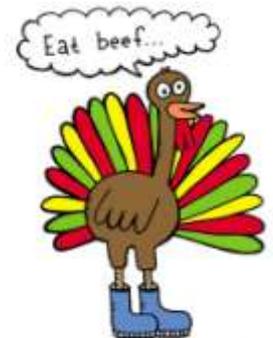
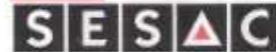


Florence Shag Club  
**November**  
**2015**  
**Newsletter**  
Florence, South Carolina

The purpose of the Florence Shag Club shall be to preserve, encourage and promote the education and perpetuation of the Shag. To provide social activities at which emphasis is placed on the dance, and to inform it's members of beach music and Shag dancing activities.  
May Florence Shag Club forever be a part of our lives as we keep on Shagging!



The Halloween/Re-Up party was great. I hope you were able to attend and enjoyed the party as well. The Halloween costume winners and pictures will be posted on the website. I know the judges had a hard time making their decisions on the winners.

Be sure to check out the spotlight portion of the website in November. We will be featuring our very own ambassadors of the Florence Shag Club; both are Shaggers Hall Of Fame members, Margie and George Morris. They have been members of the FSC for over 30 years and are still active and supportive of the club. George is a past president of the club and Margie has served several times as one of our directors. They are always willing to assist with anyone wanting to learn to shag and have assisted with shag lessons over the years when they were needed. They are well known throughout the shag community and are often invited to participate in spot light performances at large events. They recently celebrated their 58<sup>th</sup> wedding anniversary. We are proud of them and wanted to say thank you for representing our club with the grace and class that you always present. Oh by the way, Margie was a Miss Florence and as you can see from the pictures, she is still beautiful.

The officers are working on giving shag lessons in 2016. We will put out a flyer with details at a later date. If you know of someone that would like to take lessons, let them know we will start teaching in January, 2016.

Keep on dancing and I'll see you on the dance floor.

Gerry Hayes  
President 2015



**George and Margie Morris**

## 2015 Officers:

President- Gerry Hayes  
[ghayes69@sc.rr.com](mailto:ghayes69@sc.rr.com)

Vice President- Guy O'Neal  
[guyoneal12@gmail.com](mailto:guyoneal12@gmail.com)

Secretary- Hilda Bowen  
[hbowen@sc.rr.com](mailto:hbowen@sc.rr.com)

Treasurer- Palmer O'Neal  
[palmer3816@aol.com](mailto:palmer3816@aol.com)

Director-Lou Vause  
(1st term ends 12/31/16)

Director- Jerry O'Neal  
(1st term ends 12/31/17)

Director- Margie Morris  
(2nd term ends 12/31/18)

FSC email

[floreseshagclub@aol.com](mailto:floreseshagclub@aol.com)

FSC website

[www.floreseshagclub.com](http://www.floreseshagclub.com)



## Thoughts and Prayers

Please continue to pray for our members, their families and friends, who are ill and fighting to recover. We miss our members Jerry Enzer and Bernice Williams who are both having cancer treatments at this time; we hope to see them back at the Circle soon. Remember prayers for our good friend Billy Jeffords, the outstanding musician and singer "Dip Ferrell". Who is also battling cancer.

If you know of a member or someone close that needs to be added to our prayer list, you may contact us at [floreseshagclub@aol.com](mailto:floreseshagclub@aol.com).

## Shrimp and Grits Dressing

1 pound peeled, medium-size raw shrimp (5 1/60 count)  
3 cups chicken broth  
1/2 teaspoon salt  
1/4 teaspoon ground red pepper  
1 cup uncooked regular grits  
1/2 cup butter \$  
3 large eggs, lightly beaten  
1 red bell pepper, diced \$  
1 cup fine, dry breadcrumbs  
1 cup chopped green onions  
1/2 cup grated Parmesan cheese

### Preparation

1. Preheat oven to 325°. Devein shrimp, if desired.
2. Bring broth and next 2 ingredients to a boil in a large saucepan over medium-high heat. Whisk in grits, and return to a boil; reduce heat to low, and stir in butter. Cover and simmer, stirring occasionally, 10 minutes or until liquid is absorbed. Remove from heat.
3. Stir together eggs and next 4 ingredients in a large bowl. Gradually stir about one-fourth of hot grits mixture into egg mixture; add egg mixture to remaining hot grits mixture, stirring constantly. Stir in shrimp until blended. Pour grits mixture into a lightly greased 11- x 7-inch baking dish.
4. Bake at 325° for 55 minutes to 1 hour or until mixture is set. Let stand 10 minutes.

# FSC November 2015

SUN

MON

TUE

WED

THU

FRI

SAT

1	2 Bday- Sara Walker	3 Bday- Denise Ray	4	5	6 <b>DJ Herb Thompson</b>	7
8	9	10	11 Bday- Janette Grant	12	13 <b>DJ Roger Holcomb</b>	14 Bday-Gail Arnold & Bryan McAllister
15	16 Bday- Tanya Waddell	17	18	19	20 <b>DJ Gene Sistare</b>  Bday- Jerry Enzor	21 Bday Bobby Dubose & Mardee McNay
22	23 Bday Hilda Bowen	24	25	26 Happy Thanksgiving	27 <b>DJ Butch Adeimy</b>	28
29 Bday- Andy Lisenby	30 Bday- Betsy Stanton					

**We dance on most Friday nights at the Circle Fountain.**