

## ***Newsletter #107, Week December 27, 2010***

The Quilters II Newsletter is published weekly during the season, and monthly during the off season.

The purpose of the newsletter is to provide information, in advance of the Monday meeting, to reduce the amount of announcements and discussion at the meeting. Submissions for publication in the newsletter can be made through the Newsletter Submission form located in the Members Only section of the website, or in an e-mail to Frank Fuqua <confuqua@gmail.com>.

The deadline for submissions is 5 p.m. on the Thursday preceding the relevant week. The newsletter will then be placed on the website as soon as possible thereafter.

Reminders: We meet Monday mornings at 9:00 a.m. and will begin the meeting at 9:15. Sign-in sheets, Quarter for a Quarter raffle and the "Tip jar" are on the lay-out table at closest to the sink in the back of the room

### **From the Co-Editor** (Vel Peters)

To laugh often and much; to win the respect of intelligent people and the affection of children.....to leave the world a better place....to know that even one life has breathed easier because you have lived. This is to have succeeded. Ralph Waldo Emerson

Pillowcases: Final count was 48 and the gals at Quilter's Market were very happy to receive them. Thank you all for your hard work.

Syracuse quilts: My daughter said they arrived safely and she'll be giving them to the family this week. Thanks to two who wish not to be named, the check I sent was for \$175. Meg ( my daughter) will be going to the after Christmas sales and to the Salvation Army store to get clothes for these needy children. Thank you all again for your generosity.

We recieved a thank you note from the Candlelighters . Joanne Beaufait told us that most of the quilts go to the 2-4 year olds, as this is their first time in the system. 4-6 year olds get pillows and pillowcases and most of the older children have received quilts from us before and /or are in remission.

We also received a thank you note from Midge Lopez at Pio Decimo and a very generous donation of \$100.

Class schedules are up on the board for sign up.

Best wishes to Fran Walthall , who had back surgery Monday. I've visited her twice ( since Don is in the hospital, AGAIN) and she's doing great. She expects to be home sometime Friday. GO FRAN!!!

We had three tips this week. Someone gave us a very good one, but didn't sign it. If it's yours, let us know so you may collect your "prize". "Tape a quarter to your name tag or water bottle so you will have it for quarter for a quarter." Great idea.

From Carol Monthei: "When measuring for your borders, don't measure. Rather, lay your strips across the middle of your quilt and cut them to fit. Sew on these two strips , press and repeat in the other direction.

Carol Gruenke showed a cute wall hanging with a nice hanger. Her husband cut a dowel to size and stained it and Carol glued a button on each end of the dowel. It was really cute.

Our show and tell this week was fantastic, almost like a quilt show. Some beautiful quilts, wall hangings and placemats were shown.

Wishing you and yours a very Merry Christmas . Be safe and happy.

### **From the Members**

By popular demand (Nicky), Adrienne Bortell shares the following recipe.

#### **1 • 2 • 3 PASTRY**

(from Gold Medal Flour bag)

##### **One-Crust Pie or Baked Shell**

1 cup + 2 T unsifted Flour  
1/2 tsp Salt  
1/3 cup Corn Oil (any veg shortening)  
2 T Water

##### **Two-Crust Pie**

1 3/4 cups Flour  
1 tsp Salt  
1/2 cup Oil  
3 T Water

Heat oven to 450 for 1-crust pie, 425 for 2-crust pie.

To measure flour, dip measuring utensils into flour, level off with spatula (no sifting). Mix flour, salt. *(This is where I add some granulated sugar)* Blend in oil thoroughly with fork. Sprinkle all of water over mixture; mix well. Press dough firmly into ball with hands. If too dry, add 1-2 T more oil. *(I've never added oil.)*

**Rolling and Baking: One crust pie or baked shell**

Flatten ball slightly; immediately roll into 12" circle between 2 pieces of waxed paper. Wipe table with damp cloth to keep paper from slipping. Peel off top paper, place pastry in pan, paper side up. Peel off paper, fit pastry loosely in pan. Trim 1/2" beyond pan edge. fold under, flute, prick. Bake 12-15 min. To bake filled pie, do not prick; fill, bake according to filling directions. *(When I bake a shell, I line the crust with foil and fill it with raw beans. This keeps the crust from bubbling up. You can remove beans and foil at the end to brown, if necessary.)*

**Rolling and Baking: Two crust pie**

Divide dough almost in half, roll larger piece and fit bottom pastry into pan as above. Fill, then trim even with pan edge. Roll top pastry. Peel off top paper, cut slits, place on filling; peel off paper. Trim 1/2" beyond pan edge, fold under. Seal and flute. Bake 35-45 min (fresh apple 50-60 min)