



Army Engineer Spouses' Club Castle Gram

Volume IV, Issue VIII

June, 2014

Inside this issue:

The Gavel	2
Thank You, Kathy!	3
June Board Meeting	4- 6
Volunteer Opportunities	7
Recipes	8-9
Obituary	10-11
Summer Celebrations	12
Member Celebrations	13
Media	14
Membership	15



June 3, 2014: (Above) Outgoing President Kathy Moakler with incoming President Connie Semonite, and (Below) the 2013-2014 Board and the 2014-2015 Board at Renee Bostick's home, Ft. McNair.



**"Keeping our worldwide Engineer family connected -
through the years and across the miles."**



Kathy Moakler
President

The Gavel



...a note from our President

Dear AESC Friends,

As I write my final letter as president of the AESC, I am basking in the afterglow of our Board luncheon yesterday. Renee Bostick opened the Engineer House to our outgoing and incoming Board members for a lovely salad luncheon. We conducted our business quickly, including passing the budget for next year and got down to the real reason we come together - to enjoy each other's company and laugh and reminisce. Many thanks to Renee for a lovely event.

Fortunately for us all, most of the Board members are remaining in their posts or shifting to other ones. I am passing the gavel to Connie Semonite for next year. She has been a wonderful asset to the Board for the past two years, handling the scholarships last year and for both years, taking on the daunting task of the Castle Boutique. I know she will be a fabulous president and she is full of great ideas for the club year.

The Board presented me with a beautiful lazy susan emblazed with a bright red Engineer Castle and signed by all the Board members. They know it will find its home among the eclectic collections I have in my house. A year full of memories were included in the annual scrap book, copies of which were presented to both Renee and I.

I shared my thanks with the Board for the outpouring of good wishes and thoughts yesterday and the outstanding way they have all performed in their positions through the years. I have been blessed to get to know them as friends and to have the joy of working with them all. An organization like ours is not successful without the work of many, diligent hands. We are a group of busy people who add one more thing to our plates in order to support our philanthropy through our scholarships, provide a service to the greater Army Engineer community and create a vehicle to come together for fellowship and fun.

It has been my honor to serve as your president for the past three years.

Essayons!

Kathy Moakler

Thank you, Kathy!
Contributed by Holly Scherer

We have been so fortunate to have had Kathy Moakler as our President for not just 2 years – but for 3 years.

We all sit in awe of how Kathy does so many things. Or maybe a better question would be - why does she do it?

No doubt Kathy has a passion to make a difference.

She works as the Director of Government Relations for the National Military Family Association (NMFA), where she can be found testifying before the Senate Armed Services Committee. She attends and speaks at conferences, oversees staff development within NMFA. She's always ready to represent the interests of military families while serving on a variety of advisory panels and working groups, including the DoD/VA Survivors Forum, and the State Department Interagency Roundtable.

AND she's involved at her church, directing and singing in the Choir and always volunteering where ever there is a need.

AND she is a military mom. Her daughter is an Army nurse who has served two tours in Iraq. Kathy's son is an Army Major. Her oldest son lives all the way across the U.S. in California. Even with the family spread far and wide she finds ways to gather together as a family.

AND on top of all of that, she oversees the operations of our club, the Army Engineer Spouses' Club.

What really sets Kathy Moakler apart from other leaders is that you would never know that her schedule is not her own and is so consistently packed. She is remarkable and she is the REAL DEAL! She leads by example and is always ready to listen and jump in to help without hesitation.

Anyone who has an opportunity to get to know her or to work with her will walk away from that experience a better person. She has indeed made a big difference in our lives for which we are grateful!

We'd also like to take this opportunity to thank her husband, Colonel (R) Marty Moakler. He has been there alongside of Kathy at every social event to offer his assistance and show his support for the Army Engineer Spouses' Club and the Army Engineer Memorial Awards. Thank you Marty for everything you have done for our club and most of all, thank you for sharing this remarkable woman with us. She has made a difference in all of our lives!

Gratefully and respectfully yours,

The AESC Board Members



THANK YOU, KATHY!

THANK
YOU!!

JUNE BOARD MEETING

Our June Board meeting was held at the home of Renee Bostick. Thank you for the fantastic food and the wonderful company!

Thank You

June Board Meeting

Tuesday, 3 Jun 2013

1100-1300

*At the Home of
Renee Bostick*

*225 Second Ave SW
Fort McNair, Washington, DC*



JUNE BOARD MEETING



JUNE BOARD MEETING





VOLUNTEER OPPORTUNITIES

A Note From Allison

Greetings AESC Members! As your incoming Vice-President AND Secretary for the 2014-2015 AESC Board, I am desperately looking for a little help and support for the upcoming club year. First off, I'd like to thank Roseamary Davis for the awesome job she did this year. She has given us a great club year filled with memorable events and I hope to build on her success next year.

- I know many of you would like to help out the club but don't have the time to commit to a full time board position. I was hoping some of you might have the time to help out with ONE activity. So, I am looking for people in the DC area who
- ...can share their favorite museum or garden or lunch spot by planning a single outing for our membership
- ...own a home based business like Pampered Chef, Longaberger, Mary Kay and may want to participate in an Open House.
- ...has access to a venue we could use for our annual wine tasting. A neighborhood club house? Country club party room? Think little to no cost!
- ...wants to help plan one of our signature events like the Cocktail Party or Wine Tasting. Not the whole thing! Just a piece!

Please contact me if you can help out or even if you just have an idea you'd like to share. I can be reached by phone or text at 540-449-3061 or email at Allison@chamberlayne.net.

Thanks in advance for your help. - Allison

We were pleased to receive the recipes from June's Board meeting. Many thanks to Mike Young for sharing the recipes!

Turkey Clubhouse Salad

Dressing:

- 1/3 cup chopped fresh chives
- 1/3 cup light mayonnaise
- 1/3 cup buttermilk
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

Salad:

- 6 slices precooked bacon or 1/4 cup real bacon pieces
- 1 (10 oz.) package chopped romaine lettuce (about 9 cups)
- 1 1/2 cups cubed cooked turkey breast (about 1/2 lb.)
- 2 medium tomatoes, cut into thin wedges

Directions:

In small bowl, combine all dressing ingredients, mix well, set aside
In large bowl, combine lettuce and turkey. Pour dressing over salad, toss gently to coat. Arrange salad on serving platter. Arrange tomatoes and bacon over top.

Raspberry- Kissed Chocolate-Almond Crostada

Torte

- 1 can (8 oz) or 1 package (7 oz) almond paste
- 3 tablespoons butter, softened
- 1 egg white
- 3 oz. semisweet baking chocolate, melted
- 1 refrigerated pie crust (from 15-oz box) softened as directed on box
- 2 tablespoons seedless red raspberry jam
- 1/4 cup sliced almonds

Garnishes

- 1 teaspoon confectioners powdered sugar
- 1 cup whipped cream

Directions:

- Heat oven to 375 degrees. Spray large cookie sheet with cooking spray, or line with parchment paper.
- Break up almond paste into medium bowl; add butter and egg white. Beat with electric mixer on medium speed until smooth. Beat in melted chocolate until well blended. (Or, in food processor bowl with metal blade, break up almond paste; add butter and egg white. Cover; process with on and off pulses until smooth. Add melted chocolate. Cover; process until smooth.)
- Unroll pie crust; place on center of cookie sheet. Spoon almond filling onto middle of crust; spread evenly to within 1 1/2 to 2 inches of edge. Fold edge of crust over filling, forming pleats; press down slightly. Spread jam over filling. Sprinkle almonds over filling and crust.
- Bake 25 to 35 minutes or until crust is golden brown. Cool completely, about one hour. Garnish top with light sprinkling of powdered sugar and dollops of whipped cream.

Mexican Style Hamburger Squares

Brown 1 lb. ground beef. Add half a pack of taco seasoning.
Add ½ jar of black bean salsa and 1 cup of Mexican style cheese
Cook an additional two minutes.

Lay one sheet of crescent roll dough in the bottom of a lightly greased 9 * 13 dish.
Spread the filling on the dough, and cover with a second sheet of dough on top.

Bake at 350 degrees for 20 minutes.

Bourbon Brownies

½ cup granulated sugar
1/3 cup butter
2 tablespoons water
1 cup semisweet chocolate pieces
2 eggs
1 teaspoon vanilla
¾ cup all-purpose flour
¼ teaspoon baking soda
¼ teaspoon salt
½ cup chopped pecans, toasted
2 to 3 tablespoons bourbon
Bourbon frosting
2 ounces semisweet chocolate, melted
Pecan halves, toasted (optional)

Frosting:

In a medium saucepan beat three tablespoons softened butter with electric mixer on medium to high speed for thirty seconds. Gradually add 1 ½ cups powdered sugar, beating well. Beat in one tablespoon bourbon or milk and ¼ teaspoon vanilla flavoring. If necessary, beat in enough milk, one teaspoon at a time, to make a frosting of spreadable consistency.

Brownies:

Preheat oven to 350 degrees. Lightly grease an 8 * 8 * 2 inch baking pan; set aside. In a medium saucepan combine sugar, butter, and water. Cook and stir over medium heat just until boiling. Remove from heat.

Stir in one cup of chocolate pieces until melted. Add eggs and vanilla, beating with a wooden spoon just until combined. Stir in flour, baking soda, and salt. Stir in chopped pecans. Pour batter into the prepared baking pan, spreading evenly.

Bake for 20 to 25 minutes or until a wooden toothpick inserted near the center comes out clean and edges start to pull away from sides of pan.

Place pan on a wire rack. Brush top of hot brownies with bourbon. Cool completely.

Spread uncut brownies with bourbon frosting. Cut into bars. Top with melted chocolate, and, if desired, pecan halves.

Betty Swygert

Betty Swygert was a member of the Army Engineer Spouses Club for 50 years. She served in several board positions, including president. She served most recently as Knollwood Liaison. Betty was an energetic board member until her recent illness. She and her husband Don were social stalwarts at every club function. Betty, our friend, we will miss you.



Betty M. Swygert passed away on April 23, 2014. She was the daughter of E. Max Moss and Julia DeLoach Moss and was born in Statesboro, Ga. She grew up in Chicago, IL and Savannah, GA. She graduated from Wesleyan College in Macon, GA with a Fine Arts degree; and, thereupon, she returned to Savannah where she taught art at her high school alma mater, Savannah High School.

At Wesleyan, she was a member of The Senate, a part of the College Government Association; a House President; Co-President of the Art Club; Art Editor for several publications; and a Senior Superlative. The 1954 yearbook summed-up Betty this way, "...we always feel that she is going somewhere, and we have no doubt that it will be far."

While teaching at Savannah High School, Betty met then-First Lieutenant Donald R. Swygert, a U. S. Army Corps of Engineers officer who was stationed with the Corps' Savannah District. They were introduced by Betty's uncle who was an attorney with the District. They were subsequently married at then-Hunter Air Force Base in Savannah.

Betty and Don first lived at Fort Benning, GA; then College Station, TX; Fort Belvoir, VA; Verdun, France; Troy, NY; West Point, NY; Mokuleia, HI; Quantico Marine Base, VA; New Cumberland Army Depot, PA; Carlisle, PA; and Alexandria, VA. Betty was especially active as a leader in the various women's chapel groups where they were stationed. She also was a member and frequent leader of community ladies' groups which always had community-service projects. Additionally, while they were stationed at West Point, NY, Betty taught Nursery School for two years.

Betty was a talented artist, using either oils or water colors, and painted beautiful scenes from places where they had lived in France and the United States.

Betty was a loving and caring mother who successfully nurtured her four children to adulthood, sometimes in the prolonged absence of their father who was on an unaccompanied military assignment or away at war.

Betty's and Don's happy marriage endured for almost 59 years, being terminated by Betty's death after a long illness. She is survived by her husband, Colonel (USA, Ret.) Donald R. Swygert; two daughters, Susan L. Swygert of Bonaire, Netherlands Antilles, and Carol L. Swygert of Cumberland, MD; two sons, Donald R. Swygert, Jr. (Lisa) of Mooresville, NC, and John Stephen Swygert of Cumberland, MD; four granddaughters and one grandson; a great-granddaughter and two great-grandsons; several nieces and a nephew; and a host of cousins. She was pre-deceased by her brother, John E. Moss.

Betty was interred at the West Point Cemetery at West Point, NY on May 30, 2014. In lieu of flowers, the family recommends that donations be made to your charity of choice in Betty's memory.



OBITUARY



HAPPY FATHER'S DAY!!

June United States Military Holidays and Observances:

June 6th: D-Day Invasion Anniversary

June 14th: U.S. Flag Day

The week that includes June 14th: National Flag Week

June 14th: US Army Birthday

June 23rd: United States Coast Guard Auxiliary Birthday

June 27th: PTSD Awareness Day

June 28th: Operation Red Wings Observance

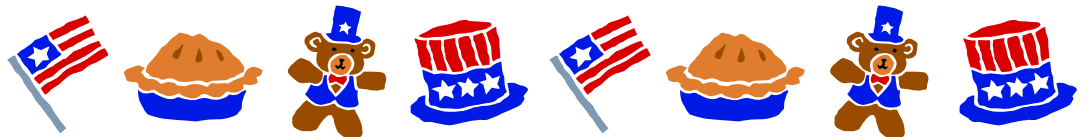


July United States Military Holidays and Observances:

July 4th: Independence Day (4th of July)

July 21st: Department of Veterans Administration Created

July 29th: Anniversary of the Army Chaplain Corps



Birthdays.....

Harriett Connell	Jun 01
Casey Andrysiak	Jun 02
Germaine Savoy	Jun 03
Jena Siegrist	Jun 07
Rosemary Davis	Jun 12
Jeanne Marie Rowan	Jun 18
Tish Anderson	Jun 22
Dore Skidmore	Jun 22
Kelly Smith	Jul 07
Estelle Gibson	Jul 08
Ellen Kazimer	Jul 11
Robin Rossi	Jul 11
Kay Burlin	Jul 16
Kathie Lauzon	Jul 17
Connie Semonite	Jul 19
Kathleen Whittle	Jul 20
Deborah Butler	Jul 24
Susan Eyre	Jul 24
Margaret Agostini	Jul 25
Julie Morrison	Jul 27
Majorie Fuhrman	Jul 31
Glenda Hudson	Aug 01
June A Suerman	Aug 06
Donna B Leketa	Aug 07
Anne M Yandoupe	Aug 08
Helen G Sanford	Aug 10
Donna Winzenried	Aug 13
Kitty Heiberg	Aug 19
Sarah Pearce	Aug 21
Linda Caver	Aug 23
Mary G Parket	Aug 23
Kara Anderson	Aug 24
Jackie Caldwell	Aug 24
Mary Lou Lee	Aug 27
Tawanda Agee	Aug 29



MEMBER CELEBRATIONS





"Keeping our worldwide Engineer family connected through the years and across the miles."

The Army Engineer Spouses' Club welcomes membership from spouses of all U.S. Army Engineers and civilian employees of USACE and, with approval of the Executive Board, other persons who are associated with the Corps of Engineers.

2014-2015 AESC MEMBERSHIP

There are two options for submitting 2014-2015 membership forms and dues.

- 1. An electronic membership form with paypal on the AESC website**
- 2. Our traditional mail-in membership form**

We look forward to receiving many electronic memberships. As always, our AESC post office mailbox will be checked frequently for mailed memberships.



"LIKE" us on Facebook!

AESC 2014-2015 MEMBERSHIP APPLICATION

PRINT NAME as you would like to be listed in the Castle Directory (The Redbook)

Last _____ First _____

Mailing Address _____

City _____ State _____

Zip Code _____

Preferred contact phone: _____

E-mail _____

The Castle Gram is sent to you via email unless you request a mailed copy .

Your Birthday (month/day only) _____

Check one: New member Returning member Rejoining member

Spouse's Name _____

Check one: Is Spouse: Active Retired Deceased

Spouse's title/rank/job assignment or firm _____

By sending this application, you agree to have the above information listed in the Castle Directory.

Membership runs from July 1, 2014 until June 30, 2015. Membership information received by Oct 31st,

2014 will be included in the 2014-2015 Castle Directory. Thank you.

Annual dues + 1 copy of the Castle Directory \$25 _____

Additional Castle Directory: Each \$5 _____

Total: _____

Please make check payable to AESC and mail to:

AESC MEMBERSHIP

P.O. Box 6332

Alexandria, VA 22306-6332

Join online at www.armyengineerspouses.com

The AESC mission is to keep our Army Engineer family connected. We value membership as a way of keeping Army Engineer friendships alive through member information in the Castle Directory. We welcome your active participation. Let a board member know if you would like to:

- write regular or occasional articles for the Castle Gram,
- volunteer your computer skills,
- host an AESC-sponsored activity or fund-raising event in your area,
- provide pictures of member weddings, births, retirement, or other events of interest to the Army Engineer family.

MEMBERSHIP



AESC
P.O. Box 6332
Alexandria, VA 22306-6332