



From Joe Titone [titone@usc.edu](mailto:titone@usc.edu)

Molly Coston – Mayor  
City of Washougal  
City Hall  
1701 C Street  
Washougal, WA 98671

On Saturday, August 18, the All Weather Walkers held a Volkswalk event which visited most of the many works of art in your city. 101 walkers participated from the Portland/Clark County metropolitan area and we even had some walkers who came from Federal Way. It was quite an enjoyable event - praised by all. It would not have been possible without the assistance from 3 individuals from your city.

Rene Carroll who arranged our use of the Community Center as a starting point – a location favorably mentioned by all. She also kept us informed of everything necessary, and acted as a liaison between our club and the various city functions that we needed to interface with.

Janice Ferguson (Washougal Arts and Cultural Alliance) who provided information on the various works and their location. She also kept us informed of upcoming installations and delays/changes to same.

Lois Cobb of the Two Rivers Heritage Museum who allowed our walkers special access for 6 hours to see the best view of their 5 stained glass windows. She also provided a docent to assist them. There were many favorable comments about how they were treated in the museum.

Walkers also thanked us for pointing out the many and varied works of art. Some commented that they had been in Washougal many times, but somehow overlooked these works. All in all it was a very successful event that was enjoyed by all who attended.

Our club voted to make a \$50 donation to both the Washougal Arts and Cultural Alliance and to the Two Rivers Heritage Museum. These should arrive within the next month because our treasurer just embarked on a 2-week vacation.  
Yours truly.

Janet Traweek  
President, All Weather Walkers

and

Joe Titone  
Walk Organizer

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See below recipe for Jan's [Red Velvet Cheesecake Bars](#).

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From: "Tom Baltes" [tlbaltes@aol.com](mailto:tlbaltes@aol.com), our RD (or above)

1. nothing of interest

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Next Meeting: Sep 11 - ALL ARE WELCOME!

Details and map are now at <http://www.allweatherwalkers.org/static.htm> Sections that rarely change are also at this link: list of officers/valued associates, and Weekend Walking description.

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### **Club Events/Weekend/Wednesday Walk Calendar:**

Group Walks: Wednesday Walks – 10:00 am  
<http://www.vancouverusavolkssporters.org/Wed/wed.htm>

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Achievements: [please contact the editor with event and distance milestones](#)

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Welcome to new members – Kim Stockett

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Jan Breneman's Corner: **Red Velvet Cheesecake Bars**  
(served at the walk)

Cake bar layer:

1 box of Duncan Hines Red Velvet Cake mix (or German Chocolate flavor)  
1 stick of butter, softened (cut into chunks)  
1 egg  
2 tablespoons cocoa powder

Cream cheese layer:

2 (8 oz each) packages cream cheese, softened  
1 cup granulated sugar  
2 eggs  
2 tablespoons vanilla extract

Directions:

Preheat oven to 350 degrees F. Spray 9x13 inch baking pan with Pam. Cover pan with parchment paper so that the paper sticks to the pan and hangs off the short sides. Spray parchment with Pam. (Note that parchment can slip with this method; you could just spray the pan with Pam.)

In a large bowl, beat the cake mix, butter, egg, and cocoa powder with mixer until combined. It is grainy at first, then will come together and look like dark red clay. Press the mixture into the pan evenly. I recommend taking a sheet of wax paper or plastic wrap and covering the mixture so when you press it into the pan, your hands don't stain. After you've pressed the mixture into the pan, take a fork and thoroughly stab holes into the dough.

In another bowl, beat the cream cheese and sugar until creamy. Add eggs and vanilla; beat to combine. Spread the cream cheese mix over the cake mixture.

Place in the oven and bake for 30 minutes. Remove from the oven and let cool completely. Refrigerate overnight. To remove from the pan to cut, lift the sides of the parchment paper carefully from the pan and place on a flat surface. Cut small; bars are very rich. Enjoy!



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