rung of the oven.  
Add cinnamon and salt to ground nuts – mix well. Set Aside

Beat the egg whites in a medium-sized bowl until soft peaks form (be careful not to over-beat the egg whites or the frosting/glaze won't turn out right). Stir in the powdered sugar until combined. Mixture should appear shiny. Reserve about 1/4 cup of egg white mixture for the glaze.

Add the nuts, cinnamon, salt and beat until the dough comes together in a fairly stiff but pliable mass. If it's too soft to work with add a few more ground nuts and powdered sugar. (If the dough is too sticky, add a little more nut flour or sugar)

Once dough comes together in a ball, chill for about an hour

Press/roll the dough onto a non-stick surface sprinkled with powdered sugar to a thickness of about 1/3 inch. Use a 3-inch star cookie cutter to cut out the cookies and transfer them to a lined or non-stick cookie sheet. Form the scraps of dough into a ball, roll it out again and cut cookies out of the remaining dough.

Use a pastry brush to brush on the reserved egg white mixture in a thin layer reserving enough for all of the cookies and extending the glaze out to the edges of the cookies.

Bake for 12-15 minutes. Cookies do not "brown" except a little bit around the bottom edges. Let the cookies cool completely before storing.

Long before a "STAR" became part of my everyday life, I made this traditional German Christmas Cookie Star.

It's a chewy nutty cookie that my kids loved to help make and eat. When my son & daughter first joined the Army, they looked forward to this cookie coming in my packages with other various baked treats.

**Frost –Bites**  
**Debby Krieter, VA4**



*My family is already asking me to make these cookies. I only make them at Christmas time and they are a family favorite.*

*~ Debby Krieter*

## Frost-Bites

### Ingredients

¾ c. raisins (or craisins)  
3 Tbls. orange juice  
½ c. room temperature\* butter  
¾ c. sugar  
1 egg  
2 tsp. grated orange peel  
1 c. all-purpose flour  
1 tsp. baking soda  
1 ½ c. rolled oats  
8 oz. white chocolate chips  
1 tsp. vegetable oil



### Directions

In small bowl combine orange juice and raisins; let stand overnight in fridge.

Beat butter and sugar until fluffy. Beat in egg and orange peel.

In another bowl, combine flour and baking soda.

Add flour to butter mixture until well blended.

Add oats and raisins along with any liquid remaining in bowl; mix well.

Drop dough by rounded teaspoon onto cookie sheet; flatten slightly.

Bake at 350 for 10-12 minutes. Put on cooling racks to cool completely.

In small, deep bowl heat white chips and oil in microwave for 3-4 minutes. Let stand 2 minutes, stir until smooth. Dip one-third of cookie in chocolate; set on waxed paper. Let stand until chocolate is firm.



**German Walnut Shortbread Cookies**  
**Paula Lombardo, Nat. 2VP/OH9**

## German Walnut Shortbread Cookies

### Ingredients

- 1 cup unsalted butter softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups flour
- 1/2 teaspoon salt
- 1 cup walnuts coarsely chopped
- 1 cup sugar

### Instructions

1. Add the butter and sugar and vanilla to a stand mixer on low speed for 20 seconds then move to high speed for 1 minute until light and fluffy.
2. Add in the flour and salt on low speed until just combined, then add in the walnuts until just combined.
3. Remove the dough, placing onto 2 large pieces of plastic wrap and wrap into 2 large logs and refrigerate them until completely chilled, at least 2 hours.
4. Preheat your oven to 350 degrees and unroll the cookie dough, slicing into 1/2" thick cookie dough slices then dip into sugar and bake on baking sheet for 10-12 minutes.



**Kevin's Favorite Chocolate Brownie Cookies**  
Szabina Revelle, ID3

The following cookie recipe is from a new Gold Star Mother - she is not yet a member because she is slowly getting back into the swing of life and sometimes activities become overwhelming for her - some days are harder than others.

She helped out for a couple of hours at our recent donation drive, and she walked with us in the Boise Veterans Day Parade.

We attended her son, Kevin Christopher's funeral, committal service, and celebration of life events back in July.

Debby had baked and sent Kevin's favorite cookies to him almost weekly during his service, and she wanted to bake enough of them to serve at his celebration of life.

So, a few Treasure Valley Chapter members met her the day before the funeral and baked cookies with her. She shared the cookie recipe with us. I've attached her handwritten version in both jpg and pdf file formats.

Thanks!



Kevin's Favorite Chocolate Brownie Cookies

1 pkg. devils food cake mix  
2 eggs, slightly beaten  
1 TBSP water  
1/2 cup solid vegetable shortening  
powdered sugar

Combine first four ingredients & mix with spoon. Roll into balls & roll balls in powdered sugar. Place on baking sheets & bake at 375° for 8-10 minutes.



**Baked Caramel Corn**  
Susan Fulton, OH9

**BAKED CARAMEL CORN**

Susan Fulton

1 c. (2 sticks) butter	1.2 tsp. baking soda
2 c. firmly packed brown sugar	1 tsp. vanilla
1/2 c. light or dark corn syrup	6 quarts popped popcorn
1 tsp. salt	

Melt butter; stir in brown sugar, corn syrup and salt. bring to a boil, stirring constantly; boil without stirring for 5 minutes. Remove from heat; stir in soda and vanilla. Gradually pour over popped corn, mixing well. Turn into 2 large shallow baking or roasting pans. Bake at 250° for 1 hour, stirring every 15 minutes. Remove from oven, cool completely. Break apart and store in a tightly covered container.



## Monkey Bread

Elizabeth Bohannon, Dept. MI President

My son Ken, deployed in the sand box only wanted one thing for Christmas. He is not fond of cookies, so I granted his request of a tin of Monkey Bread. I do not know why it is called Monkey Bread but it is a family favorite.

- 4 cans of Pillsbury homestyle biscuits
- 1 cup of sugar
- 2 teaspoons of cinnamon
- 1/3 cup of butter or margarine, melted
- 2 tablespoons of pancake syrup

Mix the sugar in cinnamon in a mixing bowl. Cut up the biscuits using kitchen scissors into as many sized pieces as you prefer and drop them into sugar that is mixed with cinnamon. I usually cut up a half can, stir, and place pieces into a greased bundt cake pan. After all pieces are cut, mix the melted butter and pancake syrup and pour over the top of the mixture.

Bake in preheated oven at 350 degrees for 32 minutes. Remove and place upside down on the adorable plate you chose to use.

You may sprinkle different color sugar over the top or add items like raisins to the recipe. My kids were picky and liked eating the bread just as. By the way, the tin arrived fresh, within five days, and he did not share. Happy Holidays!



## Soft Italian Biscotti

Karen Stillwell, Dept. OH President



## Peanut Clusters

Lucie Cutts, Dept. of MN President

### Soft Italian Biscotti

- 2c. Sugar
- 3/4 c. oil
- 7 eggs
- 2 tsp. each of pure oil extracts (vanilla, lemon and orange)
- 3c. flour
- 3 tsp. baking powder
- Mix of cinnamon and sugar to sprinkle
- Holiday sprinkles

- Beat eggs till frothy - add sugar, oil and extracts.
- Add flour and baking powder. Mix well.
- Pour in to a greased sheet pan (15x10).
- Sprinkle cinnamon sugar mix and or Holiday sprinkles on top before baking.
- I use both for a festive look.

Bake at 325 degrees for 25 minutes.

Cool and cut into small squares or rectangles.  
Moist, yummy and cake like!

### Peanut Clusters

- 2 Large Pkgs of Hershey's Butterscotch Chips (generic sometimes don't melt right).
- 1/2 cup Peanut Butter
- 1 Cup Coconut Flakes
- 3 Cups Rice Krispies
- 1 Cup Salted Virginia Peanuts

Combine the Butterscotch Chips and Peanut Butter in a double boiler and heat on low to medium heat until melted and creamy.

In a small frying pan, gently brown Coconut Flakes - do not overcook - watch carefully.

In a large mixing bowl, mix together the Rice Krispies, the Coconut and, salted peanuts. This can be done while Butterscotch chips & peanut butter are melting.

Once melted, stir into Rice Krispies mixture - once thoroughly mixed - drop by teaspoonful onto parchment paper and let set.

Do not make too big, as they break easily, and you will want every morsel!

**Coffee Angel Tube Cake/Peach Cobbler**  
**Theresa Koontz, Nat. President Big Dipper /AZ4**

**Coffee Angel Tube Cake**

- 1 cup flour (not self rising)
- 1/2 cup plus 1 table spoon confectioner sugar
- 1 2/3 cup egg whites (that equals 12 eggs this day and age)
- 4 teaspoons coffee powder
- 2 teaspoons vanilla extract
- \*\*optional\*\*you can by pass the coffee powder and vanilla extract, by adding a homemade coffee liqueur)
- 1 1/2 teaspoons cream of tartar
- 1/2 teaspoon of salt
- 1/2 teaspoon plus a pinch of ground cinnamon
- 1 1/2 cup sugar
- Preheat oven 375 degrees

1. Mix your flour, 1/2 confectioner sugar, set aside
2. In large bowl place eggs white, coffee, cream of tartar, salt, 1/2 tsp. cinnamon, mixing on high speed until soft peaks form. adding vanilla, sprinkle in confectioner's sugar (about 2 table-spoons at a time),until sugar dissolves and egg whites stand stiff and are glossy.
3. Sift flour mixture over egg whites ( 1/3 cup at a time), folding in with a rubber spatula after each addition, until all flour mixture disappears.
4. Spoon batter into 10 inch tube pan. ( Angel Food pan or Bundt Cake pan)
5. Bake 35 to 40 minutes depending on altitude in which you live (until top spring's back up when lightly touched, then invert cooling completely.
6. With a metal knife, carefully loosen from pan.
7. Mix together remaining 1 tbsp. confection sugar with 1/2 tsp. cinnamon, sprinkle over cake, serve with fresh made coffee.

Both of these recipes came from my families earlier years (the depression era) in the military, still made and served warm on Christmas Eve or early morning Christmas Day! Depending on when the families come together to celebrate.



Great Grandmother



**Peach Cobbler**

- While oven is heating to 300 degrees, melt one stick butter in a 9 x 13 pan.
  - Mix together 1 cup cake flour,
  - 1 cup sugar,
  - 1 1/2 baking powder,
  - 1/2 teaspoon salt,
  - 3/4 cup milk, pour over melted butter
  - Place two cups of fresh peaches and 1/2 cup Caro syrup over batter.
  - Sprinkle with a pinch of cinnamon. Bake for 40- 45 minutes or until golden. Serve warm!
- \*\*optional\*\* using one can of peaches in a heavy syrup, instead of cutting up fresh peaches and Caro Syrup



**Cranberry White Chocolate Chip Cookies**  
**Anita Wagner, OH1**

**Cranberry White Chocolate Chip Cookies.**

Preheat oven 325 degrees

- Dry ingredients
    - 3 cups flour
    - 1 tsp salt
    - 1/2 tsp baking soda
    - 2 tsp baking powder
    - 2 tbsp corn starch
    - 1 cup granulated sugar
    - 1 cup brown sugar
  - Wet ingredients
    - 2 sticks butter or margarine
    - 2 eggs
    - 1 tsp vanilla
- Add ins
- 1 cup white chocolate chips
  - 1 cup dried cranberries slightly chopped

Cream butter/margarine  
Add sugar, cream again  
Add eggs and vanilla and mix thoroughly  
Add in the chips and cranberries at this point  
Mix remaining dry ingredients in a separate bowl  
Add slowly to the wet mix and combine thoroughly

Refrigerate cookie dough for AT LEAST 30 minutes. This is a very important step!!

Drop from spoon or cookie scoop onto a parchment covered cookie sheet

Bake on center oven rack for 14 minutes. Please on rack to cool

Makes approx 4 dozen cookies



## Cheese Pie Royal and Meringue Kisses

Jennie McFarling, CA9

*These are two of my family favorites*

### CHEESE PIE ROYAL

*Handed Down from Jennie's mom.*

#### HAVE ALL INGREDIENTS AT ROOM TEMP!!!!

##### CRUST:

I use premade graham cracker crust, the best is from Big Lots (really).

Or you can make it yourself:

16 graham crackers (finely crushed)

1 1/8 tsp melted butter

1 Tbls sugar

Preheat oven at 375. Add butter and sugar to crumbs for crust. Press against side of pie plate to make crust.

##### FILLING:

11 oz cream cheese                      2 eggs

1/2 tsp vanilla                              1/2 C sugar

Beat eggs at low speed, adding sugar, vanilla and cheese. Mix until it is really smooth and all colors are blended together. Fill crust to 3/8 full from top of crust. Bake 20 minutes and cool.

##### TOPPING:

1 C sour cream      2 Tbls sugar      1/2 tsp vanilla

Mix ingredients at low speed. Cover pie to top of crust level. Bake exactly 5 minutes at 375.

**COOL BEFORE SERVING. KEEP REFRIDGERATED.**

### Surprise Meringue Kisses

3 egg whites

1 tsp vanilla

1/4 tsp cream of tartar

1/4 tsp flavoring. Vanilla, peppermint, etc.

1 C sugar

1 bag of mini chocolate chips

In a small CLEAN mixing bowl, beat egg whites, vanilla, cream of tartar, and flavoring until you have soft peaks. Gradually add in sugar, continue beating until stiff peaks form. Lightly stir in however many chips you want.

Drop by rounded tablespoons, 1.5 inches apart onto a cookie sheet lined with parchment paper.

Bake in a 300 degree oven for 20 to 25 minutes until done. Cookies should feel dry to touch. . Immediately remove from oven and put on cooling rack. Should make about 44 cookies, depends on how big you make you cookies.



### Candy Buckeyes

Lynn Feldman, OH9

#### CANDY BUCKEYES

Lynn Feldman

Son, Spc. Greg Feldman, US Army

2 c. Jiffy Peanut Butter

1/2 c. (one stick) Land 'O Lakes butter, softened

1 lb. confectioner sugar

1/2 block paraffin wax

3 3/4 oz. Hershey's chocolate bar

6 oz. semi-sweet chocolate morsels

Combine by hand: Peanut butter, butter and sugar. Continue to knead until completely combined and smooth consistency. Spoon onto a wax lined cookie sheet, approx. .4 oz. each. Roll between hands to form small ball. Insert a toothpick and place into a freezer for 10 min. - In a double boiler melt chocolate bar and morsels, using a small paring knife shave wax into chocolate. Melt all, stirring occasionally, dip balls into melted mixture. Holding the toothpick between thumb and finger, twirl to get rid of excess chocolate. When finished dipping all the balls place back in freezer for 5-10 min. Store in refrigerator with waxpaper between rows.



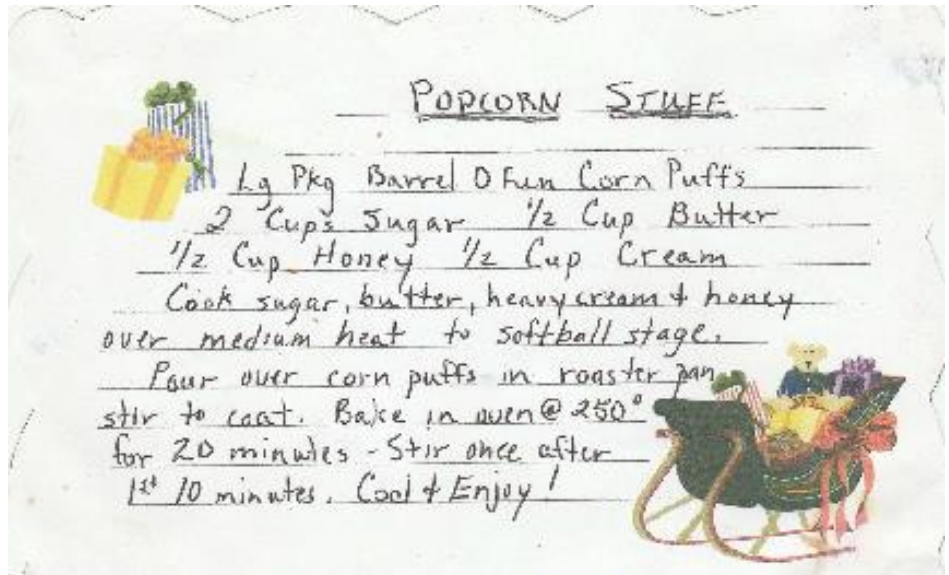
**Popcorn Stuff**  
**Shar Manzione, UT1**

I am the Treasurer and Blue to Gold Liaison for UT1.

This is one of our family favorites of the season.

We jokingly have and aka for it, Popcorn Crack. :)

May the spirit of Christmas be with you and yours this holiday season.



**Italian Sprinkle Cookies**  
**Paula Lombardo, Nat. 2VP /OH9**

**Italian Sprinkle Cookies**

**Ingredients**

- 6 large eggs, room temperature
- 5 cups all-purpose flour
- 2 cups confectioners' sugar
- 2 tablespoons plus 1-1/2 teaspoons baking powder
- 1 cup shortening
- 3 teaspoons almond extract
- 1-1/2 teaspoons lemon extract



\*\*may also substitute anise flavoring (my kids favorite growing up)

**GLAZE:**

- 3-3/4 cups confectioners' sugar
- 1/2 cup warm whole milk
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- Colored sprinkles

**Directions**

1. Using a heavy-duty mixer, beat eggs on high speed until light and foamy, about 5 minutes; set aside. In a large bowl, combine the flour, confectioners' sugar and baking powder; on low speed, gradually beat in shortening and extracts until mixture resembles fine crumbs. Gradually add beaten eggs (dough will be stiff).
2. Roll dough into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 12-14 minutes (tops of the cookies will not brown, but bottoms should brown slightly).
3. Meanwhile, in a small bowl, combine the confectioners' sugar, milk and extracts until smooth. As soon as cookies are removed from the oven, quickly dip 2 or 3 at a time into glaze. Remove with a slotted spoon or tongs; place on wire racks to drain. Immediately top with sprinkles. Let dry for 24 hours before storing in airtight containers.



## ARIZONA 4

AZ4 is very thankful for all that we have and for being in a great community that supports us in so many ways!

While in Prescott, AZ helping with HopeFest 2019 we made a stop at the Veterans Hospital and spend a couple of hours during game time with the veterans. It was a very special time for all of us. Time with these heroes is what it is all about!



We are so thankful for all the local businesses that support our mission. Not only does Papa Ed's serve up some delicious ice cream but they also served up to us a months worth of tips!



We love giving back to the community that gives to us! A group of moms showed up to help out at Oktoberfest in Litchfield Park, AZ. The event was some work, but also a lot of fun, and great food!



## CALIFORNIA 15

October 13, 2019 was Fleet Week parade in San Francisco. CA4, CA15, CA26, CA36 & CA101 all got together to walk in the parade. 13 of us, plus other family members, one mom even had her soldier son walk with us! We handed out wristbands that read "Support our Troops-Honor our Veterans". The crowd was very appreciative to us, clapping and yelling out "Thank You" to all of us. After the parade we watched the air show which the Blue Angels flew. I am always in awe of those pilots that fly those airplanes! This has been an annual event for many years and I hope to continue to walk in the Fleet Week parade for many more.



# CALIFORNIA 14



. Veterans Day Ceremony at Lancaster Cemetery. We placed Military Wreaths at the Military Flag Poles.

Placing the wreaths at the Military Flag Poles.

Veterans Day weekend - Handing out military caps at a Veteran Breakfast, to say Thank you to the Vets.

In photo right to left  
Kathleen Staats, Doryce Caballero,  
& Mitzi Helmandollar

in picture - right to left -  
Marie Callahan, Kathleen Staats, Mitzi Helmandollar, Jessica Mellick, Sylvia Gaxiola, & Idea Ketchum



Remember our Fallen from California Memorial Panels. Was on displayed in the Antelope Valley, in Sept., during Gold Star week, up to Gold Star Mother day.

In the Picture: AV Blue Star Mothers with Gold Star Mothers, that have their son's picture on the displayed panels.

-back row: R to L - Blue Star Moms Kim Sparks, Doryce Caballero, Lura Oberg, Ida Ketchum, & Mitzi Helmandollar

-front row -R to L - Blue Star Moms Kathleen Staats, Connie Moler, -Gold Star Mom's, Ligaya Fracker, Maria Calle, & Martha Olevria - then Blue Star Moms Sylvia Gaxiola, & Jennie Settelmeyer

Antelope Valley Blue Star Mother CA Ch.14 Officers & Appointed - 2019 -2020 (Sept. 7, 2019)

Kim Sparks- (Sgt at Arms / Appointed), Mitzi Helmandollar - Treasurer, Sylvia Gaxiola - 1st VP.,

Jessica Mellick- Financial Secretary, Doryce Caballero - President, Connie Moler - 2nd VP., & Kathleen Staats - Recording Secretary & Historian. (not picture Jennie Settelmeyer - Chaplian /Appointed) with Army Veteran / Kosovo POW Andrew Ramirez. We had the honor of him swearing us in.



Veterans Day Ceremony, 1st VP Sylvia Gaxiola sang the National Anthem.



Antelope Valley Blue Star Mothers CA Ch.14 Group Photo.

# CALIFORNIA 20

## Contra Costa Blue Star Moms (CA20)

The Contra Costa Blue Star Moms (CA20) are continuing their High School Memorials Project and are pleased and proud to announce that nine granite memorials have been placed at high schools in our area where former students died in combat while fighting the Global War on Terrorism. This is our way of reminding generations to come of the tremendous sacrifices made for their freedoms. We will never forget our fallen warriors.

For more information, contact Loretta Mashada at [loretta@ccbluestarmoms.org](mailto:loretta@ccbluestarmoms.org) or 925-686-3944, or Carol Prell at [cprell@ccbluestarmoms.org](mailto:cprell@ccbluestarmoms.org) or 925-683-2433.



# CALIFORNIA 30

On November 2 Chapter 30, along with 501(c)3 All American Riders and 501(c)3 Christmas Dinner for Homeless Veterans, planned and executed the 4<sup>th</sup> Amber Waves of Grain Veterans Event.

This annual Beer Fest raises money for veteran's service organizations in California. Our signature event, this year we raised \$38,000 to be distributed to participating non-profits.

Justin Peck, off road racer and owner of RacePro Technologies, mental health advocate and author of "Bulletproof", was our celebrity guest.

Gold Star Mother Tammie Ashley, mother of Joshua Ashley KIA 7-19-12, once again rode in our parade with Joshua's EOD dog Sirius.



# CONNECTICUT 2

## Middlesex County Blue Star Mothers Chapter CT3

**We are a vibrant and active Chapter!** Our group has a connection this year that goes beyond what we could ever have hoped for. Thank you, ladies, for all your support and your dedication to deployed troops, Veteran's, Gold Star Mothers and their families.



Mohegan Sun Casino display for Mondelez Inc.



National Gold Star Mother's Day Ceremony



November Packing for the Troops

Thank you Nelnet Inc. for your support!



Craft Mice for Nov. Packing, working on projects at our meeting



Kiwanis Bake Sale fund raiser



Saint Mary's Hospital



Quilt of Comfort



APK 5K Run/walk/march at Guilford Fair Grounds



Craft Fair in Glastonbury



Packages for troops!



CT Fallen Star Memorial Dedication 2019



CT Fallen Star Memorial Goodwin College

## FLORIDA 4

Sadly we lost a service member from our community. SW FL Blue Star Mothers FL4 represented for the homecoming as well as the funeral.

Written by Karen Faris-Fearnside, SW FL4

SPC Nicholas Panipinto, a twenty year old native of Bradenton, Florida, was killed in Korea on Monday November 11, 2019. He died in a tragic training exercise when his fighting vehicle overturned.

Thousands of people lined Manatee Ave. around the street where his high school was located. His body was flown into Tampa Airport and a cortege traveled from Tampa to Bradenton, so he could be given a hero's welcome by his home town.

The Skyway Bridge was lit up in red, white and blue as the hearse crossed over Tampa Bay. 100's of cars and the Patriot Guard Riders escorted him home. The local fire department hung a 100 foot flag over the street that the line of cars came down. Everyone was waving flags and shining lights as he went by and all of the veterans present saluted. His mother rolled down her window and thanked the crowd. SWFL4 had mothers attend the event to show support for the family.



# ILLINOIS 6

Collecting candy to send to deployed troops during our American Legion Craft Show



CBSMs donating and packing care packages at Operation Support Our Troops



Accepting a large donation of t-shirts, dress shirts, and sweatshirts to distribute to our local area veterans in need



Most of our board working on planning



# LOUISIANA 7



Geaux 7 partnered with the City of Central to host a Veteran's Day program. We had the honor of displaying the military flags as the Central High School Jazz Band played parts of songs from each branch of the military while we carried the matching flags. This is an annual event, as we enjoy each opportunity to honor our veterans.



Geaux Seven is with Gold Star Mother Kathy Rushing and Gold Star wife and LDVA Gold Star Representative Jennifer Hahn, along with our sister Blue Star Mothers from LA1



# MICHIGAN 178



Linda Elandt, Marcia Janik, Nic Schneider, Grace Rosenthal, Debbie Decker, Lynne Tschirhart, Sherry Kramer, Sherrie LaLonde

Pictured are Deb Decker, Sherry Kramer, Chapter President Marcia Janik, Don Schramski Commander of American Legion Post 499, Lynne Tschirhart and Grace Rosenthal.

American Legion Commander Don Schramski presented a donation from American Legion post 499 to the Thumb



Marcia Janik, Sherry Kramer, Nic Schneider, Sherrie LaLonde, Grace Rosenthal, Pat Rogers, Debbie Decker, Linda Elandt, Lynne Tschirhart.



Nic Schneider, Deb Robinson, Marcia Janik and Sherry Kramer.



June Young and Linda Elandt. November 2nd



Linda Elandt, Lynne Tschirhart, Sherrie LaLonde and Grace Rosenthal

# MARYLAND 3

Exciting news: Our new Maryland Chapter Chesapeake Blue Star Mothers MD3 has been apart of many adventures recently. We partnered with VFW #7472. Many times we are so busy and forget photos. Our Chapter assisted a luncheon for hospitalized veterans, made goody bags for veterans, made cards for veterans & mailed, helped do flag placement at a local cemetery for Veterans Day, assisted with packaging for deployment soldiers, sending December Birthday cards for troops, made a VA Hospital visit at Loch Raven and participated with a Christmas tree ceremony for troops and veterans.

It's a true blessing the VFW is so supportive to our community and military families. There's a tremendous amount of support and love coming from the VFW in so many aspects. The chapter has been very lucky to have so much encouragement, kindness, generosity; from them helping facilitate our new chapter. Alongside with our senior leaders of Blue Star Mothers support and advice. We look forward to continuing growing and supporting Blue Star Mothers for years to come and grateful.



## MICHIGAN 196

On Wednesday, September 11, 2019, our Chapter held our monthly meeting at The Broadway Grille Restaurant in Coldwater, Michigan.

After dinner, two members were installed as officers as a result of vacated positions.

In the attached photo, Enola Barnes-Kistler, center, was sworn in as our new Financial Secretary and Renate Sadger, far right, was sworn in as our new Financial Secretary. Our Chaplain/Corresponding Secretary, Lorraine Lindsey on the far left, swore in the new officer



On Saturday, August 24, 2019, our chapter, The Branch-Hillsdale Blue Star Moms, MI-196, participated in the Quincy Main Street Festival, Quincy, MI in a fundraising event. Our Moms have had a booth at this annual event for several years where we sell our own homemade baked goods. Our bake sales have been a very successful fundraiser and 2019 was no different. Attached are a few photos from this fun event



## NEW YORK 13

A group of students from Catskill High School and their mothers, joined with several members of the Greene County Region 13 Blue Star Mothers for a No Sew Blanket party. The group made 46 blankets which will be distributed to local veterans, as well as an area children's group, Uncle Shawn's Hugs, founded in honor of a soldier killed in action.



On Sunday, September 29, 2019, Greene County Region 13 NY Blue Star Mothers hosted a luncheon in honor of local Gold Star Families. An enjoyable day was had by all in attendance while paying homage to this who made the ultimate sacrifice.



On Saturday, November 2, 2019, Greene County Region NY 13 Blue Star Mothers' President Tracy Carroll and 1st VP Linda Mcpherson had the honor of presenting a bouquet of flowers to Ginny Gurley, wife of Greene County 2019 Honor-A-Vet Hongree Robert Gurley.

## NEW MEXICO 6

### Blue Star Mothers of Valencia County NM6

This last month, in addition to attending events and planning for packings, NM6 members continued to network with community businesses and organizations to let people know who we are and whom we support.

Among those events, on September 29, members joined Gold Star Mothers at the New Mexico Veterans Memorial to honor and remember loved ones lost while in the military. That day concluded with an after dark walk through the Memorial, as it was illuminated only by the stars and dozens of luminaria. On September 27, 3 past presidents plus the current president of the chapter joined members, friends, VFW, and family in the pinning ceremony of the Blue Star dad/husband of the chapter secretary. NM6 was represented at the Open House for the State Veterans Retirement Home in T or C and also at the grand opening of the 89<sup>th</sup> Fisher House in Albuquerque. Additionally, members joined the community in the celebration of the beautiful life cut too short of past president Annette's son, Justin, while he was serving in the Navy.

The chapter's new president chaired her first meeting (as president) on October 11. Two guest speakers from the Belen Veterans Memorial shared how they turned a dream into a vision into a reality. Their closing words were to "Stay with it!" when pursuing a dream.

Coming up this October and November are many big events for NM6, including a quick-pack, the Albuquerque Stand Down & Project Hands Up, Native American Health and Wellness Symposium, and multiple Veterans Day events. It is an honor for the ladies (and gentlemen) of NM6 to proudly continue supporting our military—past and present.



# OHIO 1

## SPIRIT OF FREEDOM

Ohio Department Blue Star Mothers Convention

Our chapter had 3 attendees at the Ohio Department of Blue Star Mothers convention in Columbus, OH on November 2-3: Angela Meiring, Chapter President; Anita Wagner, Financial Secretary and Vicki Daniel, Treasurer



## "Stuff the Truck for Our Troops" Event with Erwin Chrysler Dodge

We hosted our 1<sup>st</sup> Annual Veterans Day weekend "Stuff the Truck for Our Troops" event at Erwin Chrysler Dodge in Troy, OH on November 9<sup>th</sup>. It was a huge success and they have already asked us to do it again next year. Krogers Bakery donated cookies, the Knights of Columbus bottled water, the American Red Cross of Miami County donated car flags to give away, DHP, LLC provided all the marketing and social media support and the employees at Erwin all brought in donations. Big shout out to our sister chapter PA203 and Skyler Govier for sharing the idea.

## Holiday Care Package Support



Our chapter has been very busy the last couple of months preparing for our holiday care packages.

We have received an enormous amount of community support this year, which is a result of utilizing social media platforms such as Facebook and Next Door, as well as direct calls and word of mouth.

## Veterans Support

We provided the Shelby County Veterans Services a \$250 donation to help start their Veterans pantry. Pictured is Executive Director, Chris North.



## OHIO 9

This photo is of Shawanna Lewis of OH9, two OSU ROTC kids, and a OSU volunteer who went around pinning over 56 veteran patients in honor of Veteran's Day with pins representing their specific branch. We recited a formal verse of gratitude that included their branch, years of service, and deployments/wartime. We also pinned any veteran spouses/visitors.



## OHIO 21



DeAnna Link and Barb Cook both work at whirlpool and took time to thank the Veterans that came down and got a gift from Whirlpool.

President Elaine Brock was in our home town Of Bellevue also on Veterans Day

# OHIO 57

We are very proud of our sister Jennifer Reshetar. She has gone through the proper training and documentation to become a VAVS rep at the Louis Stokes VA. It has been many years since OH57 has had an active role at the VA and we are excited to make plans to serve our veterans with her. She is pictured below at her first ever Department of Ohio Convention. (Honored to receive her Blue Daisies)



On a sad note we were honored to welcome home a young soldier who was killed during a training exercise this past month, We welcomed home Sergeant Thomas Cole Walker as he was laid to rest in Conneaut, Ohio.



We were excited to bring with us 5 members of our small chapter to the Department of Ohio Convention. Pictured here with our Department of Ohio President Karen Stilwell are Amy Hutchinson OH57 1'st Vice President, Angie Gruber OH57 President, Karen, Vicki Morrissette OH57 Financial Secretary, Deedee Gibson OH 57 Recording Secretary, and Jennifer Reshetar OH57 VAVS Rep.

We enjoyed Pajama night/ Movie FUNd Night for Ohio Big Dipper. Here are two members of the Ohio Big Dipper board and also OH57 members. Amy Hutchinson and Vicki Morrissette.



# VIRGINIA 4

## VA4



### Chapter VA4 – Blue Star Mothers of Fredericksburg

Chapter VA4 continues to stay busy within Our Community as well as serving our Veterans, our Military, and each other. In the past couple of months we have held two fundraisers at local restaurants to help further our Missions. We also participated in a Ruck to Remember for one of our own fallen heroes. We celebrated the end of the 2018-19 fiscal year with a Chapter Picnic hosted by one of our members and her husband at their lake front home. We helped a local Elk Lodge set up their own Care Packaging Event and assisted their members with packing the boxes. Our Winter Care Packaging Event was a huge success! We had over 200 volunteers come to help pack 600 care packages to be sent out to our deployed troops. We have received a couple of “thank yous” already. You can see firsthand in one of these pictures above the joy these boxes bring to our troops. Let us never let them feel forgotten. We had members attend a local Veteran Forum where they learned, from members of Congress, of the status of some new Bills being voted on that deal with the care of our Veterans. We had members participating in various events over Veteran’s Day weekend. Three of our Members sat on a Question & Answer panel at a local church hosting a Military Appreciation Event and were able to share their experiences as mothers of deployed service members and what Blue Star Mothers is all about. Fredericksburg has a silent procession through town to honor veterans, the procession ends at our local War Memorial where a ceremony is held. A moment of silence is observed at 11:11am in remembrance of Armistice Day. Our Chapter presented a wreath in honor of those that have served. The events of the day wrapped up with some of our members assisting the local Hospice with visiting our local vets, in assisted living facilities, and presenting them with a lapel pin and certificate. Spouses of veterans were also recognized and given a token of appreciation. It was an honor to be able to meet several WWII veterans as well as other veterans and be able to say THANK YOU!

From all of us at Fredericksburg Chapter VA4



# WASHINGTON 7



Western WA BSMA (WA7) walked in our first parade as a new chapter!



We served lunch at the American Legion Hall afterwards and enjoyed meeting some of our local veterans. 11-9-19



# A Little Bit of This & That



**HAPPY HOLIDAYS.**

**THE NATIONAL EXECUTIVE BOARD WILL BE ENJOYING TIME WITH THEIR LOVED ONES FROM DECEMBER 21ST TO JANUARY 2ND, AND MAY NOT BE ACCESSIBLE.**

**NOTICE regarding JANUARY NEWSLETTER: Due to having equipment problems and the December Newsletter being delayed... the deadline for entries for January is extended until December 20th (versus Dec. 15**

