

Resource Guide

Board of Directors:

President, Joe Pedrani
Vice President, Scott Finley
Secretary, Kim Hanson
707-794-1516
Treasurer, Bob Moretti
Co-Treasurer, Kim Hanson
Director, Arnie Franklin
Director, Nick Bursio
Director, Bob Palm
Director, Kerry Atkinson
Director, Stanley Pronzini

Executive Committee:

Bill Fishman & Roland Mellor

Finance and Budget Committee:

Bob Moretti, Treasurer
Jill Martin, CPA

Clubhouse Committee: Arnie Franklin

Penngrove Clubhouse & Park Rental:

Bev Palm 707-782-1183
(please call for rates)


Park Committee:

Kim Hanson & Scott Finley
Don Barella - Maintenance Supvsr

Membership Chairperson:

Lolli Everich

Media Contact:

 Lyndi Brown
www.facebook.com/groups/339347940599

Fundraising Committees:

Italian Night - Joe Pedrani
Crab Feed - Roland Mellor
Corned Beef and Cabbage - Stan Pronzini
Truckers Ball - Roland Mellor
July Celebration - Board of Directors
Hawaiian Luau - Kim Hanson
Polenta & Stew Feed - Roland Mellor

Social Affairs Committee:

John McGinnis & Bob Moretti, Bar
Patsy Pedrani

By-Laws and Legal Committee:

Bill Fishman



Penngrove Social Firemen GAZETTE FEBRUARY 2024

P.O. Box 264, Penngrove, CA 94951
www.penngrovesocialfiremen.org

Next Social Firemen Meeting- Wednesday, February 7 at 6:00pm



Italian Night Benefit Dinner

Benefit for Penngrove Social Firemen's support of the community, and improvements to Penngrove Park and Clubhouse.
Both sites are available for community use.

Saturday, February 17, 2024

Serving Pork Scaloppini, Little Hills' Chicken, Ravioli, Salad, French Bread.

Raffle - Live Accordion with Steve Balich



no-host
cocktails
at 5pm



dinner
at 6pm



Tickets sell out, so please get them in advance.
\$35.00 from JavAmore Café (Cash or check only)
10101 Main Street, Penngrove.
Online tickets at
<https://Penngrove-Italian-Night.eventbrite.com>

Ticket info: Kim Hanson (707) 794-1516

Penngrove Community Clubhouse
385 Woodward Ave, Penngrove, CA 94951



PSF December Membership Meeting
Wednesday, January 3, 2024, held at the clubhouse 6:30pm

Absent: Stanley Pronzini, Nick Bursio, Arnie Franklin
The pledge was led by Nathan Bent at 6:30pm

Good of the Order:

- Birthday wishes to: Don Barella, Lex Christiansen, Steve Davidson, Delmar Friedrichsen, Cliff Hanson, Ron Goodlund, (who turned 99), John Knapp, Derek Palmar, Sandy Spring, Suzanne Tucker, Kathryn Wickstrom. And finally, Jocelyn Bent. A big Happy Birthday to all.
- Bob Moretti read the Treasurers Report

Old Business:

- The Holiday Parade of Lights was another success. There were 107 entries, but with the rain there were about 75-80 who came. It was still an outstanding turn out. Everyone enjoyed the evening. Thank you, Kim, for putting this together.
- Crab feed is scheduled for Saturday, January 20 th . However, the season has not opened yet and an announcement should be made on January 9 th if the season opens locally. Tickets are \$75.00.
- Sign up sheets are on the front table for volunteers for the Crab Feed, Italian Night, Corned Beef, Swiss Club Dinner, Feb 24th (We are catering for them) A-Z Dinner, Feb 9 th . (only need someone to sell wristbands for the bar)
- Sandy Spring, Chairperson for the Christmas Cheer talked about how grateful the three families were for our donations. Collectively we raised \$1,500.00. A big hand to Sandy for putting this together, and of the generosity from the membership.
- Guests: Diane Leslie of Cotati. (at the end of the evening she signed up to be a member) Welcome Diane, and we look forward to having you as a member.
- A big thank you to Wendy, Michele and Sandy for the delicious dinner, and Lolli for the lovely dessert.
- No cooks yet for February
- March cooks will be Nathan, Aimee, and Jocelyn

Meeting Adjourned 6:50pm

.....
PSF Board Meeting
Tuesday, January 9, 2024, held at the clubhouse 6:00pm

Absent: Nick Bursio, Arnie Franklin
Guest: Bev Palm

Discussion:

- Bev shared that HopMonk wishes to hold three concerts this year in the park. Like the one this past Sept. These would be larger in size and a stage would be brought in. The attendance is estimated at 1000-1500. It would last until 8:00pm. They wish to use Tarca's field as part of the stage and parking. Scott or Bob M will contact Tarca to see if the use is possible. If accepted, more discussion will take place at a future meeting.
- Crab Feed. Kim talked with the crab monger today and they will be able to secure what we need. Opening is January 15th . All PR will go out ASAP. The cost will be \$75.00 per ticket. Kerry is the chairperson and we recapped what we will need.
- Jessie Hollibaugh and her husband Mike have been putting together the Newsletter for the last year. This is very time consuming. It consists of reviewing the minutes, offering edits, printing, addressing, and stuffing envelopes, and preparing for mailing. It is estimated that 75% of the members receive theirs by mail, vs. email. If anyone would like to change the method, please advise. Note, the email notice is printable in case you wish a hard copy. This would save a lot of time, and materials. Also, if

anyone wishes to volunteer to take over these duties, please see Jessie or any board member. We so appreciate all the time and energy both Jessie and Ash put into keeping all informed.

- A reminder a few meetings ago that the directors decided to change the hours of events. These hours are cocktails at 5:00pm and dinner at 6:00.
- We want to thank Ed Grossi for all his help with the removal of the debris from the front yard. The sidewalks should be poured this week pending weather conditions. New stairs are being installed with a lovely handrail. Plants, shrubs, and trees will be planted. Bob M. and Kim are the chairpersons.
- We need a volunteer to install a new sprinkler and drip system in the front yard. Please see either Bob or Kim.

Motion:

- Kim 1 st , Bob M. 2 nd , all agreed, to elect the following as Honorary Life Members: Lee Brians, service since 1967, Stanley Pronizini, 1970, Nick Bursio, 1973, Paul Gilcrist, 1975, and Roland Mellor, 1995. In addition, this honor has been extended to Dean De Graffenreid, 1973. We cannot thank them enough for the hundreds of hours each has put into the organization. Please know we do knowledge all members' dedication and time.

Adjourned 7:10pm

February 2024 - Penngrove Station

By Lyndi Brown (lyndibrown@sonic.net)

ITALIAN NIGHT BENEFIT DINNER — Feb. 17, 2024

Local mouths still water for the chicken and sauce recipe from Petaluma's old-time Italian restaurant, Little Hill. Penngrove Social Firemen cook from that coveted recipe at the Italian Night benefit dinner on February 17. The menu includes Pork Scaloppini, Little Hills Chicken, Ravioli, Salad and French Bread. Enjoy a raffle and live Accordion music by Steve Balich. Little Hill Baked Chicken and Sauce recipe is said to be from the Little Hill Restaurant, once at 108 Petaluma Blvd. North -- where Vicki's Secret shop is today, near Gale's Central Club. After many years, it moved to Rohnert Park in the early 1980's, but was very short-lived there. Like all shared recipes, it has its quirks, such as not naming the amount of chicken to use! Notes say it serves 14, and has a 30 min. prep time. Plan on 3 ½ hrs. of cooking. The sauce can be made ahead of time and stored in the refrigerator up to 4 days



24 ounces Chicken broth
6oz tomato paste (small can)
1 med yellow onion, capped
1/4 tsp. ground cloves
1 tsp. ground Allspice

1 cup Sauterne cooking wine (sub. cream sherry if necessary)
6 ounces fresh basil, finely chopped
6 ounces fresh parsley, finely chopped
*1 cup Kalamata Olives (Optional)
*2 small jars Artichoke hearts (Optional)

Chicken parts —Always use with bone for the flavor. Boneless dries out. Use a combo of thighs, legs, breasts (cut in half if using with other parts). Whole breasts are ok if only using breast.

Sauce takes 3 hrs. of simmer time. Start it first.

Sauté onions in a little olive oil until golden. Add broth, tomato paste and wine. Bring to a boil. Add remaining ingredients and simmer for 3 hrs. Very low heat, with small bubbling. Don't let it evaporate. Coat chicken pieces with olive oil, salt/pepper and Italian seasoning. Place in baking pan, bake at 500° for 15 to 20 min. until it browns. Reduce heat to 350 and cook approx. 30 min. or until 165 with thermometer. Turn down oven to 250 and ladle sauce over chicken. Cover and steam for 15-20 min.

* Add the olives and artichoke hearts to the sauce about the last 3 minutes.

Right at Home
In Home Care & Assistance
HCO #494700001
SCSOA
BBA
Home Care
essentiALZ
www.RAHSonomaCounty.net
Carol@RAHSonomaCounty.net



Carol Brohmer RN
221 Farmers Ln. Ste. A
Santa Rosa, CA 95405
707.843.5192

JavAmoré Café

10101 Main Street, Suite A
(corner of Old Redwood Hwy.)
Penngrove, CA 94951
www.javamorecafe.com

Kim & Cliff Hanson
Ph: 707-794-1516
mrsjjava@hotmail.com

breakfast - sandwiches - soups - salads - catering

JUST REMNANTS

Anthony Goodin
agoodin@justremnants.com

DESIGNER QUALITY FLOORCOVERINGS
AT DISCOUNT WAREHOUSE PRICES
Phone: 415-455-8882 Fax: 415-455-8266
900 Andersen Drive San Rafael, CA 94901

Arrangements by Diane H Davis

Give a living-plant arrangement
to the person that you love.
when it's cared for weekly.
it's you who'll be thought of!

707-664-8656

Member of Sonoma County Farm Trails since 2007

Nick A. Bursio Construction Inc.

Concrete
Nick Bursio
Owner

Contractor License No 533466
1131 Goodwin Ave,
Penngrove, CA 94951
707-795-4554 office/fax
707-753-1818 cell



Life should make you smile!

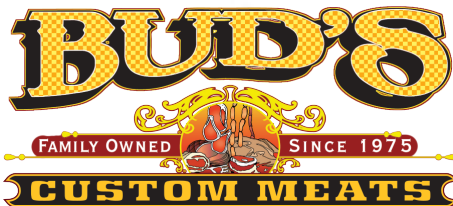
Davis Publishing was established by Diane H. Davis
as a voice for Sonoma County with the message of
happiness & hope for a better future. Manuscripts
of approximately 4,500 words are being accepted.
Topics are Self-Help and Insightful Fiction.

www.davis-publishing.biz 707-664-8656



Ryan Cheda, Broker
1345 Redwood Way,
Petaluma, CA 94954

Broker License 0899302
Farm, Home, Auto, Commercial Needs
Phone: 707-794-9950
E-mail: ryan@chedainsurance.com



PEPPERMILL

RESORT • SPA • CASINO • RENO

2707 South Virginia Street, Reno, NV 89502
866-821-9996 | www.peppermillreno.com



FRIZELLE ENOS FEEDS

FEEDS, SEEDS N' COUNTRY NEEDS

Jason Bach
707-992-0144
Cell: 707-478-7642

10035 Main Street • Penngrove
jbach@frizelleenos.com • www.frizelleenos.com



L BAR D RANCH & AUTO
Mobile Repair
775 Palm Avenue
Penngrove, CA 94951
707-753-1848

lbardranch.com
lbardranch@sbcglobal.net Larry R. Strain



Sherrie 'Lolli' Evenich
Real Estate Agent @
707.753.0587
lollievenich.com
teamlolli@lollievenich.com
DRE #02008906



SPECIALIZING IN
HARLEY DAVIDSON
CUSTOMIZING
WARRANTY WORK
NEW & USED PARTS
HELMETS
BIKER GEAR

707-793-7993
707-793-7994 FAX

9585 Main St. Penngrove, CA 94951
Downtown Historic Penngrove



19TH HOLE BAR & GRILL

Indian Valley Golf Club
3035 Novato Blvd, Novato, CA 94947
Tel (415) 892-5885 • Fax: (415) 892-3934
www.indianvalleygolfclub.com/bar-grill

John McGinnis

Beekeeper / Swarm Catcher
Affordable Custom Made Hives

(707) 478-9787 - Petaluma

www.goahwayranch.com
goahwayranch@gmail.com



by apt. only

hedge

REALTY

A grassroots real estate boutique

Sandy Spring
DRE #01465098
510.333.2559

sandy@hedgerealty.com
livingthesonomadream.com



Penngrove Clubhouse & Park Rentals

For inquiries or to reserve
contact: Bev Palm
707-782-1183



5745 Old Redwood Hwy
Penngrove, CA 94951

Chris Smith

General Manager
Twin Oaks Roadhouse

D: 707-795-5118
C: 707-484-4389

chris@hopmonk.com

COMING UP in 2024

Italian Night, February 17
Corned Beef, March 16
Trucker's Ball, May 18
July Parade!, July 7
Polenta & Stew, Oct. 19

It is with great sadness that our friend, and member,
Courtland Pelton passed on January 13, 2024.
Courtland was a wonderful, gentle man who enjoyed
helping in the kitchen and other events when he could.
He had a very colorful military past and was so proud to
serve his country. He will be missed by all.

