

Racqueteers

Next meeting: Wednesday, April, 22, 1:00 p.m.

at the home of Judy Olson

35 W. 20th Ave., #210, San Mateo

Hop Into the Action!

Sign up for the Member Sub Tennis Tournament and Luncheon.



Wednesday, May 16, Canada and PCC courts.

Arrive for tennis at 8:30. Play begins at 9:00am

We are using 3 courts at Canada & 3 courts at PCC.

There will be a 3 court rotation at each facility.

Courts will be assigned after you sign up.

Lunch will be served at the Canada Vista Club, 11:30.

Sue Goldman and Jan Akers are hosting our lunch. They would love to have some helpers with setting up for the lunch. Please contact

Sue Goldman: (650) 888-7262, imgoldee@gmail.com

Please send your reservation and check (made out to Racqueteers) to:

Gulshan Bhatia, 135 Coronado Ave., Los Altos 94022

Tennis & Lunch: \$35, Lunch only: \$25, Tennis only: \$10

Please respond by April 17

Racqueteurs Board of Directors Meeting

March 18, 2026

MEETING CALLED TO ORDER BY: Judy Olson - Time: 2:15

ATTENDING: Diane Rogers, Maureen Buck, Rosalind Chan, Judy Prothro, Becky Glikbarg, Judy Olson, Dianna Loy
Karen Wilmer.

REPORTS:

SECRETARY: The minutes of 2/18 were approved by: Becky Glikbarg and Karen Wilmer

TREASURER: Beginning Balance: \$7,037.74, Deposits: \$67.50, Expenses: Flowers and administrative costs \$681.83
Ending Balance: 6423.41

MEMBERSHIP: Becky Glikbarg:

Lois Fowkes has resigned due to an injury and will not remain as an associate

Clara Macintosh is now an associate

We currently have 3 member openings and they will be brought on in June.

WEEKLY PLAY: Dianna Loy - SPRING PLAY

March 31st- June 6 - Spring Play

8 for Tuesday - Diane Rogers will score keeper

12 for Thursday - Jean Bushee

10 for Saturday Dianna devised an elaborate rotation. Lisa Bamford will be score keeper

NEWSLETTER: MAUREEN BUCK

Newsletter will be mailed at the end of March.

A sign up for the Member/sub tournament will be noted in the newsletter.

Gulshan Bhatia will be in charge of reservations. Fee will be due by 4/17.

OLD BUSINESS:

UPDATE ON WEBMASTER: KAREN WILMER: Maureen Buck and Karen are working on updating the website to make it more user friendly.

ANNUAL MEETING/HOLIDAY PARTY UPDATE: KAREN WILMER

Karen shared a spread sheet with all expenses. We will charge \$65.00/person.

Anne Pert will provide dessert and favors.

NEW BUSINESS: Karen brought up the idea of adding electronic payments for membership. Square was mentioned. Karen will research this.

NEW MEMBER TEA: DIANNA LOY: The date is 4/27 at 11:30. 11 ladies will be there. New members: Johanna Gelb and Janet Stamm will attend. Trevlyn Williams cannot make it. We will provide new members with our by-laws and rules and touch upon the important details.

ASSIGN DUTIES:

Tournaments: May 6th Member/Sub tournament, Sept. 9 Member tournament.

Duties for the member/sub tournament have been assigned. We will use courts at PCC and Canada.

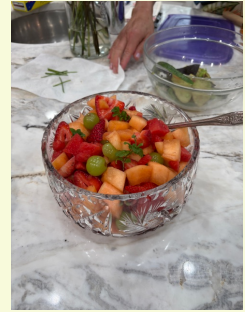
NEXT MEETING: WEDNESDAY, 4/22 2026 1:00 AT JUDY OLSON'S HOME, Karen will bring treats

There was no further business and the meeting was adjourned at: 3:50

Submitted by Judy Prothro

Notes on the New Member Tea:

On a beautiful afternoon at Dianna Loy's gorgeous house, we had a lovely tea for our new members. Janet Stamm, and Johanna Gelb were able to attend and we were sorry to miss Trevelyn Williams who was out of town. 10 ladies attended including board members and sponsors. The menu was delicious with an array of treats. Judy Olson and Dianna Loy discussed the evolution of the Racqueteers and details on weekly play. A good time was had by all and such a nice way to welcome our new members.



Dianna's Frittata



*1/2 C Flour
1 teaspoon baking powder
10 eggs, lightly beaten
1/4 lb butter, melted and cooled (I only use 1/2 cube, 2 oz)
2 C small curd cottage cheese
1 lb pound of Monterey Jack shredded (equals 4 Cups)
3 cans of 4 oz diced green chilies (I use 4 cans, Trader Joes has this)
Mix flour and baking powder, add eggs & butter mix well
Blend in remaining ingredients.
Bake 350 degrees 9x13" shallow dish ~ 35-45 minutes. Top should be lightly browned
(recipe can be halved and baked in an 8x8" dish)
Can be served with sour cream/salsa*

*I halved the recipe for the Tea (still used 1/2 cube butter) and put it in a large glass pie pan.
I made the night before and then baked the morning of the Tea. Also added some cheddar cheese.*

Thank You from Yvonne Tinline:

Dear Racqueteers, Thank you for the beautiful flower arrangement. It was very thoughtful, kind and generous of the Racqueteers to share their love and support during this difficult time of losing my beloved sister, Rena. It is very special for me to experience a strong sense of camaraderie with this club and all of the lovely members. Fondly, Yvonne

