

Arnprior and District Quilters' Guild Newsletter

DECEMBER 2015

This year, my hope for all of you is to have time over the holidays with the people who matter most.

I don't know where this year went, my brain is still in August or so with lots of time to get decorating and planning and making gifts! Oh oh! Less than a month left, if you haven't started your gift making, better start thinking about it.

I just had the opportunity to completely overhaul my sewing area, complete with new storage furniture. My stash is pleasantly displayed on white shelving, colour coded (of course!). It was a lot of work, but the end result is fantastic. Photos to follow in January issue of newsletter. Feel free to send in photos of your sewing area to share your creative space.

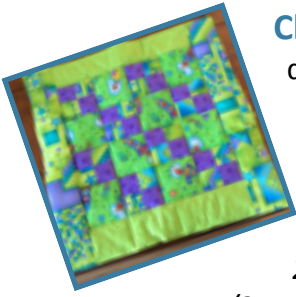
Now to whittle away at those UFO's and process some scraps for future projects. But first, I would like a new wall hanging for Christmas! So many projects, so little time! I hope that Santa brings me the gift of time!

Enjoy the recipes from the executive included in this edition of our newsletter, don't forget to bring in some 2.5"strips WOF for our potluck, on December 9th, as well as we would like everyone to bring a favourite Christmas quilt, runner, or wall hanging etc. to help decorate the hall for our Christmas party and of course your plate, cup and cutlery. And thank you to those bringing the treats!

*Happy Quilting,
Brigid Whitnall, President ADQG*

*Merry Christmas and Happy New Year!
May all your stitching be forward and your worries reversed.
Brigid*





Charity: Latest count is 242 Christmas stockings, 53 Christmas placemats, 76 preemie quilts. Please go to the website: <http://www.arnpriordistrictquiltersguild.com> for Charity Preemie quilt instructions. Stockings and placemats can be dropped off at Sew Inspired in Arnprior in a bag labeled for Chris Gordon.

Recipe Maple Sugar tarts with spiced whipped cream, based on Stefano Faita recipe.
24 pastry shells (I buy frozen at the store!)

2 eggs

1 1/2 cups brown sugar

2 tablespoons melted butter

1/2 cup maple syrup (the REAL stuff)

1 cup milk

2 tablespoons flour

1. Prick frozen tart shells. Blind bake 8 to 12 minutes until a light golden brown.

2. In large bowl whisk eggs with brown sugar until just combined. Do not over mix. Whisk in melted butter, maple syrup and flour. Pour filling into baked shells. (I sometimes find the filling goes further than 24 shells. I keep the extra in the fridge for when I make more.)

Bake tarts approx. 15 minutes until golden brown. Remove from oven. Allow to cool on racks

Spiced whipped cream ingredients:

1 cup whipping cream

Pinch ground cinnamon

Pinch ground ginger

Pinch ground cloves

1 to 2 tablespoons maple syrup

24 toasted pecans (optional)

Whip cream until it stands in stiff peaks. Add spices and maple syrup. Whisk to combine. I freeze this spiced cream if I am transporting the tarts and add the cream just prior to serving.

Whenever I bring these to guild they always disappear!! **Chris Gordon**



Library: Enjoy time with your loved ones this holiday season. Raise a glass to absent friends. Merry Christmas to all. - **Margaret Fisher**

Here is my favourite recipe. I lived with my Nana when I was young and we made this cake together many times. It was always a handful of this and that. I remember putting the big china bowl, ready to soak overnight, on the marble slab in the pantry. Many happy memories. I used a Nigella recipe for the amounts, better than handfuls, enjoy.

Best the next day, buttered, served with a cup of tea.

Barm brack.

1 cup strong tea

1 1/2 cups of dried fruit, raisins, peel whatever

1/2 cup brown sugar

1 cup flour

1 tsp baking powder

1/2 tsp bicarb.

1 egg

Mix tea, sugar and fruit in bowl and leave overnight. Mix flour baking powder, bicarbonate of soda into the tea fruit mixture. Beat in egg. Scrape into parchment paper lined loaf tin. Bake at 350 for approx. 1 hour or until cooked. I usually make double quantities and use 2 tins rather than a bigger one.





Treasurer:

Closing balance: \$10,049.20 (don't get excited this includes the Jan. retreat payments)
Charity account: \$3,628.03
Petty cash: \$42.10

Membership: *This is one of my favourite recipes given from a friend at Bingo. - Penny Carruthers*

Brazil Nut Fruitcake

3/4 cup all purpose flour, 3/4 cup white sugar, 1/2 tsp baking powder, 1/2 tsp salt, 3 cups Brazil nuts, 1 pound pitted dates, 1 cup maraschino cherries drained, 3 eggs, 1 tsp vanilla

Preheat oven to 300. Grease 9x5 loaf pan (also could line with parchment paper)

Sift flour, sugar, baking powder and salt together,

Mix in nuts, dates and cherries.

Beat the eggs until foamy; add the vanilla and the flour mixture, stir until just combined and pour in the prepared pan.

Bake at 300 for 1 3/4 to 2 hours. Store in the fridge wrapped in foil. can also freeze.



Program: Gadget Night - January 27, 2016 - Store demonstrations and Show and Tell your favourite gadget. You won't want to miss this night! We are doing something a little different. You will have shopped for everyone else by then, so now is the time to spend some money on yourself or use that Christmas money you got. We hope to have 4 stores doing demos, allowing you either to purchase right way or at least to place an order. Then, instead of the regular show and tell, we will have a tool show and tell. Bring one of your favourite tools, which may not have been made for the purpose that you use it and find it so handy. Also, bring a notepad and pencil to write down the suggestions the members make. This will be a great night of sharing!

I Spy Reminder - Please make sure that you bring or send in your (9) 6" squares each month in the baggie with your name on it given to you. At the end of the evening you will pick up your baggie with 9 squares in it (one will be your own). We need everyone to follow this method to make it work so everyone goes home with the right number of squares. If you didn't bring your squares last month, bring both months so Joyce can fill the baggies missing the squares.

December: toys

January: construction machines

Challenges: Still time to join. See September newsletter for all the details.

Machine Quilting Workshop: Wednesday, Feb. 24, 2016 - 10 am - 3 pm. The cost: \$25. Basic instruction on the use of the walking foot and the free motion foot. Practice some suggested patterns. Threads to use. Take home samples. Teacher - Pat Campbell.

Border Print Workshop: February 13, 2016, 9 am. - 3pm. Already 8 people signed up, we need to have payment for classes though to count you in. You will need 2 to 3 m of fabric depending on how big a quilt you want. 2 m makes a small lap size quilt with borders. Teacher - Gwen Pennings

Workshops are available to all members who sign up and are held at the Arnprior & District Library (www.arnprior.library.on.ca) on the Saturday following the guild meeting (unless otherwise stated), from 10:00 a.m. – 4:00 p.m. Workshops: \$25 for members, \$30 for non-members.

Retreat: Thursday, Jan.21-Sunday 24. It looks like we have our 16 people needed to go! We have room for a couple more people.

\$217 Thursday 1 pm, 3 meals on Friday, 3 on Sat., and 2 or brunch on Sunday

\$197 Friday dinner to Sunday lunch or brunch

\$187 Friday after dinner to brunch on Sunday

2-3 people /room depending on the number going. Most rooms have their own full bathrooms. Everyone would have their own 5-6 foot table. No need to put anything away till the end of the retreat. Food served there is good quality. Feel free to bring a bottle of wine or snacks for the evenings. Tea and coffee available all day. See Gwen or gwenp1010@gmail.com or 613 832-1329.



Fabric ♦ Wool ♦ Patterns ♦ Notions ♦ Sewing Machines ♦ Classes

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Sweet Marie Bars - Liz Grey ((if you have kids and put them in the freezer to hide them for Christmas, be prepared to open an empty container - I know this from experience!))

½ cup corn syrup

1 tbsp butter

½ cup brown sugar

½ cup peanut butter

½ cup semisweet chocolate chips (I use milk chocolate chips)

¾ chopped nuts

2 cups rice krispies

Heat first 5 ingredients in saucepan, remove from stove then stir in cereal & nuts.

Press in 8 inch greased pan

TOPPING: 2 tbsp peanut butter, 1 cup chocolate chips

Melt topping in saucepan, spread over base, refrigerate until firm. Cut into squares



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Broccoli Casserole - Gwen Pennings

1 or 2 large heads of broccoli cooked

1 large chopped onion, sautéed in butter

1 can of mushrooms

½ cup butter

1 can of mushroom soup

1 cup of Cheeze Whiz, soften in microwave

½ cup of almonds

The casserole can be made up to this point the day ahead.

Mix together. Sprinkle 1 cup toasted bread crumbs on top. Bake at 350F for 30-35 minutes. This goes well with turkey or ham dinner.



Cheese Cookies - Pat Campbell

1 package McLaren's Imperial cheese

½ cup Crisco oil

1 cup flour

½ tsp. salt

2 cups Rice Krispies

Dash of Worcestershire sauce, pinch of cayenne

Mix oil & cheese well. Add salt. Stir in Rice Krispies. Put one teaspoon at a time on a greased cookie sheet and spread with a fork dipped in flour. Bake at 350 deg. about 10 minutes. Cool slightly before removing from sheet.

Show and Tell

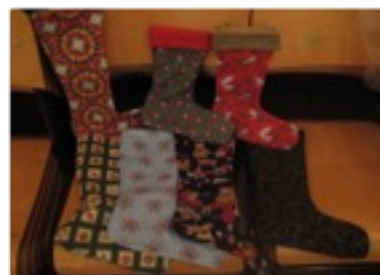
Participants in November's **Show and Tell** were: Elly Leben, Dawn Madden, Anne Cruickshank, Joanna Vlaming, Mary Devries, Rachel Dupuis, Shirley Fedoruk, Anne Ogletree, Sue Hodgins, Chris Gordon, Gwen Pennings, Anne Poll, Joyce Murray, Emma Russell.



More photos are on our website: <http://www.arnpriordistrictquiltersguild.com>



Last Month's Speaker: *Alma Eccle's* witty, and entertaining presentation on *Busting Your Stash* was enjoyed by Guild members. While the *Bargello* and *Feathered Star* (among the few) quilts were stunning, she admits to never really using up all her stash as she continues to buy more fabric!



Meeting Notes

NEXT MEETING: JANUARY 27, 2016 - GADGET NIGHT

Where? Our guild meetings are held at the Christian Education Centre at 257 John Street in Arnprior.

When? Meetings start at 7 PM and our doors open at 6:30. Meetings are generally on the 4th Wednesday of each month (with some exceptions.)

Parking - Please DO NOT park in the church parking lot that is adjacent to the hall. Our lease does not include the parking lot - it must be available for church-related activities. There is plenty of on street parking nearby.

Refreshments – Coffee and tea is prepared by our refreshment committee, who also coordinate the snack roster. Do “lug a mug” - bring your own mug to minimize our environmental footprint. And PLEASE keep your refreshments away from the show and tell display table.

Visitors are welcome at our guild meetings. Fee is \$5 for all visitors and guests.

Allergy Alert! Please note that our meetings are allergy free. Please no perfume or perfume products! Thank you.

Congratulations!

Last month's Winners:

BOM: Joanne Kennedy

Guess the Number of Pages Library Book: Jean Davis

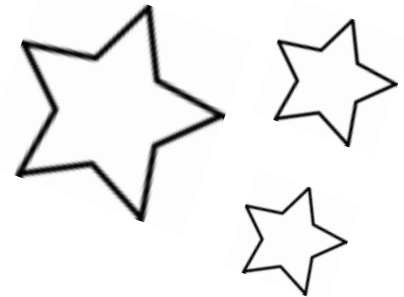
Gift Basket: Anne Cruickshank

50/50 Draw: Debbie Cauvier

Door Prizes: Susan Doran, Brenda Holbein, Judith Cave, Rachel Dupuis,

Nancy Bradley, Pat Woytowich , Winnie Masson, Joanna Vlaming,

Shirley Cavanagh, Anne Ogletree



ADQG Executive for 2015-2016

President: Brigid Whitnall

Vice President: Chris Gordon

Secretary: Liz Gray

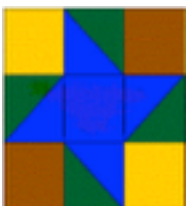
Treasurer: Jan Smith

Program: Gwen Pennings, Joyce Murray, Pat Campbell

Membership: Penny Carruthers

Publicity: Judith Cave

Library: Margaret Fisher



We welcome contributions! Do you have a quilting related story or contribution you would like to share? Please let us know about information or web sites that you find of particular interest that you'd like to share via this newsletter with our guild members. You can reach us at our guild email address arnpriorquilters@gmail.com Our guild logo is the **Friendship Star** block, symbolizing the spirit of friendship that is always present at the Guild. **Blue** represents the Madawaska and Ottawa rivers in Arnprior; **gold**, the sunshine and fields of corn around Arnprior; **brown**, the acres of farmland in the area; and **green**, Gillies Grove and surrounding forests and tree

Upcoming Events

Stitched Together: The Art and Warmth of Quilts, Brampton, Ontario

November 1, 2015 - February 16, 2016 10:00am-4:30pm

9 Wellington St. E Admission: Adults \$5 Students & Seniors \$4 & Families-2 adults & 5 kids-\$12 Phone: 905-791-4055 Email: infopama@peelregion.ca

Our Cultural Fabric: The Origins of Bruce County's Quilts, Southampton, Ontario Friday, November 6, 2015 - Saturday January 30, 2016 10am-5pm

Bruce County Museum & Cultural Centre, 33 Victoria Street North

Contact: Shannon Paiva (519)797-2080 Email: spaiva@brucecounty.on.ca

Website: <http://www.brucemuseum.ca/>

The Canadian Quilters Association (CQA) will be holding their next show in Toronto. It will be held on June 15-18, 2016 at the International Centre in Toronto, at Airport Road and Derry Road.

To find out more about this fascinating show go to: <http://www.canadianquilter.com>. Read about the challenges you can participate in and the various classes they offer during the shows.

For more listings of upcoming quilt shows and events visit the Canadian Quilters Association website:
<http://www.canadianquilter.com/event>

Don't forget to check the bulletin board at the meeting for upcoming events and announcements.

Brigid's Favourite Shortbread Cookies

1 cup butter

1/2 cup brown sugar

2 egg yolks

2 cups flour

Blend ingredients as you would for a pie crust. Form into balls. Indent centre and add jam.

Bake at 325F for approx. 10 minutes until bottoms are brown.

Double batch makes 56 cookies.

When asked for a recipe, this was the first thing that came to mind. I have been making these every year for the past 25+ years.



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