

Autumn is a time for goblins, bonfires, sipping cider or just enjoying the Fall colors and let us not forget Thanksgiving!

Come celebrate the season with us, make a tiny campfire for s'mores, enjoy your favorite Fall drink, or make one of the cocktails below.

In your travels, purchase a weird/crazy pumpkin spice product to sample and share your taste test results with the ladies on the call. Some pumpkin spice products that sound interesting (NOT!) - spam, hummus, twinkies, salsa, kale chips, and butter. Happy hunting.

NARBW Second Quarter Event

Celebrating all the special days of Fall, so costumes are welcome too!

Enjoy your tiny campfire to make s'mores treat or bring your favorite fall treat. See Fall drink recipes, we will play a couple games.

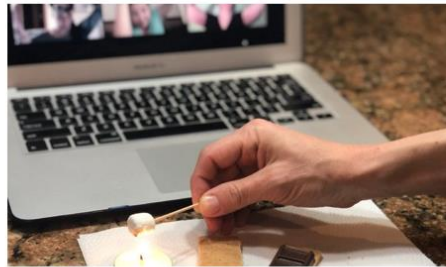
Photo Contest - Take a Fall picture and send to membership@narbw.org by

October 25, 2022, to participate in the judging that night.



Spice Up Your Fall with Your NARBW Friends!

Sunday, November 6, 2022, at 4:30 pm EST, CST 3:30 pm and PST 1:30 pm. Look for a personal email with the Zoom call information.



Moscow Mule

6 oz Ginger Beer (non-alcoholic), 0.5 Lime Juice, 2 oz Vodka. Serve over ice.

The ginger beer samples above are non-alcoholic. There are alcoholic ginger beer options if that is what you are craving.

• Cider and Champagne

• Ingredients

- 1 bottle champagne
- 1 cup apple cider
- 2 tbsp sugar
- 1 tbsp ground cinnamon

• Instructions

- On a small plate, combine sugar and cinnamon. Dip champagne flutes in water to wet the rims, then dip in cinnamon sugar mixture. Fill champagne flutes 1/4 full of apple cider, then top off with champagne.

• Pumpkin White Russian

• COURTESY OF WOLFGANG PUCK CATERING

• Ingredients

- 1 oz pumpkin spice Kahlua, 2 oz vodka and 1 oz heavy cream
- Instructions
- Combine Kahlua, vodka, and cream into glass over ice. Stir lightly.

