



# The Soaring Eagle



June/July 2022

Women Warrior Veterans of Wilson County

Vol.1

(830)542-9093

PO Box 453 La Vernia, TX

[WomenWarriorVets@gmail.com](mailto:WomenWarriorVets@gmail.com)

## Upcoming Events

### June

1st-WWV Board meeting

8th-CoC luncheon

11th-Market Days & LV

Food Pantry

14th-Flag Day

15th-Floresville Food Pantry

18th-Stockdale Watermelon

Jubilee parade

19th-Father's Day

25th- Memorial Cleanup

30th- WWV meeting (in Floresville)

### July

4th-LaVernia parade

6th-WWV Board meeting

9th-LV Food Pantry

13th-CoC luncheon

19th- Memorial CleanUp

20th-Floresville Food Pantry

28th- WWV meeting (in Floresville)



## RECIPE OF THE MONTH



### Buffalo Chicken Dip

#### Ingredients

- \*3 large boneless skinless chicken breasts - boiled and shredded
- \*8 ounces cream cheese - cubed
- \*1 cup ranch dressing - homemade or store-bought
- \*1 cup hot sauce - (I used Frank's RedHot), plus more as needed
- \*1 teaspoon freshly ground black pepper
- \*1 teaspoon garlic powder
- \*1/2 cup green onion - chopped
- \*1.5 cups mozzarella cheese - shredded, divided
- \*1.5 cups cheddar cheese - shredded, divided

## INSTRUCTIONS

**1. Cook the chicken.** If your chicken is not yet cooked, bring a large pot of water to a boil over high heat. Add the chicken breasts to the pot and return to

a boil. Remove from heat and cover with a tight-fitting lid. Allow your chicken to poach, covered, for approximately 25 minutes. When fully cooked, remove from the pot and allow to rest until cool enough to handle (note- the cooking time for the chicken is not included in the total cooking time for this dish).

**2. Prep.** Preheat your oven to 350 degrees F. and spray a 9x9-inch baking pan (or approximate size) with non-stick cooking spray.

**3. Warm the sauce.** To a medium saucepot over medium-low heat add the cubed cream cheese, ranch dressing, hot sauce, black pepper, and garlic powder. Whisk constantly until the cream cheese has dissolved in the ranch and hot sauce. Remove from heat.

**4. Combine.** Add the cooked and shredded chicken, green onion, 1 cup of the shredded mozzarella cheese, and one cup of the shredded cheddar cheese to the sauce pot. Mix well to combine. Transfer to your prepared baking pan and top with remain mozzarella and cheddar cheese.

**5. Bake.** Bake for approximately 20-30 minutes, or until the cheese has melted and the sides are starting to bubble. Set oven to BROIL. Allow your buffalo chicken dip to cook for an additional 2-3 minutes, or until the top is golden brown. Remove it immediately.

**6. Serve.** Serve with tortilla chips, vegetable sticks, crackers, or enjoy leftovers wrapped in a tortilla with all your favorite greens.



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## Treasurer's Chest Report:

I am happy to report that between April and May, we have signed on four new members. An Old Navy saying is "Welcome Aboard" – Gloria, Susan, Iris, and Sandy. We have received small donations from LaVernia Market Days, our yard sale, and our members.

Fundraising have been slow because of Covid and raising cost of living expenses. But all efforts to contribute from our members is greatly appreciated. I just want to remind all our members do not forget about the "CHALLENGE"! I am hoping to hear from all of you, that you are getting some good feedback from your efforts in our fundraising "CHALLENGE"! Enjoy your summer - Hope to see you at the Parades and our upcoming Pool Party August 20th. WWV Treasurer Janet West



## Congratulations to you all!

Hats off to graduates! Whether earning a diploma, a program certificate, a degree or even a cool new professional title, your hard work deserves some warm, thoughtful words of recognition. Prayers and blessings on your graduation and for your future

### ANSWERS:

- \*Because they peel
- \*A hot dog
- \*Sunglasses
- \*Croak-o-cola
- \*They use bear conditioning
- \*A Sandwich
- \*Sunday
- \*I'm Bacon



**2nd WWV Anniversary Celebration  
Thank you Lew's Patio & Grill**



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**Do you or someone you know need help with groceries? This may help.**



## FOOD PANTRIES

- **LaVernia Christian Food Pantry - every other week on Saturdays (distributed every weekend 9-11am)**
- **Floresville Food Pantry - Thursday mornings (8am)**
- **BY HIS GRACE Food Pantry at First Baptist Church of Sutherland Springs - weekly on Fridays (9am)**
- **Grace Church Fishes & Loaves - monthly on 3rd Saturday (7:30am)**
- **Resurrection United Methodist Church - monthly on every 3rd Wednesday (8:30-11:30am)**



## No-Bake Berry Trifle

### Ingredients

\*17 oz angel food cake, cut into 1" cubes (I used 1 1/2 blocks)

\*1 lb fresh strawberries, hulled and sliced

\*1 lb fresh blueberries

### Lemon Syrup Ingredients:

\* 1/4 cup water

\* 2 Tbsp sugar

\* 2 Tbsp lemon juice, from 1/2 medium lemon

### Frosting Ingredients:

\*2 packages, 8 oz each cream cheese, softened at room temp

\*3/4 cup granulated sugar

\*2 cups heavy whipping cream

\*1/2 tsp vanilla extract

### What you will need:

\*4 or 5 qt trifle dish, I found mine at TJ max, or make it in a 9x13 casserole dish

## **Instructions**

### **How to Make Lemon Syrup:**

1. In a measuring cup, combine 1/4 cup water, 2 Tbsp sugar and 2 Tbsp lemon juice and stir until sugar is dissolved. Set aside until needed.

### **How to Make the Trifle Cream:**

1. Beat together 1 lb cream cheese and 3/4 cup sugar (with the whisk attachment) on medium speed until creamy and smooth, scraping the bowl a couple times. With mixer on, pour in 2 cups heavy cream then turn mixer to medium/high and continue beating until whipped and fluffy. Add 1/2 tsp vanilla and beat until incorporated.

### **Assembling the Berry Trifle:**

1. Place 1/3 of your sliced angel food cake into the bottom of your trifle dish and brush with 1/3 of your syrup. Add 1/3 of your cream and loosely spread it over cake pieces. Add 1/2 of the sliced strawberries. Repeat with remaining ingredients (adding 1/2 of the blueberries for the second fruit layer). Frost the top with last 1/3 of cream and decorate with remaining fruit. (Visit my blog for a closer look at the order of the cake layers).



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## President's Corner



Summer is finally here! For the months of June & July, we celebrate Flag Day, Father's Day, and Independence Day

### The Origins of Flag Day



*That the flag of the United States shall be of thirteen stripes of alternate red and white, with a union of thirteen stars of white in a blue field, representing the new constellation.*

After such a long period of social restriction in our lives, it's exciting to see clear evidence of re-connection, outreach and new approaches to long-standing challenges across the nation. As for the hope in our new normal, it's such a pleasure to see you engaged in events that matter for our community.

After 246 years, we celebrate our nation's legacy of freedom and strong principles. What do life, liberty and the pursuit of happiness mean to you? For me, it means I have the freedom to choose the direction of my life, the right to stand up for what I believe in and that I get to continue to pursue the life I want for me and my family.

Our freedoms exist because of those who've chosen to serve and defend our great nation, regardless of the cost to self. I'm grateful for the countless sacrifices of those who've gone before us and for all who serve today to ensure America remains the land of the free.

Over the past year plus, we came together with a shared purpose - e pluribus unum - to face off against a once-in-a-century pandemic. I'm incredibly proud of the efforts to protect the lives of our fellow Americans.

This Independence Day provides an opportunity to reflect on what it means to be an American. I've always believed it shines a light on the very best of us. It represents 246 years of liberty, duty, and love of country. You deserve abundant praise in helping to foster this renewed sense of community and purpose. I hope it reinvigorates our efforts in the months ahead.

While it's important to remember why we celebrate, it's equally important to enjoy reconnecting with friends and family and enjoying the summer weather. All of us likely need a moment to catch our breath and enjoy the fellowship. May God Bless each of you and your families.

Peggy Korba  
WWV President / Co-Founder

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<https://smile.amazon.com/ch/85-1973675>

**"We Heart America" Craft**

Paint your left hand with red and white stripes.

Paint your right hand with blue on your palm and red and white stripes on your fingers.

Press onto paper like the picture shown below.

Add white dots for the stars making an American Flag!

## Happy Fourth of July!

**Galatians 5:1** – "Stand fast therefore in the liberty by which Christ has made us free, and do not be entangled again with a yoke of bondage."



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