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President's Message

I hope this message finds everyone safe and healthy and while different, that everyone has a nice holiday. Zoom and FaceTime do not substitute for in person visiting, but at least you can see and talk to people to keep up to date with family and friends. I know I have been doing more phone calls with people that I have not seen on Zoom and it has been nice to catch up socially.

We had a great time at our social Christmas party and several people won prizes. We had some beautiful placemats for Meals on Wheels due to the Placemat challenge. I want to thank Laura, Iris, Jerre and, especially, Hope for all the work they did to make our party fun and interesting. I know we are all looking forward to 2021 being a better year now that vaccines are on the way.

Karen has a great speaker lineup for the next several months, so stay tuned and know that our board has been working hard to make our Zoom experience as good as it can be even though we can't meet in person. Happy Holidays!

Candy Mittag

Speakers & Workshops at a Glance

Timna Tar

Lecture: Mon. Jan. 11

Jane Haworth

Lecture: February 8

Workshop: February 13
9:30 am

Member Demo Night

Monday, March 8, 2021

Sheri Cifaldi-Morrill

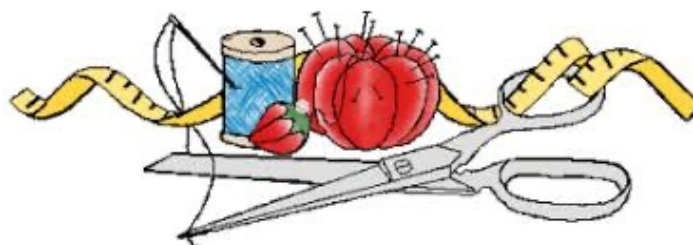
Lecture: April 12

Member Showcase

Monday, May 10, 2021

End of Year Party

Monday, June 14, 2021



President's Message, cont.

I found this great poem that kind of describes 2020 called When This is Over by Laura Kelly Fanucci. I have used it in several groups but thought it summed up our hopes for next year.

WHEN THIS IS OVER MARCH 17, 2020

When this is over,
may we never again
take for granted
A handshake with a stranger
Full shelves at the store
Conversation with neighbors
A crowded theatre
Friday night out
The taste of communion
A routine checkup
The school rush each morning
Coffee with a friend
The stadium roaring
Each deep breath
A boring Tuesday
Life itself.

When this ends,
may we find
that we have become
more like the people
we wanted to be
we were called to be
we hoped to be
and may we stay
that way — better
for each other
because of the worst.

by Laura Kelly Fanucci

Philanthropy

Happy end of 2020, dear quilters! What an experience this has been. I hope your time of isolation has allowed you to do lots of quilting. I consider 2020 to have been my personal quilt retreat!

I cannot begin to tell you how happy I am with the response we received for December placemats for Meals on Wheels. First of all, thank you to the team who organized the contest. The resulting placemats were absolutely gorgeous. I wish you could have been at the Meals on Wheels office when I delivered them! They called people in from all of the adjacent offices, saying "Look at these!" or "You have to see these!" Then they lined up holding several placemats to pose for a picture. They were so very appreciative. If you weren't at the meeting and already know the answer to this, close your eyes and guess how many placemats I delivered in December. Keep your eyes closed..... Seventy seven!!!! That's right!



And I must say, Annette Cummings gets the prize for generosity! She turned in more than 16 placemats. She also has donated piles and piles of batting already cut and ready to be used for more placemats. I can't thank Annette enough! But there were others who went above and beyond the one or two required. Thank you ALL so very much!

Now on to 2021. You can include Philanthropy quilting in your New Years' resolutions!! Yea! I will always be happy to deliver fabric and batting to you. All of our recipients are so grateful for the joy and comfort you share.

Ruth O'Neil

Programs Karen-Meier

For our April 12, 2021 meeting, Sheri Cifaldi-Morrill of Whole Circle Quilts will join us via Zoom to give her presentation **Content, Concepts & Quilts: Approaching Quilting as a Graphic Designer**. Our own life experiences can play a big role in our work as quilters. In this presentation and virtual trunk show, Sheri will share how she applies her graphic design training and practices in designing pieces, while showing a selection of her award-winning quilts. Come see and be inspired!



Recipes Galore

Nut Brittle in the microwave from Candy Mittag

Munching Nut Brittle (The Microwave Guide and Cookbook – General Electric)

Power level 10 or high in the microwave

Time 8-11 minutes total

1 cup sugar

½ c. light corn syrup

1 cup peanuts or any nuts you want. I use cashews or pecans a lot!

1 Tablespoon butter

1 Teaspoon Vanilla Extract (I have also used almond and orange)

1 Teaspoon Baking soda.

1. In a 1 ½ quart casserole, stir together the sugar and syrup. Microwave at High for 4 minutes.
2. Stir in nuts. Microwave on high for 3-5 minutes until light brown.
3. Add butter and vanilla and stir well. Microwave on High 1-2 minutes more. Nuts will be brown

And mixture, will be very hot.

4. Add Baking Soda and gently stir until light and foamy.
5. Pour mixture onto a lightly greased cookie sheet. Let cool ½ to 1 hour and break into small pieces and store

In an airtight container.

Notes: For the more powerful microwaves, definitely watch the nuts turning brown in step 2. I check half way through the 5 minutes

And adjust time as needed. I still use the Vanilla Extract, but add a few drops of other extract if I want. Both almond or orange give it a great taste.

Parklawn No-Bake Chocolate Cookie from Ruth O'Neil

2 c. sugar 1/2 c. milk 1/2 c. butter 1/4 c. cocoa

Combine and boil a short while (about 3 minutes)

Add 1/2 c. peanut butter 3 c. oatmeal 2 TBS vanilla

Stir the last ingredients into the boiled mixture. Spoon on to a cookie sheet lined with waxed paper to cool. That's IT!! EASY!

Chewy Cream Caramels from Karla Seyb-Stockton

2 c sugar
3/4 c white corn syrup with vanilla
1/2 c butter
2 cups heavy whipping cream, divided

Before starting to cook, liberally butter an 8 or 9 inch square pan. (Round pans are OK, but then you have lots of odd shaped scraps to deal with. When I was a kid though, we always felt cheated when Mom used the square pan instead of the round one. We would get to eat those odd shaped scraps instead of them being wrapped and saved for Christmas.)

Place the sugar, white corn syrup, butter and 1 cup cream in a large saucepan. Over medium heat, bring it slowly to boil stirring constantly.

Once it is boiling, slowly add the second cup of cream and stir frequently. Use a candy thermometer to monitor the temperature. Stir constantly as the temperature begins to rise and the caramels begin to darken. Cook to 254 degrees (hard ball stage). Be watchful, as the temperature will rise quickly at the end. Carefully pour the boiling liquid into the prepared pan. The whole process takes about an hour.

Let cool completely. Use a sharp knife with a narrow blade to separate the caramel from the edges of the pan, then turn the cooled candy out onto a cutting board (You may have to wack the overturned pan down onto the cutting board a couple of times. They won't just fall out of the pan.) Cut into bite sized squares and wrap with foil like miniature Christmas packages, covering the four sides and folding down the ends. (Probably the

Bonus Recipe:**Audrey's Best Sugar Cookies**
Karla Seyb-Stockton

2 c sugar
1 c butter
1/4 tsp salt
2 tsp vanilla
2 eggs
2 tsp baking soda
1 c sour cream
6 c sifted flour (at least)

Cream sugar, salt and butter together until smooth. Add eggs and vanilla and mix well. In a separate bowl, mix the baking soda into the sour cream and immediately add it to the mixture. Mix it just enough to blend. Then add enough flour to make a soft but not sticky dough. Cover and chill at least an hour, up to several days.

Roll out and cut into desired shapes. Bake at 350 degrees on an ungreased baking sheet. Watch them carefully. They burn easily. After the first panful, you will know about how long to set the timer. The time depends on how thick you roll them out.

Frosting:

1 pound powdered sugar (a little more, a little less... doesn't matter much. You need a bunch to frost this many cookies.)
1/2 stick butter, softened (her actual recipe called for "butter the size of an egg")
milk (I don't know how much. I never measure it, just put in a couple of tablespoons and if it is too thick, pour in a little more.)
1 tsp vanilla

Mix everything together until smooth and creamy. Add food coloring if desired. It spreads easier if it is a bit thin but not runny. (If the frosting gets too stiff while frosting the cookies, a tiny bit more milk stirred in will make it easier.) Let the frosting dry a bit, even overnight, before packing them away in airtight containers with waxed paper between the layers.

Walnut Baklava by Mary Tabar

Ingredients:

2 tsp Cinnamon
3 cups coarsely chopped Walnuts
1/2 lb Sweet (unsalted) Butter -- melted (2 sticks) 1 box Phyllo Pastry Sheets
Pastry Brush
Sharp Knife
2 1/4 cups Sugar
3/4 cup of Water
1/2 Lemon -- juiced or 1 tablespoon of Lemon Juice 1 tablespoon of Rose Water
9" x 13" Oblong Pan

Instructions:

Thaw the frozen phyllo dough in the refrigerator over night. Set out of the refrigerator for two hours. Open unthawed dough and cut in half to make two rectangles that are about 9" x 13". Place one half back into the plastic bag, it came in.

In a medium bowl place the cinnamon and walnuts, and mix them together.

Brush the bottom of a 13" x 9" baking dish with the melted butter. Place three or so pastry sheets in the dish and brush it with the butter.

Repeat this process for half of phyllo dough.

Sprinkle the nut mixture over the top of the pastry sheets. Repeat brushing every three or so pastry sheets, with the other half of the pastry sheets.

Cut the baklava into diamond shaped pieces. Using diagonal cuts. About 1 1/2" apart. Start at one angle and then turn the pan and cut the other diagonal cuts.

Preheat the oven to 350 F. Bake the baklava for 40 minutes, or until it is golden brown. Re cut the baklava, so the sugar water can reach the bottom of the pan. (I make the sugar water first, so that it is cooled.)

In a medium saucepan place the sugar, water, lemon juice, and rose water.

Bring the ingredients to a boil. Let mixture boil for two minutes.

Remove the pan from the heat. Let the syrup cool.

Spread the cool syrup over the hot baklava. Let it sit for 1 hour before serving.

Gently remove each piece; you should have about 40 pieces, use wax paper on the serving tray, to make serving easier.

Enjoy a wonderful dessert. Follow instructions on Phyllo pastry sheets for thawing. If you have any problems, they should be soft enough to separate.

Bourbon Balls by Iris Williams



2 cups broken pecans or walnuts
 1 lb. vanilla wafers to fine crumbs
 1 $\frac{1}{2}$ cups confectioners sugar
 2 TBSP cocoa
 $\frac{1}{3}$ cup light corn syrup
 $\frac{3}{4}$ cup bourbon or rum
 $\frac{1}{2}$ cup confectioners sugar
 1 tsp instant coffee powder

- Stir first 4 ingredients together.
- Stir bourbon and corn syrup together.
- Stir mixtures together.
- Shape into 1 inch balls.
- Roll in confectioners sugar and coffee mixture.
- Cover and chill for up to 2 weeks.

Apple Crostata by Ina Gartner submitted by Hope Campbell

For the Pastry (2 Tarts)

- 2 cups all-purpose flour
- $\frac{1}{4}$ cup granulated or superfine sugar
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ pound very cold unsalted butter, diced

For the Filling (1 Tart)

- 1-1/2 pounds McIntosh, Macoun, or Empire apples
- $\frac{1}{4}$ teaspoon grated orange zest
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup granulated or superfine sugar
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground allspice
- 4 tablespoons cold unsalted butter ($\frac{1}{2}$ stick), diced

Apple Crostata, continued

- For the pastry, place the flour, sugar, and salt in the bowl of a food processor fitted with a steel blade. Pulse a few times to combine.
- Add the butter and toss quickly with your fingers to coat each cube of butter with the flour.
- Pulse 12 to 15 times, or until the butter is the size of peas. With the motor running, add the 1/4 cup ice water all at once through the feed tube. Keep hitting the pulse button to combine, but stop the machine just before the dough comes together.
- Turn the dough out onto a well-floured board and form into 2 disks. Wrap with plastic and refrigerate one of the disks for at least an hour. Freeze the rest of the pastry.
- Preheat the oven to 450 degrees.
- Roll the pastry into an 11-inch circle on a lightly floured surface. Transfer it to a baking sheet lined with parchment paper.
- For the filling, peel, core, and quarter the apples. Cut each quarter into 3 chunks. Toss the chunks with the orange zest. Cover the tart dough with the apple chunks, leaving a 1 1/2-inch border.
- Combine the flour, sugar, salt, cinnamon, and allspice in the bowl of a food processor fitted with a steel blade. Add the butter and pulse until the mixture is crumbly.
- Pour into a bowl and rub it with your fingers until it starts holding together. Sprinkle evenly on the apples. Gently fold the border over the apples, pleating it to make a circle.
- Bake the crostata for 20 to 25 minutes, or until the crust is golden and the apples are tender. Let the tart cool for 5 minutes, then use 2 large spatulas to transfer it to a wire rack.
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The Last Page:

Holiday Party

We had a fun-filled December meeting with member participation including prizes for holiday placemat entries and a fast paced scavenger hunt. It was good to see everyone and get a chance to share!

The following are the winners by popular vote.

Placemats – We presented 77 to Meals on Wheels!

1. Traditional : Ruth Jones and Charleen Renne
2. Elegant: Karen Brow-Meier and Peggy Martin
3. Cutest: Dianne Decker-Houser and Laura Martin

Scavenger Hunt – 25 items in 4 minutes

1. Ellen Pyka
2. Lynn Olsen
3. Pat Howell-Schmidt

Door Prizes – 3-6month subscription to “The Quilt Show”

1. Candy Mittag
2. Ellen Pyka
3. Iris Williams

Congratulations everyone!!

