



AAUW Pendleton Branch Newsletter
January 2026

AAUW Pendleton Branch
January Membership Meeting

Sarah Woodbury,
“Journey to Medieval Wales”



Saturday, January 3
11:00 a.m. – no-host lunch
Prodigal Son

February Membership Meeting

Saturday, February 7, 11:00 a.m.

Prodigal Son

Regina Braker “Bertha von Suttner: First Woman to
Receive the Nobel Peace Prize, 1905”

**AAUW Pendleton Branch
Leadership Team 2025–2026**

Co-Presidents

Susan Doyle 969-7660
Mary Davis 969-9669

Communications Vice President

Delanne Ferguson 278-8131

Co-Finance Vice Presidents

Marlene Krout 276-7596
Dues, Kate Mace 276-1006

Membership Vice President

Sue Petersen 377-0752

Co-Program Vice-Presidents

Kate Ely 278-1997

Co-Recording Secretaries

Kathy Ward 276-0308
Beth Condon 276-7187

Appointed Leaders:

AAUW Funds

Jill Heffner 278-4791

Co-NE District Directors

Regina Braker 663-6148
Kathleen Mace 215-2530

Grapefruit & Membership List

Karen King 278-2151

Newsletter & Directory Editor

Susan Doyle 969-7660

Public Policy

Regina Braker 663-6148
Susan Fisher-Alexander
276-485

Website

Marty King 276-8210

AAUW Association website

aauw.org

AAUW of Oregon website

aauw-or.aauw.net

AAUW Pendleton website

pendleton-or.aauw.net

Co-Presidents Corner for January

Happy New Year!

Looking back on our 2025 AAUW year, we enjoyed excellent program meetings and fun lunch and dinner gatherings and ended with another successful grapefruit fundraiser. Karen King started early in the year on grapefruit issues that allowed us to progress to another fine conclusion. Karen, Kathy Ward, and many of you arrived early at our favorite loading dock on December 6 to ensure a smooth delivery process that cumulated in a sale of over 470 boxes of grapefruit. Karen Wagner and Kate Ely printed inserts for each box with a description of our Branch and the AAUW mission. Supportive family members provided energy, labor, and contributed to the good cheer. Thank you for your continuing support for our one and only fundraiser.

With Kate Ely's wide-ranging topics for programs, we have come to know and understand our community, it's members, and ourselves better. Looking ahead to 2026, Kate has lined up more outstanding programs beginning Saturday, January 3, at 11:00 a.m. at Prodigal Son. Pendleton resident Sarah Woodbury will be our speaker taking us to "Journey to Medieval Wales." She is a renowned author of several series of historical fiction books on the history of Wales.

When you have time, please look over the list of members who provide leadership to our Branch each year. When you see them, consider asking what they do in their position and why they provide ongoing leadership.

Finally, we ask you to note an important Pendleton Branch AAUW event on your calendar for Saturday, February 21, from 1:00 to 3:00 p.m. This will be an AAUW Branch Planning Session as we "look back and strategize ahead." Each of your opinions is needed as we move forward in 2026 and beyond. Details for the session are being made now, and every one of you will be needed with your input. Please anticipate (!) an email or phone call from one of us in the upcoming days.

With good health, peace, hope, and fulfillment for the year ahead, Susan and Mary



Karen King announced that grapefruit sales this year made \$3,625, which supports our branch BMCC scholarship and our annual contributions to AAUW Funds.

Thank you everyone for helping!

Notes & Announcements

January 3 Membership Meeting: The January meeting is the first of three winter meetings held on Saturdays at Prodigal Son. See the program notes below about our delightful speaker Sarah Woodbury.

January Lunch Bunch: Thursday, January 15, Mazatlan, 11:45 a.m.

January Board Meeting: The January board meeting will be Wednesday, January 21, 5:00 p.m., **on Zoom**. Board members will receive an email with the link to the meeting.

January 3 Program Notes

Sarah Woodbury is the author of more than forty novels, all set in medieval Wales—with over a million books sold to date. An anthropologist by training, she was a full-time, homeschooling mom while writing her novels. Her ancestry is Welsh, and she visited Wales for the first time at university. She has been in love with the country, language, and people ever since and even convinced her husband to give all four of their children Welsh names.



During her talk she will particularly mention her book, *Crouchback*, which is the first of her Welsh Guard Mysteries. It is currently free as an eBook at all retailers worldwide and also free to audio listeners in Kobo Plus and at Audible as part of their All-You-Can-Listen program.

You can learn more about her books on her website <https://www.sarahwoodbury.com/>.

2026 Programs

NOTE: Programs are First Wednesdays or First Saturdays

January 3 – Sarah Woodbury, “Journey to Medieval Wales,” 11:00 a.m., Prodigal Son.

February 7 – Regina Braker, “Bertha von Suttner: First Woman to Receive the Nobel Peace Prize, 1905,” 11:00 a.m., Prodigal Son.

March 7 – Stewart Wuest, “Soil: Earth’s Department of Biological Sciences,” 11:00 a.m., Prodigal Son.

April 1 – Dave Williams, “Social and Educational Challenges for Boys,” 7:00 p.m., Vert Club Room.

May 6 – Rebecca Hom, “Stories and History of the Women’s Airforce Service Pilots (WASP),” 7:00 p.m., Vert Club Room.

June 6 – Membership Potluck, 11:00 a.m., Park TBD.

Board meetings are third Wednesday of the month at 5:00 pm.

Lunch Bunch are the third Thursday of the month.

Emily Dickinson Fruitcake

Posted on Facebook page *Incredible World*

Emily Dickinson was not only a brilliant poet, but also a noted baker. On summer days when neighborhood children played in Dickinson's backyard in Amherst, Massachusetts, the poet would open an upstairs window to lower a basket of her home-baked gingerbread to the ground.

But gingerbread wasn't Dickinson's most famous recipe. While we remember Emily Dickinson for her striking, sensitive poetry, her Amherst neighbors knew her for her sticky-sweet, brandy-soaked black cake. Today, food bloggers and Dickinson scholars have resurrected the recipe, whose digitized original is available to all brave bakers through Harvard's Houghton Library.

Dickinson's black cake is a traditional fruitcake but pause before you crack a joke about modern versions of such desserts. Dense, dark, brandy-soaked, and full of syrupy raisins, this molasses-rich original is worlds away from the much-maligned commercial fruitcakes available in the United States today. It's also massive.

Dickinson's original recipe calls for 19 eggs, five pounds of raisins, and one and a half pounds of citron (an often-candied fruit that tastes like a thick-rinded, less-acidic lemon). Beaten by hand, the resulting batter weighed more than 20 pounds. Baked, then wrapped in cheesecloth and soaked in brandy for at least a month, the finished cakes were likely gifted to Dickinson's friends and neighbors.

Today, fans of Dickinson (and fruitcake) make the famous cake to celebrate the poet's December 10 birthday. While some bakers have adapted the recipe to incorporate contemporary ingredients and more manageable quantities, purists insist on following the original as written in Dickinson's sloping hand. To reproduce the recipe as Emily would have baked it (with the addition of modern oven and tablet technology), staff at Harvard's Houghton Library made a how-to video.

In the words of the immortal poet, "success is counted sweetest" by those who bake all 20 pounds of Emily Dickinson's original black cake recipe.

—Source: *Atlas Obscura's Gastro Obscura*.



Image credit: Reina Gattuso / *Gastro Obscura*.