

# H<sup>the</sup>HOOT Owl

Spring 2009

Newsletter of the KKG Wichita Alumnae Association  
[www.wichitakappas.org](http://www.wichitakappas.org)

## From the President

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Dear Kappa friends,

It is hard to believe February 2009 is upon us and time for another Kappa newsletter update. The newsletter is later than usual this year, because of me – I just couldn't find the time to write and send it to Susan. I apologize for the tardiness and hope this finds you and your family well.

As luck would have it, the December and January gatherings were cancelled for various reasons - one due to miscommunication and the other due to inclement weather. It is unfortunate we were unable to gather as I know Beth worked hard to provide fun and interesting topics for the meetings. The Kappa Author's Dinner is around the corner, February 27<sup>th</sup> to be exact, and several Kappas have been diligent in preparing for this fundraiser – a special thank you to Linda McGinnis, the Kappa Author's Dinner organizer. Please see page 4 for details. The RSVP date is Feb. 20.

About a year ago, Beth Copher asked if I would consider the president role for our organization and at that time I worked for CornerBank, a financial institution preparing to build within the Wichita city limits. I accepted the position, knowing that for the past 15 years I have always had time for volunteer work. Last September, it became evident I would be changing jobs, once again, and accepted a manager position with BWCU, now Meritrust Credit Union. I no longer have extra hours in my day to devote to volunteer work and am unable to continue as the Wichita alumnae president. If you would be interested in carrying on the tradition the Wichita Kappas have built, please step forward and let the Kappa Board know of your interest.

I have certainly enjoyed meeting several of you and only wish my circumstances might be different. I wish you the very best and hope to see you at a Kappa event in the near future.

Loyally,



Lisa Ronen

Spring 2009

## From the Treasurer

Many thanks to the 88 active members who have paid this year's association dues! We currently have 58 generous patron members, 24 loyal regular members and 6 delightful new members for the 2008-2009 fiscal year.

If you have not yet paid your dues, it is not too late to consider supporting our organization and its activities. There are lots of fun activities yet to come that you don't want to miss! Please send your check (payable to Kappa Kappa Gamma) for \$30 (or more to be a patron member) to the address included and I will mail you a copy of this year's yearbook. If you have already paid your dues and have not received your own yearbook, please let me know and I will get it to you as soon as possible. Thank you again for your support of our local Kappa alumnae association!

Sue Adams  
7709 E. Foster  
Wichita, KS 67206  
634-1983  
[jmadaj@aol.com](mailto:jmadaj@aol.com)

*In accordance with IRS regulations your contributions are not tax deductible.*

## Rose McGill

**2 for 1  
SALE!**

**March 1  
through  
June 30**

Magazines make perfect gifts for birthdays, anniversaries, Mother's Day, Father's Day or any day! And once again the Rose McGill magazine agency is running the annual 2-for-1 spring promotion: Buy one magazine subscription and give one FREE! Treat a friend of yourself to a subscription.

Below is a list of magazines eligible for the 2 for 1 sale. And there's lots of ways to order.

Contact: Carla Winn, 682-5487 or [winn21@sbcglobal.net](mailto:winn21@sbcglobal.net).

Call: 1-800-KKG-ROSE

Fax: (614) 228-7809

E-mail: [mfiggins@kkg.org](mailto:mfiggins@kkg.org)

Write: Rose McGill Magazine Agency, P.O. Box 38, Columbus, OH 43216

Online: [www.kappa.org/rose](http://www.kappa.org/rose).

VISA, MASTERCARD or AMERICAN EXPRESS accepted. Make checks payable to Rose McGill Magazine Agency.

All You	Forbes	Real Simple
American Heritage	Fortune	Redbook
Architectural Digest	Garden & Gun	Saveur
Arthur Frommer's Budget Travel	Garden Design	Self
Better Homes & Gardens	Glamour	Seventeen
Bicycling	Golf Digest	Shape
Body + Soul	Good Housekeeping	Smart Money
Bon Appetit	Gourmet	Southern Accents
Coastal Living	Gentlemen's Quarterly	Southern Living
Consumer Reports	House Beautiful	Sports Illustrated
Cookie	InStyle	Sports Illustrated for Kids
Cooking	Kiplinger's Personal Finance	Sports Illustrated for Kids/Teen Ed
Country Living	Ladies' Home Journal	Teen Vogue
Details	Lucky	This Old House
Domino	Martha Stewart Living	Time
Elle	Men's Health	Town & Country
Entertainment Weekly	Money	Travel & Leisure
ESPN	Newsweek	U S News & World Report
Everyday Food	Parents	Vanity Fair
Everyday with Rachel Ray	Popular Mechanics	Veranda
Fitness	Popular Science	Weight Watchers
Food and Wine	Prevention	

## 2009 Kappa Calendar

*Programs and/or dates subject to change.*

—**Friday, February 27, 2009: Kansas Author Dinner**  
(see details on page 4)

—**2009 Triad Luncheon, April**

Contact Nancy McEwen: 775-3272 or  
Shelly Pringle: 214-1164, [springle@cox.net](mailto:springle@cox.net)

—**Tuesday, April 14, 2009; 6:30 pm:**

Start spring with wonderful gardening tips. **More details to follow.**

—**Tuesday, April 21, 2009: Panhellenic Spring fundraiser**

Location: Botanica  
Visit [www.botanica.org](http://www.botanica.org)  
701 Amidon, Wichita, 67203, 264-0448

Contact: Val Learned, 204-3932, [vlearned@cox.net](mailto:vlearned@cox.net)

## NEW Meeting :: open to all members

Tuesday, March 10, 2009, 7 pm

*Home of Margaret Murray, 1551 Fairfield Lane, Wichita, KS 67208, 691-8247*

We want your input! How can we revitalize our members? How can we increase participation in Kappa? Bring your fun ideas and thoughts, and let's talk. We are all eager to get Kappa sisterhood back in popularity. We want to explore meeting and philanthropy topics. What will get Kappa back on member's priority lists?

*Sponsored by the Board*

## Hospitality

Please keep Lee Ann Stout in your thoughts and prayers as she recovers from a critical illness.

*Do you know a new Kappa in town or a Kappa with a new baby, an illness or death in the family or someone needing our attention? Please contact Jenifer Cook, 733-9145, [drjencook@hotmail.com](mailto:drjencook@hotmail.com)*

## Nominating

Several positions on the board are still available including Treasurer, Founder's Day Banquet Chair, Magazines/Rose McGill Chair, and Nominating. We will also need a Co-Chair to assist Val Learned with Panhellenic as she will be the President of the Wichita Panhellenic Association next year.

Many of the offices used to be run by a committee of two or three people, so grab a couple of friends to take on an office together! Please contact Katrina Goering at [kdgoering@yahoo.com](mailto:kdgoering@yahoo.com) or 681-3534.

## Author Dinner media interviews

Don't miss Jane Knight discussing the upcoming author dinner:

**Wednesday, Feb. 18:** 8:30 am, Eyewitness News this morning, KSCW (channel 5 on cable)

**Thursday, Feb. 19:** 8:30 am, Brett & Tracey show, B-98 FM

**Friday, Feb. 20:** Noon, KSN Noon News, (NBC)

Jane's interview on KMUW can be heard at [www.kmuw.org](http://www.kmuw.org). Click on the "news" menu listing. Also be listening for our radio announcements on kmuw.

## 2008-09 Board

President: Lisa Ronen  
303-7401, [mlronen@cox.net](mailto:mlronen@cox.net)

Vice President/Secretary:  
Beth Copher, 733-7372  
[bcopher1521@cox.net](mailto:bcopher1521@cox.net)

Treasurer: Sue Adams  
634-1983, [jmadaj@cox.net](mailto:jmadaj@cox.net)

Magazines: Carla Winn  
682-5487,  
[winnc21@sbcglobal.net](mailto:winnc21@sbcglobal.net)

References: Kathy Morris  
733-8340,  
[morris.6@sbcglobal.net](mailto:morris.6@sbcglobal.net)

Hospitality: Jenifer Cook  
733-9145,  
[drjencook@hotmail.com](mailto:drjencook@hotmail.com)

Newsletter/Website:  
Susan Dyer, 773-2053  
[susanandscott@cox.net](mailto:susanandscott@cox.net)

Nominating:  
Katrina Goering Lee  
[kdgoering@yahoo.com](mailto:kdgoering@yahoo.com)

Panhellenic: Val Learned  
682-1577, [vlearned@cox.net](mailto:vlearned@cox.net)

Triad Luncheon:  
Nancy McEwen, 775-3272  
Shelly Pringle, 214-1164  
[springle@cox.net](mailto:springle@cox.net)

Philanthropy/Author's Dinner:  
Linda McGinness, 733-5522  
[lmcginness@sbcglobal.net](mailto:lmcginness@sbcglobal.net)

Founders Day:  
Laura Hance,  
[laurahance@gmail.com](mailto:laurahance@gmail.com)

Telephone/Email:  
Crystal Walter, 620-584-4582  
[cagwalter@yahoo.com](mailto:cagwalter@yahoo.com)

Yearbook: Judy Rapp,  
733-4226,  
[judyrapp@sbcglobal.net](mailto:judyrapp@sbcglobal.net)

Spring 2009



*Kappa Kappa Gamma's*  
**KANSAS  
AUTHOR  
DINNER**

**MIKE EVERHART**

*National Geographic Sea Monsters:  
Prehistoric Creatures of the Deep*

**MAX MCCOY**

*Hellfire Canyon*

**DEBORAH RANEY**

*Remember to Forget*

February 27, 2009  
Hotel at Old Town  
First and Mosley  
Wichita, KS 67202

Don't miss the fourth annual Kansas Author Dinner. Pass the word to your friends, book clubs and anyone else that would enjoy an evening with these great authors. Remember, this is the only fund raiser we will be doing this year and that some of the finds raised will support literacy programs on our community. Tickets for the event are \$50.00. **Make your reservation by Feb. 20 to Lori Hilts at 733-8764 or filling out the form below.**

6:00 p.m.: Cocktail reception (cash bar)

7:00 p.m.: Dinner in the Hotel Conference Center

7:30 p.m.: Author presentations

Book signings will follow author presentations.  
Books may be purchased in advance from  
Eighth Day Books at 316-683-9446.

For information about the authors, please visit these websites:

**Mike Everhart:** [www.oceansofkansas.com](http://www.oceansofkansas.com)

**Max McCoy:** [www.maxmccoy.com](http://www.maxmccoy.com)

**Deborah Raney:** [www.deborahraney.com](http://www.deborahraney.com)

If you are interested in making a donation to the Kansas Author Dinner, please contact Linda McGinness, 733-5522  
[lmcginness@sbcglobal.net](mailto:lmcginness@sbcglobal.net).

*The 2009 Author Dinner is  
sponsored in part by*



Gretchen Andeel

Rod and Valerie Learned

Christi Triplett

Julie Bachman  
JB Ranch  
Lean Beef

Carl Williams  
The Johnny Q Duo

Order your tickets today! Please send this form and your check by February 20, 2009 to:  
Lori Hilts , 830 Bramerton, Andover, KS 67002. 316-733-8764. **Your check is your reservation.**

Please reserve the following tickets for me: \_\_\_\_\_ x \$50 a person

Please reserve a table of 8 under the following name: \_\_\_\_\_

I have enclosed a check for \$ \_\_\_\_\_ made payable to Kappa Kappa Gamma.

I cannot attend, but would like to make a donation of \$ \_\_\_\_\_

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first and last name phone and/or e-mail

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street address city, state, zip

## Night Owls

Want a night out with the girls? Call Laura Hance and she will put you on the list to be notified when there is a Night Owls event. [Laura.Hance@gmail.com](mailto:Laura.Hance@gmail.com) or (719) 964-5813.

## E-mail updates

If any Kappa is not currently receiving e-mail meeting reminders or needs to change a current e-mail address, please contact Crystal Walter: [cagwalter@yahoo.com](mailto:cagwalter@yahoo.com) or 620-585-4582

[www.wichitakappas.org](http://www.wichitakappas.org)

You can get all the information in this newsletter (and download it too!) at our website: [www.wichitakappas.org](http://www.wichitakappas.org).

Contact Susan Dyer for information: [susanandscott@cox.net](mailto:susanandscott@cox.net) or 773-2053.

Many of you requested the recipe for the yummy soup we ate at the January meeting.

## Squash and White Bean Soup

1 tablespoon olive oil  
1 onion, chopped  
1 14.5-ounce can diced tomatoes  
1 small butternut squash, peeled and cut into 1/2-inch pieces (4 cups)  
1 tablespoon fresh thyme  
Kosher salt and black pepper  
2 15-ounce cans cannellini beans, rinsed  
1 bunch spinach, thick stems removed (4 cups)  
Biscuit mix and ingredients to make 8 biscuits  
1/4 cup shredded Parmesan (1 ounce)

Heat the oil in a Dutch oven over medium-high heat. Add the onion and cook, stirring often, until soft, 5 to 6 minutes. Add the tomatoes and their juices and cook, stirring occasionally, for 3 minutes.

Stir in the squash, thyme, 5 cups water, 1 1/2 teaspoons salt, and 1/4 teaspoon pepper and bring to a boil. Reduce heat and simmer until the squash is tender, about 15 minutes. Stir in the beans and spinach and cook until the spinach is wilted and the beans are heated through, 2 to 3 minutes.

Meanwhile, prepare the biscuits according to the package directions, sprinkling with the Parmesan before baking. Serve with the soup.

**Tip:** To make this satisfying soup even heartier, add 1/2 cup orzo or other small pasta at the same time you add the water.

**Yield:** Makes 4 servings