



## Los Alamos Branch AAUW May 2011

### Spring Tea May 6, 4:30 p.m. Bethlehem Lutheran Church Joan Logghe, Santa Fe poet laureate

Joan Logghe works at poetry, off the academic grid in La Puebla, New Mexico where she and her husband, Michael, raised three children and built three houses. She studied at Tufts University where she graduated as Class Poet. She began a life in poetry by volunteering at her children's school thirty years ago.

Awards include a National Endowment for the Arts Fellowship, Witter Bynner Foundation for Poetry Grants, A Mabel Dodge Luhan Internship, and a Barbara Deming/Money for Women grant. Her teaching life has included Ghost Ranch Abiquiu, University of New Mexico-Los Alamos, Santa Fe Community College, Artworks, Santa Fe Girls' School and Santa Clara Pueblo Day School. She taught poetry in Bratislava, Vienna, and Zagreb, Croatia in 2004. Her books include *What Makes a Woman Beautiful*, *Twenty Years in Bed with the Same Man* (a finalist in Western States Book Award), *Sofia*, and *Rice*. Forthcoming in Spring of 2011 is *The Singing Bowl* from UNM Press, and *Greatest Hits: Love & Death* a triptych of selected poems from Joan, Renée Gregorio, and Miriam Sagan the three founders of Tres Chicas Books.

Joan Logghe was born in Pittsburgh, PA, in 1947, where her mother ran a fashionable beauty parlor and her father a men's clothing store that is still in the family. Joan attended Tufts University, and during the early 1970s, moved to La Puebla, NM, just outside of Espanola, with her husband, Michael. There they built a house and raised their three children, and there they have lived ever since. Joan has published numerous volumes of poetry, given countless readings, taught regularly at Ghost Ranch, and is one of the most beloved and acclaimed writing teachers in New Mexico. She has worked ceaselessly and tirelessly in the service of the Muse, and she has inspired and fostered the voices of many, including those fortunate to know her as a dear and loyal friend. Much of her work celebrates her love for the place she lives. She was recently honored by being named Santa Fe's third Poet Laureate. The following poem is an early classic from Joan's *oeuvre*.

#### Something Like Marriage

I'm engaged to New Mexico. I've been engaged for 18 years.  
I've worn its ring of rainbow set with a mica shard. I've  
given my dowry already, my skin texture, my hair moisture.

I've given New Mexico my back-East manners, my  
eyesight, the arches of my feet. New Mexico's a difficult  
fiancé. I learned the word *chamisa*, and the plant takes an  
alias, I plant trees for it, carry water to them. At

first New Mexico plays hard to get, says: "Learn Spanish.  
Study adobe making. Make hammered tin light fixtures for the house."  
I'm engaged to New Mexico, but I don't want to marry New Mexico.  
It's too large. It burps when it drinks beer. It leaves the  
toilet seat up. It likes beans cooked with lard and chile  
so hot that even people born here and nursed on a chile can't take the heat.  
I tell it, "I'll date you, but I don't want to marry you."  
"You promised," it whines, "it's been 18 years." But I was younger.  
Now I'm not ready to commit. I've been to Chicago.  
I've seen Manhattan next to a man I love. I've dined on Thai  
food in Boulder, Colorado. My mother tells me, "You could  
do better. New Mexico's not good enough for you." I tell  
her, but we're engaged. It gave me these cuticles, these  
dust devil eyes, and my Bar-None brand. But I have to admit,  
even to mom, that I don't love it anymore. Truth to tell,  
it was infatuation, never should have gone on so long.  
I bought rhinestones, and it threw them to the stars. I bought  
velvet, and it made velvet paintings of coyotes.  
I want to leave New Mexico, but it acts like it owns me.  
I only wear red and black, the secret state colors, I dream  
New Mexico license plates on all the cars in eternity. It  
follows me everywhere like mesquite cologne. Calls me  
senorita in a loud voice in public.  
I love New Mexico in the dark, but I don't want its kisses,  
full of prickly pear and rattler. I want an ocean voyage.  
I want a real state like Massachusetts, full of Pilgrims,  
lots of grief and headlines. I want back my youth.  
I'm flirting with Alaska. I've got a bad crush on Wyoming.  
I'm even pining for my old love, Pennsylvania. My hope chest  
is full of turquoise and Chimayo weavings. There are all  
dusty and creased with years of waiting.  
Dear New Mexico, I write. Meet me in Espanola at Ranch O'Casados  
at 5 pm on Saturday. We have to talk.  
It rides into Espanola on an Appaloosa. It carries a  
lariat and ropes me in the Big Rock parking lot.  
"Kiss me, darling," it drawls. Its spurs reverberate.  
See what I'm up against?

Other featured events at the tea are election of officers and recognition of the AAUW Funds Honorees. Bring a friend to enjoy our English tea and to hear Joan Logghe read from her new books of poetry. Ms Logghe will have books for sale at the tea.

## We Want You!

Three volunteers are needed to join the AAUW Los Alamos Coordinating Council. Many positions will be open starting this summer.

If you are interested, please contact Nominating Chair  
Susan Oldham 672-0778

## Newsletter Naming Contest:

Put on your thinking caps – creativity rewarded. Our branch newsletter deserves a name.

Submit your suggestion(s) at the spring tea or send your suggestion(s) by August 15<sup>th</sup> to Denise at [georgeje@acm.org](mailto:georgeje@acm.org). The council will select three submissions as finalists and the membership will be asked to vote on their preference among the three. The prize will be a free year of branch membership. The winner will be announced at the fall luncheon.

## Branch News:

### It's dues time:

DUES:

national	\$49
state	\$12
branch	\$10

For most of us, dues are \$71.

If you are an AAUW member at large, or a life member, or a member of a non-New Mexico branch, your dues are \$22.

Honorary life members pay no dues.

If you are a member of another NM AAUW branch and wish to be a dual member, your dues are \$10.

Checks should be made out to AAUW Los Alamos. Bring YOUR CHECK to the spring tea, or to a book group meeting, or mail it to:

Treasurer, Los Alamos AAUW  
P O Box 272  
Los Alamos, NM 87544

*\$46 Of THE NATIONAL AAUW DUES ARE DEDUCTIBLE AS CHARITABLE CONTRIBUTIONS FOR FEDERAL TAX PURPOSES.*

## Members:

Welcome returning member, Jean Moses, 662-2968, [jermoses@earthlink.net](mailto:jermoses@earthlink.net).

Our Branch is saddened by the death of long-time member, NM Representative Jeannette Wallace. Rep. Wallace belonged to AAUW during the entire 20 years of her tenure as the District 43 representative. Her participation in the annual Legislative Preview Forum, co-sponsored by AAUW and the League of Women Voters, was always valuable and insightful. As a full time legislator, she consistently brought her deep understanding of the legislative process to her constituents.

Jeannette worked tirelessly for equitable funding for the Los Alamos Public Schools. She supported all day kindergarten, New Mexico's clean air and water, equitable distribution of limited water resources, and preserving all rights guaranteed in the New Mexico Constitution.

AAUW New Mexico asked her to speak at our Legislative Day program in Santa Fe in 2009 and in 2010 honored her with the Terry Sleight Award for outstanding public service advancing AAUW's mission. She cared deeply about northern New Mexico. We will miss her.

## Study Groups:

The May book is The Pearl of China by Anchee Min. The May 2<sup>nd</sup> 7:30 p.m. meeting is at Doris Lodwig's, 79 Mesa Verde; Mary Jane Giesler is the reviewer. Marilyn Doolen, 713 Meadow is hosting the May 3<sup>rd</sup> 1 p.m. meeting. The reviewer is Chris Sierk.

**Please let the hostess know if you intend to come to either meeting.** Doris may be reached at 672-2797, [lodwigd@comcast.net](mailto:lodwigd@comcast.net); Marilyn's contact information is 672-3571, [mtdoolen@aol.com](mailto:mtdoolen@aol.com).

*Non-Fiction Book Group:* The May book is The Immortal Life of Henrietta Lacks by Kathryn Stockett. We will meet on Monday, May 16, at 7:30 p.m. at Denise George's, 411 Cheryl.

**Please let the hostess know if you intend to come to the meeting.** Denise may be reached at 672-9688, [georgeje@acm.org](mailto:georgeje@acm.org)

*Great Decisions:*

The morning group will meet for a pot-luck lunch at 10:00 a.m., Monday, May 9<sup>th</sup>, at Marilyn Doolen's, 713 Meadow. The topic is The Horn of Africa, and

Marilyn Petschek and Thelma Hahn are the presenters. Carroll Thomas is the organizer of the morning group. The evening group is coordinated by Helena Whyte (672-9153). The remaining meetings are:  
 May 12: Banks, Governments, and Debt Crisis at Natalie Markin's, 505 Oppenheimer #419.  
 May 26: Multilateralism at Rosmarie Frederickson's, 1372 47th St.  
 June 9: Germany Ascending at Mona Wecksung's, 161 El Corto.

**2011 New Mexico Legislative Review, by Nina Thayer, Los Alamos Public Policy Chair**

**Commission on the Status of Women:** AAUW-NM's successes during the 2011 Legislature were very mixed. The biggest disappointment was that while the bill to cut the Commission on the Status of Women was defeated in both the House and Senate, Governor Martinez used her line item veto to cut 100% of the Commission's funding from the final budget. This in effect terminates the Commission as well as the Office of Women's Health, which was combined with the CSW, as of July 1, 2011, the beginning of the state fiscal year.

**Think New Mexico's Bills Supported by AAUW-NM:**

**Smaller Schools,** Senate Bill 2, which would have incentivized school districts to build more moderately sized schools, was approved by the Senate Education and the Senate Finance committees by identical 9-0 margins. It was then sent to the full Senate for approval with a month left in the session, but despite our best efforts and those of our sponsors and allies, the bill was never brought up for a vote.

**Anti-Corruption Legislation,** Our [anti-corruption legislation](#) ran into similar obstacles on the House side. Our bill to bar political contributions from lobbyists and major government contractors was introduced by bipartisan sponsors and passed the House Voters and Elections Committee on a vote of 10-1. It then ran into a logjam in the House Judiciary Committee, and despite a lot of late nights and lengthy negotiations, we were unable to get these reforms before the full House for a vote.

**Choice/Life:** To the best of my knowledge although several anti-choice bills were introduced, none were passed to the floor of either chamber and no pro life legislation was brought to the floor of the House or Senate for vote.

**Branch Calendar**

May	2	Book Group, Doris Lodwig, 79 Mesa Verde, 7:30 p.m.
May	3	Book Group, Marilyn Doolen, 713 Meadow, 1:00 p.m.
May	6	Spring Tea 4:30 p.m., Bethlehem Lutheran Church
May	7	WCTF: Kentucky Derby Dinner, Mary Ann Lindahl, 201 San Juan, 4 p.m.
May	9	Morning great decisions, Marilyn Doolen, 713 Meadow, 10 a.m.
May	12	Evening Great Decisions, Natalie Markin, 505 Oppenheimer #419
May	16	Non-fiction book group, Denise George, 411 Cheryl Ave.
May	23	Council cross over dinner at Mary Ann Lindahl's, 201 San Juan
May	26	Evening Great Decisions, Rosmarie Frederickson, 1372 47th St
June	9	Evening Great Decisions, Mona Wecksung, 161 El Corto

## The Recipe Corner, by Dorothy Shaner

*Want a tasty dish for a plentiful hors d'oeuvres table? This serves 15.*

*Looking for a piquant hors d'oeuvre to serve 6 before dinner? This may be it.*

*These little jewels have "the intense flavor of sun-dried tomatoes with the bright taste and texture of fresh." The idea originated from a mistake, when a cooking student in the chef's class left a tray of baked tomatoes in the oven for two hours.*

*Adapted slightly from James Peterson's "Vegetables," 1998*

### Slow-Baked Cherry Tomatoes with Herbs

30 of the larger, store-bought tomatoes, stems removed

3 tablespoons extra-virgin olive oil (EVOO)

1 clove of garlic

2 teaspoons finely chopped fresh marjoram, thyme, or oregano (or 1 t. of dried)

2 tablespoons freshly grated Parmesan cheese (preferably Parmeggiano-Reggiano)

Salt (preferably kosher)

Preheat oven to 300° F.

Cut tomatoes in half crosswise and squeeze the seeds out of each half. Brush a baking dish (or tray) large enough to hold all in a single layer with a thin coating of EVOO. Arrange the tomatoes, flat side up, in the dish. If the tomatoes don't stay upright in the dish, make a tiny slice on the bottom of each so they rest flat (likely to be unnecessary).

Crush the chopped garlic with the side of a chef's knife on a cutting board until you obtain a smooth paste. In a small bowl, combine the garlic with the remaining EVOO, the herbs, and Parmesan cheese. Use a *small* spoon to drizzle the mixture into each tomato piece.

Sprinkle each with salt and bake for about 2 hours (slightly less if your tomatoes are very small). They should be shriveled and lightly browned around the edges.

Serve at room temperature.

**Notes** based on having made this several times.

If you have tiny tomatoes, say from your own garden, increase whole tomato count by 50%.

Using fresh herbs is definitely better.

I use a garlic press to prepare garlic for filling.

I found that doubling the garlic/herb/EVOO/cheese filling was best if you want to fill the tomatoes nicely.

### Coordinating Council for 2010-2011

Rozelle Wright	Treasurer	662-5490	<a href="mailto:rozelle@losalamos.com">rozelle@losalamos.com</a>
Mary Ann Lindahl	Publicity	663-0995	<a href="mailto:moonbeamx@comcast.net">moonbeamx@comcast.net</a>
Alahna Weller	Membership	672-9539	<a href="mailto:acweller@comcast.net">acweller@comcast.net</a>
Helena Whyte	AAUF Funds	672-9153	<a href="mailto:mozden08@aol.com">mozden08@aol.com</a>
Bev Cooper	Secretary	672-9696	<a href="mailto:mcooper@cybermesa.com">mcooper@cybermesa.com</a>
Natalie Markin	Facilitator	662-9399	<a href="mailto:natalie@lanb.com">natalie@lanb.com</a>
Nina Thayer	Public Policy	662-6835	<a href="mailto:gnthayer@cybermesa.com">gnthayer@cybermesa.com</a>
Dorothy Donnelly-Shaner	International Affairs	672-2224	<a href="mailto:fivesigma@comcast.net">fivesigma@comcast.net</a>
Non-council positions			
Jane Sherwood	Hospitality	662-3194	<a href="mailto:jane.sherwood@att.net">jane.sherwood@att.net</a>
Denise George	Newsletter	672-9688	<a href="mailto:mozden08@aol.com">mozden08@aol.com</a>
Marilyn Minshall	Historian	672-3499	<a href="mailto:fsmine@losalamos-nm.com">fsmine@losalamos-nm.com</a>