



Woman's Club of the Midlands

September 2026



One small act can create so much good.



Susan Lee

President, 2026-28



GFWC Woman's
Club of
the Midlands



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Welcome to Our Club Year!

Join us as we begin the our club year of interesting speakers, community service projects, education, and the wonderful sisterhood of the Woman's Club of the Midlands!

We welcome guests at all of our meetings and events. The meetings are held the 2nd Thursday of each month from September to May.



SEPTEMBER CLUB MEETING

Thursday, September 10th
6:30 pm

West Columbia Community Center
754 B Avenue, West Columbia

*Come be a part of
our journey!*

Members in Action!



New Member

Outreach Social

Just a few of the happy faces at our August Social.
For more, see page 2!



Don't Forget:

Remember to bring to the meeting the items you signed up for so we can put together bags for Lighthouse For Life. This is our GFWC International Day of Service project. See email from Susan Lee if you need more info.



Lisa Kejr.

CEO at Lighthouse for



Life,

will be our speaker
at the September club
meeting



Our Club Theme



Important Dates



WCOM Club Meeting

6:30 pm
754 B Ave, West Columbia



GFWC Int'l Day of Service



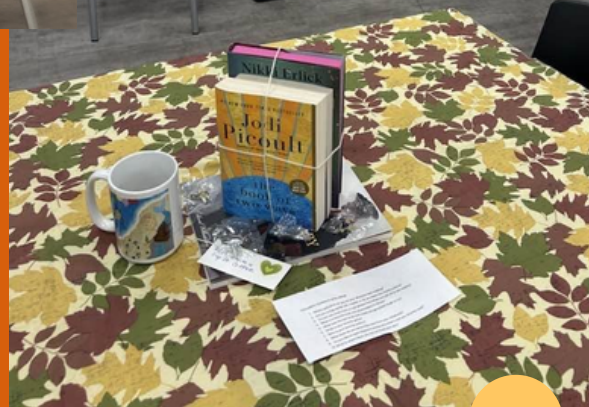
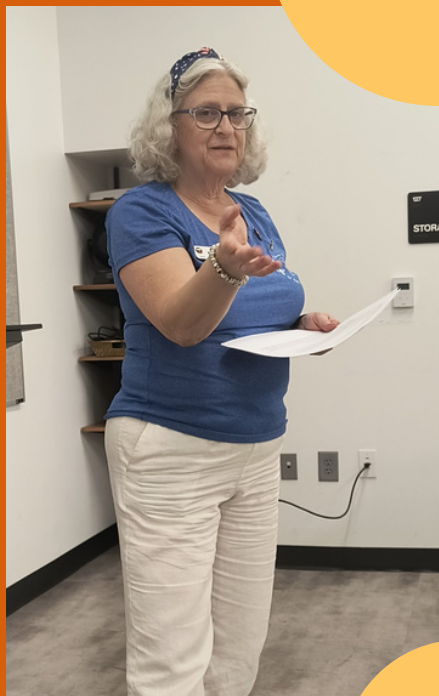
Midlands District Meeting

2:00 pm - 4:00 pm
701 Oakland Ave, Cayce

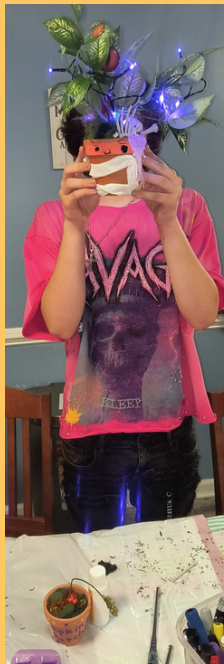
September Birthdays



**August New Member Outreach Social:
Book Swap at the Lexington Library
Fun, Food, Bingo, Books, & lots of laughter!**



Once-A-Month Craft Nights at NKP Children's Shelter (SCFWC Progress Foundation Grant Project)



For September, the teens wanted to make a Halloween craft. So we had fun creating creepy plants complete with eyeballs, skeleton parts, bats, spiders, lights & more! Although only a few were able to participate, many supplies were left for the rest to make their own crafts and decorate for Halloween.



- ★ Men's Tops: Size Small through Large
- ★ Men's Underwear: Size Medium
- ★ Men's Bottoms: Size Small through Large



TOMATO PIE

Ingredients:

- 4 tomatoes, thinly sliced
- 10 fresh chopped basil leaves (about 1/4 cup)
- 1/2 cup chopped green onion
- 1 9-inch deep dish pie shell
- 2 cups grated cheese of your choice (I used mozzarella and cheddar)
- 3/4 cup mayonnaise (Duke's is THE only mayonnaise. Period.)
- 1 tsp salt (for drawing out tomato juice)
- 1 clove garlic, chopped
- Fresh ground pepper and salt to taste

DIRECTIONS:

1. Preheat oven to 375 degrees F. Once oven is preheated, bake pie shell for 10 minutes. After crust is finished, reduce heat to 350 degrees F.
2. While crust is baking, lay tomato slices in a layer on the bottom of a colander in the sink and sprinkle with 1 tsp of salt. Let tomatoes drain for 10-15 minutes. Transfer to flat paper towels and pat off any excess moisture (this prevents the pie from being watery).
3. Lay half of the tomato slices in the bottom of the pie shell. In a small bowl, mix together green onions, basil, garlic, salt and pepper. Sprinkle half of mixture over tomatoes in pie crust. Layer in second half of tomato slices and top with the rest of the onion/basil mixture.
4. In a separate bowl, combine cheese and mayonnaise. Spread mixture on top of the pie.
5. Bake for 30 minutes or until lightly brown. Cut into slices and serve warm.



(Submitted by Linda Wagster)