Zonta District 7 Area Meeting I Saturday, Apr 10, 2021

For **ZOOM** info contact

gayleborchert7@gmail.com or taniahughes@yahoo.com

AGENDA

8:30 - 9:00am ~~ Social time 30 minutes before meeting~~

9:00 am Governor's Welcome – Gayle Borchert

9:10 am Membership - Tania Hughes-Kremers

9:30 am Zonta Foundation – Shelley Schultz

9:45 am Best Practices - examples of creative ways to

survive and thrive in these challenging times

Membership – Brainerd Club/Kyung Endres

Retention – Kansas City II Club/Janet Kannard

Fundraising/PR - Cape Girardeau Club/Sandy Hastings

10:15 am **Breakout** - discussions on the 3 topics above

10:40 am Wrap up

10:50 am Adjourn

RISING TO THE CHALLENGE



Zonta D7 Area Meeting II Wednesday, Apr 14, 2021

For **ZOOM** info contact

gayleborchert7@gmail.com or taniahughes@yahoo.com

AGENDA

6:30 – 7:00pm ~~ Social time 30 minutes before meeting ~~

7:00 pm Governor's Welcome – Gayle Borchert

7:10 pm Membership – Tania Hughes-Kremers

7:30 pm Zonta Foundation – Shelley Schultz

7:45 pm Best Practices - examples of creative ways to

survive and thrive in these challenging times

Membership – Johnson County Club/Anne McCleary

Retention – Jamestown/Nancy Pranke and STL/Linda White

Fundraising/PR - St. Cloud Club/Deb Kellerman

8:15 pm Breakout - discussions on the 3 topics above

8:40 pm Wrap up

8:50 pm Adjourn

RISING TO THE CHALLENGE



Zonta Zoom Zinger recipes

Light and refreshing, to celebrate our coming together via Zoom!

Appropriate for our morning or evening sessions in mocktail or Zing versions!

If you want yours with some Zonta Zing!

In a champagne flute, gently stir together:

3 oz Lemon Lime soda 1 tsp grenadine 1 oz of lime juice Prosecco to taste, about 1-2 ounces Marchino cherries and lime wedges for garnish

Stir gently, don't shake! Champagne glasses typically hold about 6 ounces, but most bar tenders only fill to 4 ounces. And it is best to chill all soda, juices and Prosecco first. You may also chill the glasses.

Zonta "Shirley Temple" Zinger:

Substitute ginger ale for the prosecco.

RISING TO THE CHALLENGE

