

Best wishes for a very happy New Year full of prosperity and good luck



January 2012

# Women's League Bulletin

Letter from the President of the Women's League

## WL Mission Statement

The WL is an organization of women from different nationalities. Its purpose is to promote a broad acquaintance, to socialize, learn and support one another, and establish social network. Its wish is to secure a yearly scholarship fund for a disabled student.

## Inside this issue:

|                                  |   |
|----------------------------------|---|
| <i>President's letter</i> .....  | 1 |
| <i>Christmas Lunch</i> .....     | 2 |
| <i>Father Paul Feghali</i> ..... | 3 |
| <i>A Recipe</i> .....            | 4 |
| <i>Announcements</i> .....       | 4 |
| <i>Condolences</i> .....         | 4 |

"The good you do today, people will often forget tomorrow; do good anyway."

Mother Teresa (26 August 1910 - 5 September 1997)

At the beginning of a new year when people all over the world are celebrating and expressing their wishes that the year 2012 will bring them peace and prosperity, unfortunately this part of the world is still suffering from the "Arab Spring" which has spread to many countries in the Middle East. Let us hope at the end that justice and peace will soon prevail.

We ended 2011 by celebrating the last event of the year, the traditional Christmas lunch which took place on Wednesday December 7, 2011 at the Riviera Hotel. It was a big success thanks to each member of the Executive Board specially the event organizer Mrs. Rihab Ouri.

Special thanks to the well-known pianist Miss Arminée Choukassizian, the bulletin editor, who played a waltz by Chopin as a prelude to the December meeting, and also to Mrs. Ellen Genadri for the delightful piano accompaniment of the Christmas carols.

Merry Christmas to the Armenians who celebrate Christmas on January 6.

Salwa Damiani

President

## The Women's League Christmas Lunch

On Wednesday 7 December some 190 ladies filled the dining room of the Riviera Hotel for the annual lunch organized by the Women's League. The event was a thorough success with the singer Mr. Toni Bayeh entertaining the ladies by singing Christmas carols in Arabic, English and Spanish and going around the tables to have the ladies join in the singing. Present were Mrs. Amani Majjali, wife of the Ambassador of Jordan, Mrs. Doudar al-Bazergi, wife of the Ambassador of Iraq, Mrs. Marie Theresa Tarris de Fontoura, wife of the Ambassador of Brazil, Dr. Salwa Ghaddar Younis whom the Women's League honoured for her prominent role especially in charitable work, Mrs. Aman Shaarani, President of the Lebanese Council of Women, and Mrs. Nour Salman. There were some thirteen sponsors for the event among them Infinitif, Issam Labban, Patchi, Carel, Sanita, Nsouli Jewelry, Al-Khal Printers, and 2 tickets to Rhodes offered by Tania Travel. The lunch served was attractive and tasty and included Norwegian smoked salmon, mushroom vol au vent, roasted turkey served with oriental rice. The traditional homemade Christmas log was followed by tea or coffee. The ladies left around 4:00 o'clock many of them carrying prizes.

Arminée Choukassizian



Mr. Toni Bayeh singing Christmas carols



A view of the ladies having lunch at the Riviera Hotel

## **Father Paul Feghali at the December meeting of the Women's League**

The guest speaker at the December general meeting of the Women's League in Bathish Hall, AUB, was Father Paul Tannous Feghali who gave a detailed comparison between the Virgin Mary as found in the New Testament and the Koran. He pointed out that whereas nowhere in the four gospels in the New Testament there is a section devoted to Mary, in the Koran there is a Sura called Surat Mariam.



**Father Paul Feghali, Mrs. Rihab Ouri and Mrs. Salwa Damiani in Bathish Hall, AUB**

**Dear Fellow Members,**

**Any birth announcements? Any new grandchildren? Recently married? Launched a new business? A new promotion? An essay or a book published?**

**Share your good news with your fellow members.**

**A. Choukassizian, Editor**

**A Recipe submitted by Suad Khoury  
Ginger cookies**

**Ingredients:**

**1/4 cup shortening (butter)  
1/2 cup oil (preferably canola oil)  
1/2 cup granulated sugar  
1 egg  
1/2 cup molasses  
1 table spoon vinegar  
2 1/4 cups sifted all purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 table spoon ginger  
1 table spoon cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon sweet ground pepper  
1/4 teaspoon nutmeg**

**Preparation:**

**In a large bowl cream together the butter and oil and brown sugar until smooth. Beat in the egg, molasses and vinegar. Combine the flour, baking soda, salt and ginger, cinnamon, cloves, sweet pepper, and nutmeg. Stir into the molasses mixture using a wooden spoon. Cover all and set in the refrigerator for sometime or overnight.**

**On a floured surface roll dough to 1/8 inch thickness. Cut with a cutter to any wanted shape and place one inch apart on a greased cookie sheet.**

**Bake in a moderate oven (375<sup>o</sup>) for 8-10 minutes. Cool slightly and remove from cookie sheet.**

**Food For Thought: Five Things You Cannot Recover in Life**

**The stone after it is thrown**

**The word after it is said**

**The occasion after it is missed**

**The time after it is gone**

**A person after he dies**

**Condolences**

**It is with deep sorrow that we announce the death of Miss Afaf Rashed, sister of Odette and Laila Rashed who are also members of the Women's League.**

**It is with deep sorrow that we announce the death of Mrs. Reda Nasr Fuleihan, mother of the late minister Bassel Fuleihan.**

**May their soul rest in peace.**