



# OLYMPIC MOUNTAIN RESCUE NEWSLETTER

A volunteer organization dedicated to saving lives through rescue and mountain safety education  
January 2005

## Election Results

The results are in, with only one count needed. Unlike some recent elections. Incumbent Steve Leslie was voted in for another term. While in a surprise turn of events new comer to the Board, Shawn Herndon took the the remaining position. Congratulations you two.

## Meeting

Next meeting : Tuesday, January 11;

## Training

Upcoming :

## Missions

There were no new missions for December as of this printing.

## OMR Annual Banquet

As the time grows closer to the banquet, I noticed that I made a mistake in the last newsletter. I had printed that cost would be \$18 per person. This should have been \$17 per person. This price may go down if enough people commit to coming to the banquet. The speaker this year is to be Dee Molenaar. As a mountaineer, author, and artist, I am sure that he will have an interesting presentation for us. If you have not called John Stieber or Roger Beckett to reserve your seat, get on the phone as soon as possible

## December in Nepal

While not what it sounds like, the title probably caught your eye. At the December meeting, Tony and Susie DiBenedetto gave a slideshow presentation of their trip to Nepal. The pictures gave us a taste of what it was like to be there with them. While the narrative was very informative and humorous at times, it inspired a bit of wanderlust in more than a few of us that attended. Thank you Tony and Susie for the excellent show.



You never know what you will find in the Olympic Mountains.

## A Roll By Any Other Name

At the December meeting, members brought a number of their favorite goodies for the others to snack on while watching the show. One of these was a pastry brought by John Stieber. By popular demand, John has agreed to part with a recipe that has been passed down through his family, from the old country. It is a type of nut roll called a Kolachk (the second “k” is silent). The recipe is in two parts the dough and then the filling.

### The Dough

1/2 pound butter  
2 cakes of yeast  
1 cup of warm water  
2 tablespoons of sugar  
4 cups of flour  
2 egg yolks  
1 teaspoon of salt

Dissolve the yeast and sugar in warm water. Set aside to rise, while preparing the rest of the pastry. Sift flour and salt, then cut in the butter as for pie dough. Add the egg yolks and blend together. Add the yeast mixture and mix thoroughly. Turn out onto a floured board and knead for about 5 minutes. Divide the dough into 4 equal size pieces and allow to rise, while preparing the filling.

### The Filling

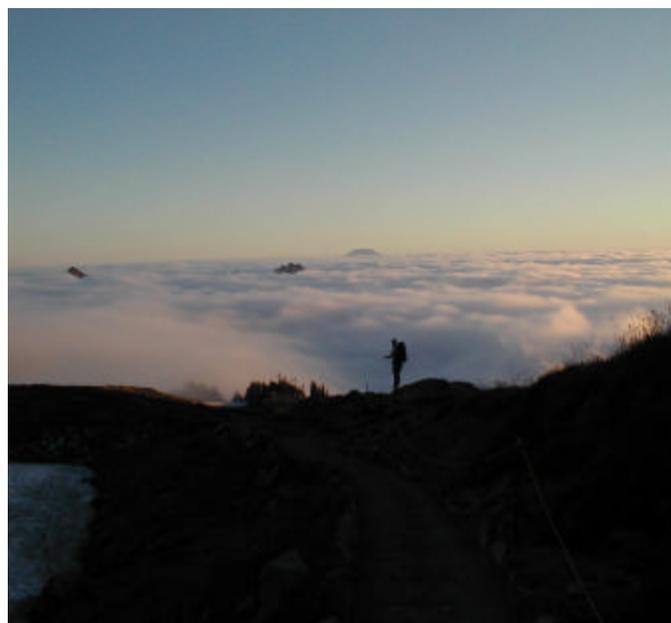
4 egg whites, stiffly beaten  
1 1/4 cups sugar  
1/8 teaspoon salt  
1/2 pound (2 1/4 cups) of ground walnuts

Mix all of the ingredients for the filling together until it is of an even consistency.

On the floured board, roll out each piece of dough until roughly 1/8 inch thick and circular in shape, then spread with the filling. Roll up and place on a baking sheet. To reduce the splitting of the roll, while baking, slice across the roll several times, approx. 1/2 “ deep. Bake for 25 minutes at 350 degrees. You will have 2 egg yolks left over at this point. To enhance the color of the roll you can brush the yolks onto the outside of

## Winter Standby

Winter standby is underway at Hurricane Ridge. While the snow pack is somewhat lacking this year, we still need people to sign up for the standby at the Ridge. If you have not signed yet, please check out the standby roster attached to this newsletter and choose at least one weekend to be up at the Ridge. Then contact John Stieber to get your name on the list. Don’t forget, people who sign in and spend at least 16 hours patrolling will receive a VIP Pass for the park. Remember, this is part of what we do. Getting out and helping to keep people safe in the mountains.



The end of another beautiful day