

DESERT BREEZE

American Association of University Women



Mission

**To advance
gender equity
for women and girls
through research,
education,
and advocacy.**

Vision

Equity for all.

Values

**Nonpartisan,
Education, Training,
Economic Security,
Inclusion and
Intersectionality**

As of 6/25/2020, our Governor has mandated that we wear face coverings in all public places. No masks, no service. For more information, visit the site on the internet. AAUW Las Vegas supports taking all precautions to insure our health and safety. Physical distancing is also suggested. We don't want to hear that any of our members have gotten sick. Thanks for listening.



A MESSAGE FROM THE PRESIDENT

Marian Stanton

How ya hanging in there? I need to hear from you. One member talked about the time she moved to L.A.; she couldn't get over the fact that all the girls had long blond hair and big boobs. Another member shared that at 17 she was at a dinner and one of her false eyelashes fell into her soup, so that was the end of wearing false eyelashes. I visited with a member the other day and found out that she is going to work on her PhD. I had a friend from high school whose mom sent her to Berkley in the 50's to go to school and the friend said that her mother just wanted to get her out of the house. I wish my mom wanted that for me. You know, we can never be satisfied.

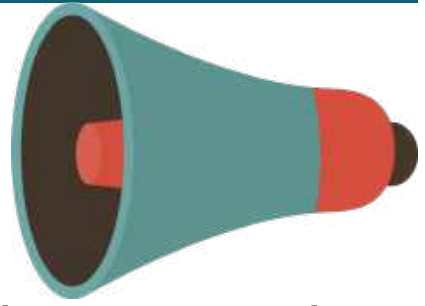
During this virus, all kinds of feelings surface. Some people are gloomy and get depressed and some people just adapt and make the best of it. By complaining, it doesn't get better.

A Doctor friend of mine mentioned that the small countries that have fewer COVID cases and few deaths are run by female presidents. They followed scientific information.

I hope you all are protecting yourselves by wearing your masks and washing your hands and forearms. Keep your mouth as clean as possible because many germs gather there, and we don't realize how many times we touch our faces. Our culture is such that when we talk with people, we just get closer in distance. I realized that in questioning an employee at Smith's, he just automatically stepped closer to me. So, don't forget, stay at least 6 feet from others.

I was reading the recent AARP Bulletin and came upon a great article called "How to be a Smart News Consumer," proven ways to detect whether web or social media news is fake or deceptive. Another article by Bill Bradley, the Basketball Hall of Famer, former U.S. Senator and Presidential Candidate, 76, on Lessons from a Pandemic, an Unforgettable Championship and What Sports means to us. It certainly illustrates that we are all in this together. Let us all unite to create a society that values hope over hate, faith over fear, and compassion over confrontation (Jo Ann Jenkins, AARP CEO). This is an opportunity to bring our AAUW members closer together. Take a little time and reach out to our members to connect and see if anyone needs some assistance.

BIG ANNOUNCEMENT:



We have a big prize of a bag of groceries from Trader Joe's to be awarded for the best recipe in our RECIPE CONTEST.

The closing date has been moved to September 30th, 2020. So, get your best recipe and email it to mikistanto@aol.com. This contest is open to members and friends of Las Vegas AAUW.

Voting will take place after the September newsletter. Send in your vote to mikistanto@aol.com after you receive the September newsletter. Vote by September 30th.

DON'T FORGET

Don't forget to send in your dues.

Call or email Marilyn Zimmerman

for assistance:

marilyn0812@gmail.com

or (702) 273-9606.



RECIPE CORNER: RIBS

Ingredients:

- 4 lb. baby back pork ribs (about 2 racks)
- 2 tsp. kosher salt
- 1 tsp freshly ground black pepper
- 1/3 cup hoisin sauce
- 1/3 cup honey
- 1/3 cup soy sauce, preferably dark
- 2 Tbsp Shaoxing rice wine or dry sherry
- 1 Tbsp finely chopped fresh ginger
- 1/2 tsp. five-spice powder
- Flaky sea salt
- Special Equipment • An Instant Pot

PREPARATION

- Cut meat between bones into individual ribs; season with kosher salt and pepper. Let sit at room temperature at least 30 minutes and up to 1 hour.
- Whisk hoisin, honey, soy sauce, rice wine, ginger, and five-spice powder in cooker insert. Toss ribs in sauce to coat, then fit as many as possible in a single layer; set remaining ribs on top. Lock on lid, making sure steam release valve is in the proper sealed position. Select "Manual" and program for 12 minutes at high pressure.
- As soon as the time has elapsed, turn off cooker, "Quick Release" the steam, and unlock lid. The ribs should be tender enough to easily pierce with a sharp knife. Transfer ribs to a platter.
- Select "Sauté" and let cooking liquid simmer until reduced by about half, 10-15 minutes.



- Meanwhile, prepare a medium direct fire on a gas or charcoal grill (or preheat broiler). Brush ribs with sauce. Place ribs on grate directly over fire, meaty side down. Close lid and grill until browned and crisp in places, about 5 minutes (or transfer them to a baking sheet, meaty side up, and broil the same way).
- Return ribs to platter. Top with sea salt. Serve with remaining sauce alongside.

PRE-DUNE FRIED RICE

Ingredients:

- 2 eggs, lightly beaten
- 1 tsp ground ginger
- 1 tsp Chinese five-spices
- 1 tsp sugar
- 1/8 tsp cayenne
- 1/2 medium onion
(I use a whole onion)
- 1/4 cup peanut oil
- 4 teeth garlic, minced
- 1 tsp finely grated fresh ginger
- 4 cups cooked long-grain white rice
- 3 Tbsp soy sauce
- 3 Tbsp Hoisin sauce
(if not available,
add 2 additional Tbsp of soy sauce)
- 6 snow peas, steamed and slivered lengthwise
- 6 small fresh hot chilies, seeded and cut into paper-thin rings
- 1/2 cup cook ham, slivered very fine (I use whole shrimp)
- 2 green onions including the tops sliced into fine rings
- Salt and pepper to taste

Beat the egg, ginger, five-spices, sugar and cayenne together. Oil an omelet pan lightly, using a brush or paper towel dipped in oil. Heat the pan. Pour in half of the egg mixture and form into a rolled omelet. Set aside. Repeat with the remaining egg. Using a sharp knife, sliver into thin shreds and set aside. Slice the half onion into the thinnest rings possible cut these half rings in half once set aside. Heat the peanut oil in a large wok. Add the garlic, ginger, and onions and toss for no more than one minute, just until heated through. Add the rice. Mix the soy and Hoisin sauce together and add to the rice. Stir-fry until the rice is evenly coated with the sauce. Add all the remaining ingredients, including the slivered omelet, and toss gently. Cover and let sit without heat for five minutes. Toss gently before serving.



MEMBER BIOS

AAUW Las Vegas Past President Julie Davies owns ELDERxL and Cyrano's Assistance, consulting businesses serving the Hospitality/Lodging and Long-Term Care industries. Julie and her teams specialize in risk assessment and quick transformation of troubled operations to profitable and well-functioning businesses. She also performs reviews and writes policies and articles regarding health care and tourism management for many organizations and journals.

Several years ago, Julie was asked by City of Las Vegas officials to write a course about vacation home/short-term rental management. She felt it was important to hold the course within accredited higher education institutions to secure the content and the integrity of the certification. She and co-author, Breanne Ellis (a former Las Vegas AAUW member, her daughter), published the textbook, *Vacation Rental Management 411* through iUniverse.

Julie's degrees in communication/public relations, international relations, psychology, and hospitality management along with her experience as a hotel marketing executive and general manager, an assisted living administrator, chief operations officer of a chain of dementia care facilities, and vice president of a health services company have helped her to understand the emerging short-term rental industry in a way that has been termed "exceptionally insightful" by a recent international panel of scholars citing her work. She was commissioned by the Chinese government to teach classes about *Vacation Rental Management* and *Serving American Guests* while she was touring China with STEM/STEAM camp instructors and she's addressed international conferences.

As one of the few women who won a discrimination lawsuit against a multi-billion-dollar corporation, Julie helped write and gain passage of significant legislation affecting workplace discrimination, equity, violence against women, child care, health care, senior care, and varied regulatory concerns. She says her most important work, however, has been within her family. She and her husband, Chris, enjoy visits from and with their two daughters and their growing families, as well as many foster children and grandchildren who they've adopted in their hearts. It is their goal to have STR/vacation rental homes near their children for family use and to host guests.

BIRTHDAY GREETINGS



7/2 - Cam Usher
7/10 - Kathryn Robinson
7/22 - Bernice Fisher
7/22 - Alison Sloat
7/23 - Ouida Brown
7/23 - Michelle Dawson
7/26 - Pam Williams

SUNSHINE

Dr. Lola Jackson just came from the hospital. Prayer time.



PAID SPONSOR OF NEWSLETTER:



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Any member can sponsor for \$10 a fiscal year. Call Marilyn Zimmerman at (702) 273-9606 and send a check to her. Email card to Rica: AndradeforJudge@gmail.com