

New Member
Welcome Committee

Capt. Ed Kearney, Chairman



The purpose of the Welcome Committee is to contact new members, welcome them to the Association and answer any questions they may have about RISAA and its activities.

**Welcome new members
 who joined last month!**

William Boudreau
 Pawtucket, RI

Christopher Sanders
 West Warwick, RI

Arthur Jackman
 Uxbridge, MA

Donald Skorupa
 Cumberland, RI

Brian Quenstedt
 Wakefield, RI

Matthew Whritenour
 Cicero, NY

**There are no strangers in RISAA
 ONLY FRIENDS you haven't met yet**

Share the Wealth!
**BRING A FRIEND
 TO THE NEXT
 MEETING.**



**RISAA members can bring a first-time guest
 to the next monthly seminar at no charge**

Carol J Charters
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**Cooking Your
 Catch**



by
Sandie Gelineau



This will be appreciated by anyone over 45 who grew up eating clam cakes at Rocky Point Amusement Park in Warwick. There are a lot of recipes around that all claim to be the "original" but this one is very close.

Rocky Point Clam Cakes



INGREDIENTS

- 2-1/2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1/2 clam juice
- 1/4 cup milk
- 1/4 cup onion, chopped
- 6 oz chopped/minced clams or quahogs (with juice)
- vegetable oil for frying

DIRECTIONS

- Heat oil in deep skillet or deep fryer to 375 Degrees
- Combine flour, baking powder, salt - set aside
- Combine clams, onion, milk, clam juice and eggs
- Add dry ingredients, a little at a time, stirring well until mixture forms a sticky ball.
- Drop by tablespoon into deep oil. Cook 2-3 minutes until golden brown
- Dry on paper towels to absorb excess oil.

**Got a recipe to share or request for a certain recipe?
 Contact Sandie at sandie@risaa.org**

NEWSLETTER DEADLINES

Articles and submissions for the RISAA newsletter must be received by the 15th for the next month's publication.

Items received after this date will be held until the following month.

