



Celebrating Our Lives as Marines

Semper Fidelis Marine *|FNAME|* *|LNAME|*



Happy New Year to all! How long do you go into the new year before you start greeting people with "Happy New Year"? Two weeks? The end of January?

Valentine's Day?

I like wishing others a Happy New Year. We're all here together, at the threshold of the year that will be. We welcome the New Year as a clean sheet of paper with no set idea on how we will fill it out, but that is yet to come.

Some of us are a week into our New Year's resolutions, perhaps already congratulating ourselves for sticking to whatever it is we resolved. I'm of two minds about resolutions. I like the idea of declaring an intention to make a change. I deplore the idea of setting myself up to

Open the aperture on our history! The WOCC collection has been consolidated and moved to Jacksonville, NC. Jeannine Franz, head of our History Committee and her teams, have done a lot of work to get the items moved and are working towards ensuring our legacy and history are displayed throughout the United States!! We will soon have a presence at some private museums such as Marines Memorial in San Francisco, potential for the WW II Museum in New Orleans, the Marines Museum underway in Jacksonville NC! We are making headway.

* Strategic communication and opportunity for collaborative efforts with other like-minded

fail. But I will digress and say that I would rather set a goal for myself rather than resolve to fix something.

That means that there was something wrong with me to begin with! That is not a way to start a New Year. So, this year I am going to set goals for not only myself but for WMA.

Let's start 2024 with some solid strategic goals:

* Increase revenue by building membership.

Membership drive will start in February 2024.

Dues will increase in July 2024, so JOIN and RENEW now.

*Increase our national presence by ensuring we are present at large Marine Corps events – Make ourselves VISIBLE to the rest of the Corps – we are after all the only one of our kind anywhere throughout Veterans organizations. We will have a presence at the Modern Day Marine Exposition with a uniform display. We will need a team of volunteers to assist in this effort. It will be a much larger presence than last year.



Marines,
Happy New Year
2024 is going to be a great year for WMA. We have our Biennial convention in Aug in Atlanta. I look forward to meeting as many members as I can. I am going to set aside some time during the convention to meet with any member who would like to meet with me. Location and time will be announced as we get closer to the Convention. We are getting back into the swing of networking calls. Some of the subjects include: rejuvenating chapters, Members at Large (MALS), WMA's vision and How to start/Retire a chapter. These are just a few of the ideas I have. I am always looking for ideas on networking subjects. If you have something you would like us to discuss please contact me at listening@womenmarines.org.
Want to start a chapter in your area. Please let me know and we will assist you in getting started. I am excited to see how many new chapters we can stand up. I look forward to meeting as many members in my travels as I can.
Let's have a great 2024
If you have any questions or concerns please feel free to contact me. wmapv@womenmarines.org.
Happy Holiday's.
Semper Fidelis,

organizations that will offer member benefits such as Bunker Labs, Cyversity and others we have been in discussion with.

2023 was devoted to opening lines of communication; 2024 goal is to close in and make it real.

As we head into the 250 th Anniversary of the Marine Corps, we must be amid the celebration. Tun Tavern in Philadelphia is under construction and Philadelphia will be where the action is in 2025. My goal is to get us there.

So, with the goal in mind to “let's get this party started” – set a goal for yourself to make 2024 the one where you launch yourself into 2025! Have a good time getting there!

Semper Fidelis,
Ann



Embedded in the resolutions we make for the New Year is a desire to transform into a better version of ourselves. As Marines, we tend to be very resolute group, some might say stubborn. When we make up our minds, our intention is to achieve our objective(s).
Yet, even Marines are human and, to be honest, resolutions are more often than not hard to keep.

Rudyard Kipling wrote in his poem, New Year Resolutions:

I am resolved—that vows like these,
Though lightly made, are hard to keep;
Wherefore I'll take them by degrees,
Lest my back-slidings make me weep.
One vow a year will see me through;
and I'll begin with number two.

May God grant us the inspiration we need to fulfill our resolutions and gift us with compassion for ourselves when we struggle to achieve them.

Melinda Townsend
Chaplain@womenmarines.org

www.womenmarines.org

NEW MEMBERSHIP DUES COMING

Term \$60 for 2 years

Life Memberships

30 and below:	\$395
31-39:	\$360
40-49:	\$310
50-59:	\$280
60-69:	\$250
70-79:	\$220
80-89:	\$100
90 and up:	free



On 1 July 2024 Membership
Dues are Increasing



MEMBERSHIP HAPPENINGS

WMADirMembers@WomenMarines.org

Updating your Information

As you know WMA has moved to an electronic database system.

Member Platform

Please download the **Member Platform User Guide** to learn the basics about the member site, including how to log in, update your profile and extended fields, and update/access membership invoices.

Every member was sent an email a year ago. If you have forgotten your password please send an

Searching for our Centurians

Did you know that WMA has over 100 members that we know of that are 99 and up in age! Many members we do not have dates for, The list below are the ones we know of that are over 100, If you have a member that falls into the category of 99 and above we would love to assure that they are recognized

Those we know of who will turn 100 in 2024

Patricia R Vaught
Jeanne Shubb Jacobi
Leona Weidman
Joyce M Kaut
Rosemary B Pearson

MEMBERSHIP DRIVE - Get IN Where you fit IN!

1 -29 Feb there will be a membership drive
before dues go up,

Each member who our joins will het a WMA
related gift. How do you get the gift?

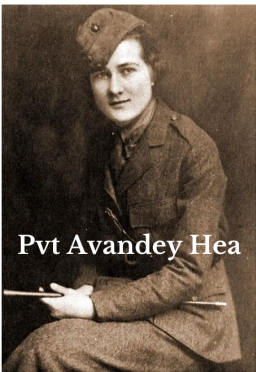
1. Join/Renew
2. Sponsor a Member
3. Recruit a Member

We will also have a raffle among all who do one
of the items above for a \$50 gift card. It will be a
live raffle!

Catherine L Grieger
Dolores M Callero
Evelyn D Morgan
Mary E Keown
Janet L Cutteron
Catherine E Sinnott
Faye E Shaunay
Mary Ann Rogers
Margaret A Zimmerman
Mildred Cox

We have many members with no birthdates. So if
you know someone we have missed please send
to WMADirMembers@womenMarines.org

Adrianne McLarahmore
WMA National Director of Member Services



These Marines are constantly misidentified
as Opha May Johnson. There are NO
known pictures of Opha in uniform.



Don't have a chapter. The link below will take you
to a map that will show you our chapters that are
active as well as those that are forming

Map of CHAPTERS

New chapters forming
[WMA Cincinnati Area Marines](#)
[Augusta, GA](#)
[Salt Lake City Marines](#)
[Ft Myers/ Cape Coral FL Area Marines](#)



HILTON ATLANTA
255 Courtland Street NE
Atlanta, GA 30303
[Get Directions](#)
[Hotel Reservations](#) Book NOW!

Registration is now OPEN

Scholarship Time

It is getting close to opening the season for the WMA Scholarship Program. Application Period is 1 February – 31 March Applications that are postmarked after 31 March will not be considered Eligibility: All scholarship applicants must be sponsored by a WMA member in good standing (apart from Marine Corps JROTC cadets who have a special eligibility requirement as stated Proof of Military Service) and satisfy one of the identified criteria outlined in WMA Scholarship Procedures Applications must be submitted each year; they are not reoccurring. Forms are found below. <https://buff.ly/3tLXwgR>

BALLPARK PRETZELS RECIPE

INGREDIENTS:

- 20 2/3 ounces (3 3/4 cups) bread flour
- 4 teaspoons kosher salt

We have many chapters that are the process of reorganizing. We don't want to retire these chapters so are looking for new members to join and rebuild these chapters.



8. Deflate the risen dough and press it into a 12 inch by 6 inch rectangle. Using a bench knife, cut the dough into 12 six inch by 1 inch strips. Cover with oiled plastic wrap.
9. Take one strip at a time, and roll it out to a 22 inch rope. Form the rope into a long "U" shape, and cross the sides of the "U" over each other twice in the middle. Fold the "U" over the knot.

- 2 teaspoons instant yeast
- 12 ounces (1 1/2 cups) room temperature water
- 3 tablespoons vegetable oil
- 2 tablespoons packed dark brown sugar
- 1/4 cup baking soda
- Pretzel or kosher salt for topping

INSTRUCTIONS:

1. In the bowl of a stand mixer, whisk together the flour, salt, and yeast.
2. In a four quart glass measuring cup, whisk together the water, 2 tablespoons of the vegetable oil, and the brown sugar until the sugar has dissolved.
3. With the dough hook on low speed, slowly add the water mixture to the flour mixture and mix until the dough begins to come together, about two minutes.
4. Increase the mixer speed to medium-low, and knead with the dough hook for eight more minutes.
5. Remove the dough from the bowl and shape into a ball. Place it into an oiled bowl or dough rising bucket. Cover with plastic wrap, and let rise until doubled, about 60 to 90 minutes.
6. Lightly flour two half-sheet pans.
7. Deflate the risen dough and press it into a 12 inch by 6 inch rectangle. Using a bench knife, cut the dough into 12 six inch by 1 inch strips. Cover with oiled plastic wrap.

Flip the pretzel over and place it onto the floured baking sheet. Cover with oiled plastic wrap. Continue with the rest of the dough. You will have 6 pretzels on each baking sheet. Let rise for 15 minutes.

10. With racks on the upper and lower third of your oven, heat the oven to 425 degrees F.

11. Add 4 cups of water and the 1/4 cup of baking soda to a 3 quart sauce pan and bring it to a boil over medium-high heat.

12. Using a fish spatula or slotted spoon, transfer four of the pretzels to the simmering water, knot side down. Flip the pretzels over after 15 seconds, and simmer for 15 seconds more. Transfer the pretzels to a wire rack, and repeat with the rest of the shaped dough. Let the pretzels rest for five minutes.

13. In the meantime, wipe the baking sheets clean and oil with 1 1/2 teaspoons of the oil per baking sheet. Sprinkle the sheets with 1/2 teaspoon with kosher or pretzel salt per baking sheet.

14. Place six pretzels on each baking sheet and sprinkle the pretzels with salt.

15. Bake the pretzels for 15 to 20 minutes, rotating the baking sheets halfway through, until the pretzels are a deep mahogany. Transfer to a wire rack and let cool for 5 to 10 minutes. Serve warm (see notes above about freezing and reheating).



SF Bay Area Chapter WMA CA-3 held their holiday luncheon at Spin A Yarn, Fremont. They all had a fabulous time. They had the honor of having GySgt Kristina Periff at the event representing "Toys for Tots". Their members were awesome and generous. The table was overflowing with toys. They celebrated the holidays with great company, awesome food, lots of prizes and our gift exchange of nut crackers. CA3@womenmarines.org



WMA would love to hear from you. Be sure to follow us on our links below.



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If you have any questions please contact us listening@womenmarines.org.
[Unsubscribe](#) from our mailing lists.

