

The Shareline



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DATES TO REMEMBER

June 2 – Installation Luncheon 11:30am – 3:00pm

Annual Hayward/Castro Valley Installation Luncheon

June 2, 2007

11:30 PM-3:00 PM

Dino,s Restaurant

3600 Castro Valley Blvd. East of Redwood Rd. (A Street)
(580 Exit Redwood Rd Westbound or Castro Valley Blvd.
Eastbound)

Castro Valley, CA 94546

Phone: 510-537-1454

Come enjoy great food and meeting with your friends at 11:30. At noon we will enjoy a delicious luncheon served with your choice of 4 entrees.

Pasta Primavera (vegetarian)

Cannelloni stuffed with spinach, veal and cheese

Roast Beef with baked potato

Shrimp Louie with Louie Dressing

All entrees are served with tossed green salad with Italian dressing, seasonal vegetable and rolls, coffee or tea. Tax and gratuity are included in the price of the lunch, which is \$20. However, other drinks are an additional cost to individuals.

Cal State Scholarship recipient **Zhangbeier (Shirley) Peng** will speak about her experiences and goals. Three other students will receive a Student Affiliate membership and are invited to the luncheon. The 2007 Officers will be installed.

Deadline for reservations has passed.

President’s Message – Helene Carr

As this year comes to close and we are about to install new members, I wish to thank all of you who make it possible to continue the work that makes **AAUW** great. As **Linda Slater** takes the helm you can all be assured that the work and fun will continue. Linda has fresh ideas and enthusiasm that foretell a bright and exciting branch year. She has been an invaluable partner to me and has been unfailing in her support. **Thanks, Linda.**

We will also continue to reach out to community organizations as well as other branches of **AAUW** to partners in events that will to increase our visibility and further our mission.

I would also encourage all of you to review the bylaws that you recently received in the mail. There are some important changes that are taking place that will affect all of the members; one of which is the matter of officer elections. Our branch will be discussing these changes at a future general membership meeting.

I appreciate all of you and admire the effort that you put forth in order to make our branch successful and admired throughout the state. Thanks to **Ursula Batz** who kept me on track during board meetings; **Sara Kaplan** who stretched her deadlines to humor me; to **Evelyn Gertler** who is our Tech Trek maven; to **Nancy Turner** who answers my questions even though I should know the answer; and to **Barbara Jones** who always remembers the important events in our branch life.

Thank you for the opportunity to serve you this year.

I appreciate all of you and admire the effort that you put forth in order to make our branch successful and admired throughout the state.

OFFICERS FOR 2007-2008

- President: Linda Slater
- Pres. Elect: Open
- Program VP: Nancy Turner
- Membership VP: Erica Campisi
- Educational Foundation VP: Bonnie Smith
- Legal Advocacy Fund VP: Ursula Batz
- Finance VP: Audrey Wede
- Recording Secretary: Liz Bathgate
- Corresponding Secretary: Barbara Jones
- Jr. Past President: Helene Carr
- 2008 Nominating Committee: Peggy Robinson, Liz Bathgate, Ruth Leth and Helene Carr
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SCHARFFEN BERGER CHOCOLATE FACTORY TOUR – AN INFORMATIVE EVENT

If you were not able to attend the May 19th Scharffen Berger Chocolate Factory Tour, you missed a memorable experience. As a result, I have a better understanding about the reason for the high cost of chocolate. I had no idea that there are so many steps involved in transforming cacao beans into chocolate. The tour began with our enthusiastic guide giving us an overview of chocolate making.

Cacao beans are found as seeds of the fruit or pod that sprouts from the cacao tree trunk or thick branches. Each tree bears about one dozen viable pods per semi-annual harvest, and each ripe pod holds about 40 beans, which is the equivalent of about 1,000 seeds per tree per year. It takes approximately 500 cacao beans to produce one pound of bittersweet chocolate. The flavor of the cacao bean may vary from spicy to earthy to fruity to highly acidic depending on the soil and color of the pod.

The cacao beans must go through fermentation and drying on or near the farm. Then at Scharffen Berger chocolate factory they go through the bean cleaner, a roaster (where beans are roasted by country of origin), a winnower to remove the husk, an open granite mill called a melangeur (French word meaning mixer-grinder) that crushes the cocoa bean nibs (the roasted nut of the cacao bean with the hull removed) into a rich brown paste called chocolate liquor, a conche (machine where large-crystal cane sugar and whole vanilla beans from Madagascar and Tahiti are added and by a process called aeration a smooth liquid is created by completely coating all the cacao and sugar particles with cocoa butter), a tempering machine, and finally the molding machine. The brick and mortar warehouse facility provides the cool environment necessary for chocolate making.

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**American
Association of
University Women**

Hayward/Castro
Valley Branch

We're on the Web!

See us at:

www.aauw.org

(national site)

<http://aauw-hcv.org>

(local site)



(Scharffen Berger, continued)

When purchasing the Scharffen Berger chocolate bars, the percentages (62%, 70%, 82%, 99%) indicate, by weight, the amount of ingredients derived from the cacao bean that is in the chocolate. The remaining percentage refers to sugar and a small amount of vanilla and soy lecithin (emulsifier). Thus, if you want a sweeter chocolate flavor, select a chocolate bar with a lower percentage of cacao. Conversely, if you want a less sweet chocolate, use chocolate with a higher percentage of cacao. No sugar at all is added to the 99% cacao unsweetened. Scharffen Berger Chocolate has its own unique, fruity flavor. They specialize in dark chocolate. White chocolate made by combining sugar, vanilla extract, and milk with cocoa butter (the fat remaining after pressing cacao beans to make cocoa powder) is not manufactured by Scharffen Berger.

During the overview we got to **TASTE** the chocolate, from a high percentage of cacao to lower, our guide asked us to savor the fruity flavors. **It was delicious.**

Following the factory tour, we had lunch at Café Cacao on site. Some of the menu selections featured Scharffen Berger chocolate. The chocolate cake was irresistible! Afterwards we attempted to burn some of the extra lunch calories by walking to Magic Gardens, a nursery with a wide selection of lovely plants and trees.

Written by Sue Goodnow, branch member

MEMBER NEWS

Our sympathy to **JoEllen Rice** whose mother passed away recently.

Mary Mayer was back in Kaiser hospital for four days in early May. She's back home at her Baywood apartment and working on regaining her strength. Her many friends wish her continued better health.

Even though there will not be issues of the **SHARELINE** during the summer months, please keep your corresponding secretary up to date on members who need to receive cards of congratulations, cheer, and sympathy in the weeks ahead. E-mail to **bb_jones@pacbell.net**, or telephone **538-0516**.

Thank you. Barbara Jones.

Looking for a New Tech Trek Chair

Would you be interested in seeing to it that several girls have the time of their lives at **Tech Trek** Camp? Believe me, it's a heartwarming experience. The procedure for selection is: Reading essays the girls have written, meeting with with each prospective candidate one on one, and selecting the campers. These youngsters are all gems. The only downside of the whole procedure is a selection must be made. Only a few girls are able to attend.

If this bit of info strums the strings of your heart, then offer to chair the **Tech Trek** Committee. I will walk you through the entire process; if that's what you want. If not, I'll fade into the woodwork

If you have any interest at all, call me. I'll give you more details and attempt to answer any concerns you may have.

Hope to talk to you soon.

Evelyn Gertler, Tech Trek Chair, 2006-07
(510) 538-0122; :eviolinist@aol.com

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