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KENT CIVIL WAR SOCIETY * P.O. Box 3671 KENT, OH 44240

<https://www.kentcivilwar.org/>

Meeting Hotline (330) 474-9362

“AMERICA 250!”

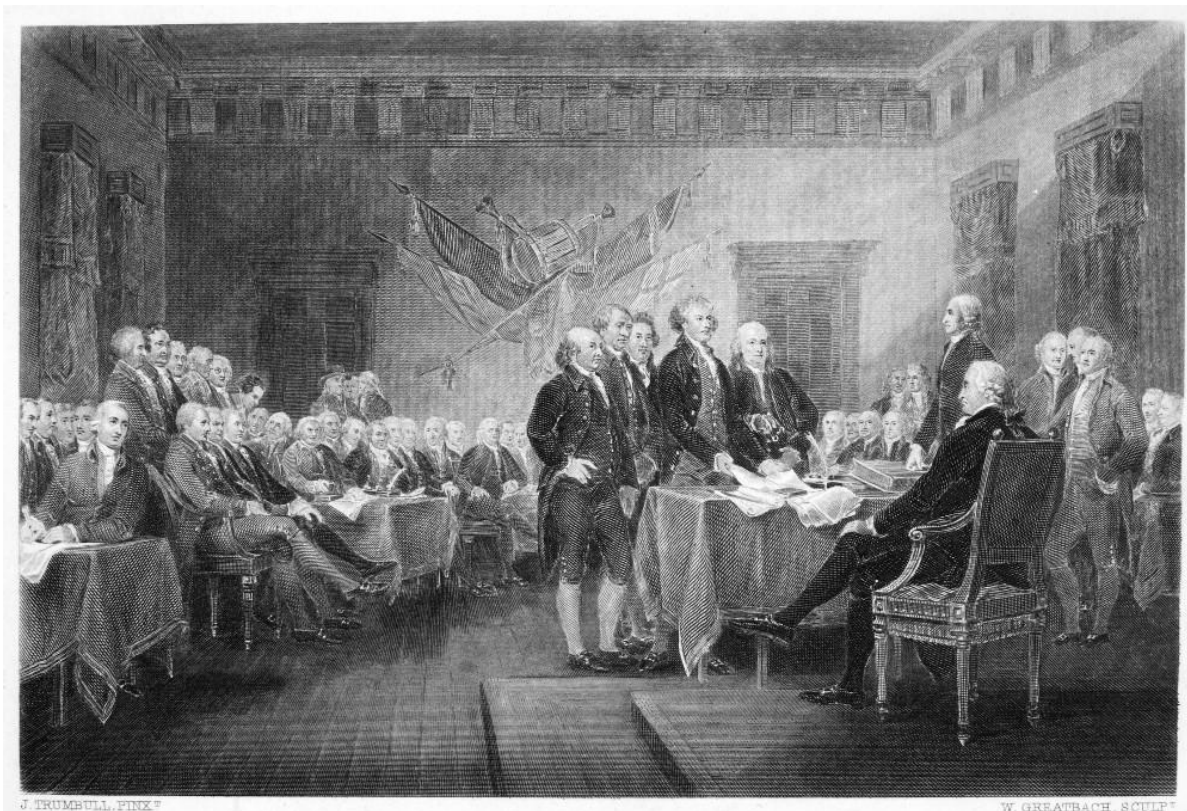
A MEMBER DISCUSSION

SHELTER HOUSE, FRED FULLER PARK, KENT

TUESDAY, JUNE 14, 2026, AT 7:30 P.M.

America 250 – what does it mean? A reason to party? A time for reflection? And what would the founding fathers think about the country as it stands today? Are we closer to their goal or further away? At our July meeting, we will step away from the Civil War for the evening and discuss America’s 250th birthday. Everyone is encouraged to attend and share their view on this milestone moment in our country’s history.

Our optional pre-meeting dinner will be at Eddy’s Deli & Restaurant, 4581 Kent Road in Stow, beginning at 5:30 p.m.



The signing of the Declaration of Independence was, at the time, an act of treason

That really great recipe!

That treat at the picnic was made by Fred Marquinez's wife, and he has given permission to distribute it. So many people asked about it, I'm including it in the newsletter.

ALFREDO CHICKEN RAVIOLI BAKE

Ingredients for Alfredo Sauce:

1 Pint Whipping Cream
½ Cup Butter (one stick)
1 Cup Freshly Grated Parmesan cheese
¼ tsp Salt
¼ tsp Pepper
2 Tbsp Parsley

Ingredients for Ravioli Bake:

2 lbs. boneless, skinless chicken breasts
1 25 oz package of frozen cheese-filled ravioli
1 8 oz bag of shredded mozzarella cheese
8 oz freshly grated Parmesan cheese

DIRECTIONS:

Melt ½ cup butter and whipping cream in saucepan over Medium-Low heat.
Cook until butter melts. Stir in Cheese, Salt, Pepper, and Parsley.
Cook over Medium heat until sauce gets thicker (about 3-4 minutes).

MEANWHILE, cook Chicken over Medium heat with a little bit of oil until chicken is lightly browned on outside but no longer pink inside.

Cut into bite sized pieces.

Spread about ½ cup of sauce into a greased 9x13 inch baking dish.

Arrange a single layer of frozen ravioli over sauce.

Drizzle sauce evenly over ravioli. Spread over with 1 ½ cups chicken and 1 cup mozzarella cheese.

Repeat layers with remaining ingredients.

Cover tightly with aluminum foil.

Bake at 350 for 45 minutes. Remove foil and sprinkle with remaining mozzarella and parmesan cheese.

Bake uncovered for 15-20 minutes or until cheese is melted and bubbly.

Note: For quicker preparation, use pre-cooked roasted chicken.

Enjoy!!!