

The March 3, 2017 Club Meeting will be a business and information meeting. Topics on the agenda include:


- Dave Burch will discuss the Club's Child ID System and upcoming events for its use.
- The year's first ACE Student will be recognized during the meeting.

•• *Upcoming Events* ••

Regular Club Lunch Meeting

March 3, 2017 at Noon
 Phase 2, 4009 Murray Place

Next Club Meeting

March 17, 2017 

March Board Meeting

March 28, 2017 at 5:30 p.m.
 The Bedford Library
 Community Room in Forest

•• *March Birthdays* ••

Tammy Mikkelson 3/5
 Dave Burch 3/15
 John Williams 3/25
 Brandon Bosch 3/26

 **Freedom Shrine**

A Freedom Shrine at Leesville Road Elementary School is in the early planning stages with completion anticipated before the end of this school year.

1st Annual Exchange Club of Lynchburg Golf Tournament

Plans for the 1st Annual Exchange Club of Lynchburg Golf Tournament on May 5 at Ivy Hill Golf Club are progressing. Members are encouraged to put together foursomes and locate hole sponsors. Hole sponsorship is \$100 each.



The Club still has a large quantity of maple syrup on hand. The one-pint bottles are \$8 and the half-pint bottles are \$5. Try it in this recipe for *Fancy Roasted Cocktail Nuts*:

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|--------------------------------------|--------------------------|
| 1 cup Roasted Unsalted Cashews | 1 tbs. Pumpkin Pie Spice |
| 1 cup Walnut Halves | 3/4 tsp. salt |
| 1 cup Pecan Halves | 1/4 cup Pure Maple Syrup |
| 1 cup Whole Roasted Unsalted Almonds | |

Preheat oven to 325°. In a large bowl, stir to combine cashews, walnuts, pecans, almonds, pumpkin pie spice, and salt. Drizzle the maple syrup over nut mixture and stir to distribute evenly. Spread mixture in one layer on a sheet pan and roast for 30 minutes, stirring once halfway through. When the nuts come out of the oven, immediately remove them to a bowl using a metal turner.