

# The Women's College Club of Princeton Newsletter

## January 2026

### PRESIDENT'S MESSAGE



Happy New Year! It is now 2026! It is hard to believe that a new year has arrived. I hope that everyone has a very happy and healthy year.

In this new year we will be celebrating our 110<sup>th</sup> anniversary. Originally we were going to celebrate in January, but the board decided that we should wait until April. Thus, we will need volunteers for refreshments for the January meeting. If you would like to bring something, please contact Barbara Rinaldo. She would appreciate it.

This month we welcome three new members, bringing our total membership to 108. We are just two shy of our goal of 110.

We have some interesting programs lined up for the coming months. We do hope that you will come to our general meeting as well as our small group meetings. We look forward to seeing you this month.

***Bonnie Larson***

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### BOARD MEETING

Our next board meeting will be on **Thursday, January 8 at 10 AM** at the West Windsor Library.

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### JANUARY GENERAL MEETING

Monday, January 19, 1:00 PM

**Stockton Education Center at Morven**

#### *The Watershed Institute and Your Community*



This presentation will provide an overview of the issues facing local waterways and the ways in which the Watershed Institute is working with community members to

address them. Topics covered will include an overview of partnerships with local municipalities to develop regional watershed plans to address flooding and improve water quality and community water testing programs that offer an opportunity for people of all ages to get involved with monitoring for road salt impacts on local waterways and to monitor waterways for harmful algal blooms. The presentation will include an introduction to StreamWatch Schools, a program that connects students to their local waterways and builds STEM skills, as well as opportunities to connect to the "joy of nature" through programs with our naturalists. Jim will also speak about the Nature Play area and other areas of The Watershed Institute that are enjoyed by children of all ages.

Jim Waltman has served as Executive Director of The Watershed Institute since April 2005. With more than thirty years of experience in the conservation field, he serves as a go-to resource for government officials and community leaders on how to best protect clean water and the environment throughout the region. Jim has led the Watershed through a period of strong program expansion and accomplishment. He spearheaded the broadening of the organization's mission and change to its name and brand, as well as the creation of the Watershed Center for Environmental Advocacy Science & Education, a LEED-Platinum facility that has garnered a number of prominent awards for sustainability and innovation.

Prior to joining the Watershed, Jim was director of the refuges and wildlife program for The Wilderness Society in Washington D.C. For 10 years he represented the Society on issues relating to the National Wildlife Refuge System, Alaska public lands,

endangered species, and other wildlife matters before Congress, federal agencies, the media and the public. He spent five years as a wildlife specialist at the National Audubon Society before joining The Wilderness Society.

Jim is also a member of the State Agriculture Development Committee, which oversees New Jersey's farmland preservation program, and is a founding board member of ReThink Energy NJ, a non-profit organization that seeks a rapid transition from fossil fuels to clean, renewable energy. Jim has a biology degree from Princeton University and a Master of Environmental Studies from the Yale School of the Environment.

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### MEMBERSHIP

If you know of women who would like to join our club, please contact Membership Chairs, Alyce Conlon, [alymar@comcast.net](mailto:alymar@comcast.net) or 609-448-7064 or LuAnn Wood, [luannwood16@gmail.com](mailto:luannwood16@gmail.com).

Please add the following new members to your new directories:

Lisa Molis  
705 Harrell Avenue  
Woodbridge, NJ 07095  
732-742-7707 (cell)  
[luneymum@hotmail.com](mailto:luneymum@hotmail.com)  
Trenton State College  
Marygrove College

Nancy Varga  
28 Hughey Lane  
Hillsborough, NJ 08844  
908-217-2955 (cell)  
[nanles@comcast.net](mailto:nanles@comcast.net)  
Trenton State College

Laura Steinberg  
37A Tinton Avenue  
Eatontown, NJ 07724  
732-336-9860 (cell)  
[Lss1421@aol.com](mailto:Lss1421@aol.com)  
Kean University

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### LUNCH OUT

The next lunch out will be on Monday, January 12 at noon at PF Chang at Marketfair. We have always been able to get separate checks there. If you would like to join us, please contact Bonnie Larson 609-655-2663 or [bonniejlarson63@comcast.net](mailto:bonniejlarson63@comcast.net).

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### TRIP GROUP

#### JANUARY TRIP



On **Thursday, January 22**, we will be going to The Trenton City Museum, Ellarslie. We will meet there at noon to see their exhibit of 30 quilts. After the tour, we will have lunch at a local restaurant.

If you are interested in going, please contact Connie Loukatos, [esloukatos@comcast.net](mailto:esloukatos@comcast.net) or 609-577-3415.

## HOSPITALITY

Happy New Year! Thank you again for all of your help in always providing refreshments and monetary donations for our hospitality table at meetings. I really do appreciate your help.

I will be reaching out, in the next week, for volunteers for January. No drinks will be needed for this month. See you on January 19, 2026!

Barbara  
732-742-2827

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## BOOK GROUP

The book group will meet at Windrows in the Barnhart Room on the terrace level at **10:30 AM** on **Friday, January 30** to discuss *The Immortal Life of Henrietta Lacks* by Rebecca Skloot.

***Please note that our new meeting time is 10:30 AM.***

We will be reading *The Fifth Gospel* by Ian Caldwell in February.

After our book discussion, we go upstairs to the café for lunch. If you would like to participate in this group, please contact Joan Goodman (joan2larry@aol.com).

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## Dates to Remember

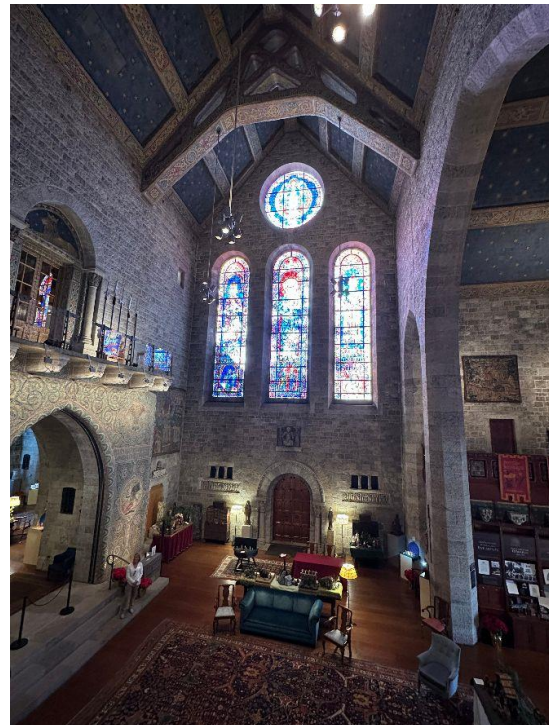
Board Meeting	Thursday, Jan. 8, 10 AM
Lunch Out	Monday, Jan. 12, noon
General Meeting	Monday, Jan. 19, 1 PM
Trip/Lunch	Thursday, Jan. 22, noon
Book Discussion	Friday, Jan. 30, 10:30 AM

Club Email: [wccpnj@gmail.com](mailto:wccpnj@gmail.com)

Website: [www.wccpnj.org](http://www.wccpnj.org)

## TRIP PICTURES – BRYN ATHYN

December 12, 2025



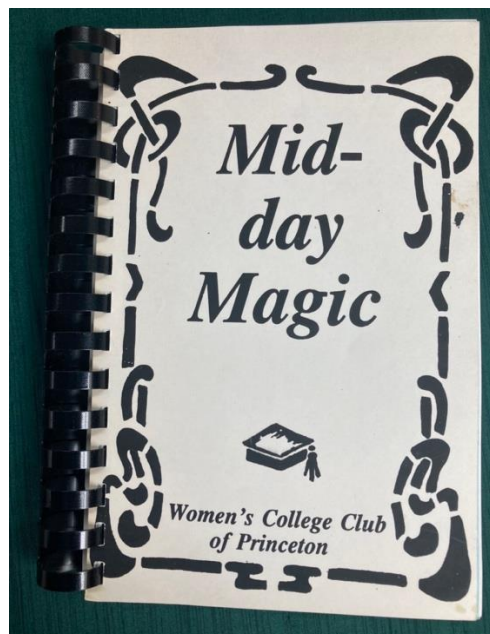




December 15, 2025  
GENERAL MEETING PICTURES:  
Holiday songs by THE ARABELLAS



A PAGE FROM OUR CLUB HISTORY  
AN ARTIFACT FROM OUR CLUB ARCHIVES  
BOOK COVER and ***MORE*** PAGES FROM THE WCCP COOKBOOK  
(PUBLICATION YEAR UNKNOWN)



<p><b>CASSEROLES</b></p> <p><b>CHEESE - BROCCOLI - HAM STRATA</b></p> <table border="0" style="width: 100%;"> <tr> <td>1 10-oz. box frozen broccoli</td> <td>3 1/2 cups milk</td> </tr> <tr> <td>12 slices white bread</td> <td>2 T instant minced onion</td> </tr> <tr> <td>1/2 lb. sharp cheddar cheese</td> <td>1/2 t salt</td> </tr> <tr> <td>2 cups diced cooked ham</td> <td>1/4 t dry mustard</td> </tr> <tr> <td>6 eggs, slightly beaten</td> <td></td> </tr> </table> <p>Cook and drain broccoli. With doughnut cutter, cut doughnuts and holes from bread slices and reserve. Remove crusts from scraps and fit the scraps into the bottom of lightly greased 9x13 baking pan. Layer in the cheese, broccoli, and ham. Arrange the doughnuts and holes over the top. Mix remaining ingredients and pour over the top. Cover and refrigerate at least 6 hours or overnight. Bake, uncovered, at 325° for 55 minutes.</p> <p style="text-align: center;"><b>HAM STRATA</b></p> <table border="0" style="width: 100%;"> <tr> <td>12 slices white bread, buttered with crusts removed</td> <td>4 eggs, well-beaten</td> </tr> <tr> <td>1/4 lb. american cheese, grated</td> <td>2 1/2 cups milk</td> </tr> <tr> <td>1/2 lb ground ham</td> <td>1/2 t salt</td> </tr> </table> <p>Lightly grease a baking dish and put 6 slices of the bread flat, buttered side up, to line the bottom. Sprinkle with the cheese; then layer the ground ham over. Cover with the remaining bread, buttered side up. Combine the eggs, milk and salt and pour evenly over. Cover and refrigerate overnight. Bake at 300° for 1 hour. Serve with sauce, if desired: heat together 1 can mushroom soup, 2 chopped hardboiled eggs, and 2 T chopped pimento. Serves 8</p> <p style="text-align: center;">86</p>	1 10-oz. box frozen broccoli	3 1/2 cups milk	12 slices white bread	2 T instant minced onion	1/2 lb. sharp cheddar cheese	1/2 t salt	2 cups diced cooked ham	1/4 t dry mustard	6 eggs, slightly beaten		12 slices white bread, buttered with crusts removed	4 eggs, well-beaten	1/4 lb. american cheese, grated	2 1/2 cups milk	1/2 lb ground ham	1/2 t salt	<p><b>CASSEROLES</b></p> <p><b>CHICKEN SPAGHETTI FOR A CROWD</b></p> <table border="0" style="width: 100%;"> <tr> <td>2 medium sized hens, cooked and diced (1")</td> <td>1 t A-1 sauce</td> </tr> <tr> <td>2 pounds spaghetti</td> <td>1 t worcestershire sauce</td> </tr> <tr> <td>2 #2 cans tomatoes</td> <td>1 T chili powder</td> </tr> <tr> <td>2 or 3 cans mushrooms</td> <td>1 T oil</td> </tr> <tr> <td>2 large onions, chopped</td> <td>1/2 lb cheese, grated</td> </tr> <tr> <td>2 cloves garlic, minced</td> <td>salt and pepper</td> </tr> </table> <p>Cook spaghetti for about 10 minutes, drain thoroughly. Saute the onions and garlic in oil for about 10 minutes. Combine all ingredients well and place in large roaster or divide into smaller casseroles. Bake at 300° for 1 1/2 hours, adding broth from chicken as needed. Cover with cheese and bake 30 minutes longer.</p> <p style="text-align: center;"><b>CHICKEN OR CRAB SOUFFLE</b></p> <table border="0" style="width: 100%;"> <tr> <td>8 slices white bread, crusts removed</td> <td>3 cups milk</td> </tr> <tr> <td>8 slices sharp old English cheese</td> <td>1/2 t each dry mustard, salt, pepper, curry</td> </tr> <tr> <td>2 breasts of chicken, cooked and sliced, OR 2 packages frozen crabmeat, thawed *</td> <td>1/2 cup butter, melted</td> </tr> <tr> <td>6 eggs, beaten</td> <td>3 cups Special K cereal</td> </tr> </table> <p>In a greased 9x13 pan, layer the bread, cheese, and chicken. Combine the eggs, milk and seasonings and pour over. Cover and refrigerate overnight. Mix the butter and cereal and sprinkle over the casserole. Bake at 350° for 1 hour. Guests should be seated; this casserole deflates rapidly; taste is not affected, but eye appeal is lessened. May be frozen and reheated. Serves 8</p> <p>* Instead of layering the crab, combine it with the egg mixture. Amount of crab can vary, but use real crabmeat.</p> <p style="text-align: center;">87</p>	2 medium sized hens, cooked and diced (1")	1 t A-1 sauce	2 pounds spaghetti	1 t worcestershire sauce	2 #2 cans tomatoes	1 T chili powder	2 or 3 cans mushrooms	1 T oil	2 large onions, chopped	1/2 lb cheese, grated	2 cloves garlic, minced	salt and pepper	8 slices white bread, crusts removed	3 cups milk	8 slices sharp old English cheese	1/2 t each dry mustard, salt, pepper, curry	2 breasts of chicken, cooked and sliced, OR 2 packages frozen crabmeat, thawed *	1/2 cup butter, melted	6 eggs, beaten	3 cups Special K cereal
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CASSEROLE RECIPES



# *The Women's College Club of Princeton*

*"Enriching and empowering women since 1916"*

Come join us on Monday, **January 19, 2026**  
from **1 PM to 3 PM** at  
*the Stockton Education Center at the Morven*  
*Museum*



**Speaker:**  
**Jim Waltman**  
Executive Director of  
The Watershed Institute



**Topic:**  
**"The Watershed Institute  
And Your Community"**

Jim Waltman will give an overview of the Watershed Institute and how it is working with community members to address waterways issues. Topics covered will be flooding, water quality, water testing programs, monitoring waterways for harmful algal blooms, and partnerships with local municipalities. We will also hear about StreamWatch Schools, a program that connects students to their local waterways and builds STEM skills, opportunities to connect to nature with a naturalist, and the Nature Play area for children.

Jim Waltman has served as Executive Director of The Watershed Institute since April 2005. He is instrumental in the creation of the Watershed Center for Environmental Advocacy Science & Education. Prior to joining the Watershed, Jim was a director at The Wilderness Society in Washington D.C., a wildlife specialist at the National Audubon Society,

*For further information about WCCPNJ, visit our club website at:*  
**wccpnj.org**