

2017

Join us for
Special Valentine Dessert

Italian
Panna Cotta & Biscotti
Topped with Fresh Fruit

Hosted by Don & Sue Sorensen

February 8th
Following our General Meeting

\$3 per person
(pay at the door)



Event Financial Report - Sequim Bay Yacht Club

Report Date: 20 Feb 2017
 Event Name: Special Valentine Dessert
 Date: 8 Feb 2017
 Event Lead/Chairperson: Don + Susan Sorensen

INCOME:

Item	Description	Qty	Unit Price	Total
Donations for Special Dessert Meeting had been cancelled due to icy roads Changed \$3/person -> some gave more. Extra parmacotta sold for donation to attendees who did not know mtg was cancelled				
TOTAL INCOME:				81.00

EXPENSES:

Item	Description	Qty	Unit Price	Total
①	Cream Cheese	10		15.00
②	Vanilla Yogurt	9		15.00
③	Lemon oil flavouring	3	4.89	14.67
④	Maple Syrup	1	10.99	10.99
⑤	Almonds	1/2 bag	12.69	6.35
TOTAL EXPENSES:				62.01

SUMMARY

TOTAL EXPENSES:	\$ 62.01
TOTAL INCOME:	81.00
<u>NET INCOME/LOSS:</u>	<u>18.99</u>

Prepared & Submitted By Susan Sorensen, Event Lead/ Treasurer

- 1) Attach all receipts for Expenses
- 2) Attach list of individuals to be reimbursed, including name, mailing address and amount to be paid.
- 3) Submit 1 copy to SBYC Treasurer, P.O. Box 1261, Sequim 98382
- 4) Submit 1 copy to the Social Events Committee Chair for the Event Notebook.

Send
 Reimbursement check to:
 Susan Sorensen
 214 Roberson Road
 Sequim WA 98382
 total 62.01



Recipe: Biscotti From the kitchen of: Susan Sorensen

- 1/4 c. flour
- 1 1/2 Tablespoon B. powder
- 1/2 c. nuts - chopped
- 3/4 c. corn oil
- 3 T. lemon oil
- 3/4 c. maple syrup
- 1/2 c. milk
- 1 T. vanilla

Divide into 3 equal-size loaves
 Press out on cookie sheet - Bake @
 350° until lightly brown (30-45 min)

.....and serve with love!

Recipe: Pannacotta From the kitchen of: Susan Sorensen

- 2 envelopes (2 pkgs) gelatin
- 2 1/3 cup sugar
- 1/2 c. water
- Whisk dry ingredients
- Add water & sit 15 min
- Bring to Rolling Boil
- remove from heat. After one minute, add to yogurt/cream cheese mixture

1 large carton vanilla yogurt
 1-8oz block low fat cream cheese

Blend with smooth

Pat finished mixture in serving bowl
 Sets in 3 hours
and serve with love!

