

STREAMING NOW:

"THE ONE WHERE SPRING HAS SPRUNG!"







Hello FRIENDS!

Spring has officially sprung, the end of the year is coming quickly! A couple important club updates: an email will come from the board later this week announcing your candidates for the 2023-2024 elected board, as well as necessary updates to the Club Bylaws & Constitution. Our sub-clubs will continue over the summer, so keep checking the FB page.

Our next monthly event is Bingo Night April 18th. It will be a fun evening with great drinks, company, and opportunity prizes. All proceeds will go directly back to the membership. So not only will you have a great time, but you'll also be making a meaningful contribution to next year's club. Mark your calendars and let's make a difference together.

-Adi



APRIL

3 Lauren Ziemba

8 Emily Buxton

10 Macy Stogran

15 Faith Schuerch-Carrabis

15 Ramona Smith

19 Star-Maria Brooks

THE ONE WHERE THEY MEET THE BOARD



MJ HALL

VICE PRESIDENT (AND MORE!)

MJ has been a member of QSSC since the very beginning and works tirelessly behind the scenes making sure everything is working smoothly! Her wealth of experience has been key to the club's success!

Fun Fact:

To get my drivers license when I was a kid, I had to take out and rebuild a truck engine. Yup, it worked! I also had to do all the maintenance on the car I bought. From changing the oil, doing break jobs (front and back), to fixing the gas tank when it got a leak in it... of course the second I had filled the tank with the last money I had in the world.

Advice to new club members:

You're only the New Person Once" ... It's a Tip and advice I guess. Once you step in for the first time you're no longer the new person and the next time is just that much easier. You can spot and welcome the new person to the group and make them feel part of something bigger than themselves. Passing it on is what this is about.

What is your favorite quote?

"Every dead body on Mt Everest was once a VERY determined individual so... Maybe Calm Down". Or as my Mom loves to say "This too Shall Pass"

Describe your perfect day.

Golfing in Hilton Head with my Husband and daughter, then going out boating with friends, having drinks, fun in the sun and seafood!

What are you currently reading/listening to?

I just finished listening to Nightfall book 4 by David Estes

EVENT RECAP: THE ONE WHERE THEY TAKE TO THE AIR



On March 8th QSSC members tour the 12th Aviation Battalion. From the ground maintenance, to the Air Traffic Control Tower, we had a "bird's eye view."

THE ONE WHERE THEY SIP WITH FRIENDS

On March 22nd "Sipping with Friends" Headed out to 2 Silos Brewing. We laughed and sipped the whole night away. It was a great venue and we can't wait to go back!









QUANTICO SPOUSES' SOCIAL CLUB

Fostering Friendships at the Crossroads of the Corps

SAVE THE DATES FOR ALL THE FUN!

April 18, 2023 THE ONE WHERE THEY PLAY BINGO
6:00 PM-8:00 PM

May 3, 2023 -

HAIL AND FAREWELL

(THE ONE WHERE THEY CELEBRATE FRIENDS

AND LOOK BACK AT THE YEAR)

11:00 AM to 1:00 PM

•STAY •TUNED • FOR •UPDATES • AND • ANNOUNCEMENTS! •

WWW.QUANTICOSSC.ORG

FACEBOOK: QUANTICO SPOUSES' SOCIAL CLUB



1010 Corporate Dr. Stafford, VA

HEY FRIEND, WE WANT YOU!



Join Board!

2023-2024

CHECK OUT OPEN POSITIONS

WWW.QUANTICOSSC.ORG



THE ONE WHERE THEY SHOP

THE QSSC APPAREL STORE IS NOW OPEN!

(24HRS A DAY 7 DAYS A WEEK!!)

Remembering your time here with the Quantico Spouses' Social Club is great, but you can make it last a lifetime! Make QSSC gear your favorite most comfy "Go-To" weekend wear! All profits from all orders come back to help the club. Items are fully customizable!

Grab some Gear today by clicking below to purchase:

Official QSSC Apparel Store

Looking forward to seeing everyone in their QSSC Gear!

(We would love for you to send a pic of yourself in your gear, You can post them on our private FB site yourself or send the images right to our Historian!)







FIND US:







THE ONE WHERE THEY SHOP

2022 QSSC
Cookbook
CLICK HERE TO
ORDER YOURS
NOW!!

FIND YOUR SWAG AT THE MEMBER STORE!

https://quanticossc.wildapricot. org/store





QSSC event signed-up for.
Shipping is not available.

FIND US:





THE ONE WHERE WE SUPPORT OUR FELLOW SPOUSES: MARKETPLACE

YOUR AD HERE!

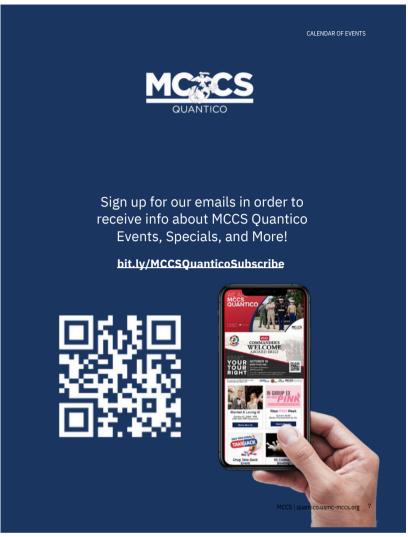
OWN A SMALL BUSINESS? OWN A LARGE
BUSINESS? SHARE WITH US HERE!
WE LOVE TO SUPPORT OUR OWN!

Advertising now available on our marketplace pages in upcoming newsletters.

Email <u>newsletter@quanticossc.org</u> for information on rates and requirements.

APRIL 2023

WHAT'S HAPPENING AROUND TOWN?



Check out the MCCS
QuanticoCalendar
of events HERE.



Join the USO National Capital District Email list by clicking on this link! https://ncd.uso.org/programs/join-our-mailing-list

vafairs.us

WHAT'S HAPPENING AROUND TOWN?



WHAT'S HAPPENING AROUND TOWN?

EASTER BRUNCH

EASTER CHAMPAGNE BRUNCH SUNDAY, APRIL 9 | 10:00 AM - 2:00 PM THE CLUBS AT QUANTICO

MORE INFORMATION HERE





SPOUSES PAINT AND PLANT

Celebrate Earth Day with USO Quantico by painting a terracotta pot and planting a flower to bring freshness into your home.

April 18, 2023 11am-1pm

Registration Required





Saturday, April 15th 11:00am - 1:00pm USO Quantico West



Open to ALL Active Duty Military Dependents

Age 6 and up

Registration REQUIRED!

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THE ONE WHERE WE SEE WHAT'S COOKING

Spicy Honey Chicken

(by Sara Wells of Our Best Bites)

This is a favorite chicken recipe at **INGREDIENTS** my house. I always forget how amazing it is when I haven't made it for a while.

With the nice weather I decided to grill but when I realized I was out of propane - I broiled them in the oven on a rack and cookie sheet and they turned out **DELISH!!**

We love to eath with rice and roasted veggies. MMMmmmmm.

Click on the recipe title to see the whole recipe post.

Bon appetit! Amy Webb

Newsletter-Fiditor

8 boneless skinless chicken thighs, about 2 pounds

2 teaspoons vegetable oil

Rub

2 teaspoons granulated garlic

2 teaspoons chili powder

1/2 teaspoon onion powder

1/2 teaspoon coriander

1 teaspoon kosher salt

1 teaspoon cumin

1/2 teaspoon chipotle chili powder

Glaze

1/2 cup honey

1 tablespoon cider vinegar

- Combine the rub spices in bowl and mix well.
- Use kitchen shears (or a pair of clean scissors) to trim off any excess fat from the chicken pieces. Pat dry. Drizzle oil over chicken and rub in with your hands to lightly coat all the pieces. Then toss chicken with the spice rub to coat all sides well. Use your hands and get in there!
- Grill chicken for 3-5 minutes on each side, until cooked through.
- While chicken is cooking, warm honey in the microwave so it's not so thick. Add the vinegar and combine well. Reserve 2 tablespoons honey glaze for later. Take the rest and brush on chicken (both sides) in the final moments of grilling.
- Drizzle chicken with reserved glaze before serving.



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