

## ***Newsletter #90, Week of March 22, 2010***

The Quilters II Newsletter is published weekly during the season, and monthly during the off season, unless otherwise decided from time to time.

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.

The normal deadline for newsletter submissions is 5 p.m. on the Thursday preceding each Monday meeting. The newsletter will then be placed on the website as soon as possible thereafter.

### ***From the Editor of the Week***

- Thank you to **Alice Kelly** and **Jan Vesely** for a great bus trip to the Phoenix Quilt Show on Friday last week. It was a smooth ride that left the park on time, arrived on time and departed once again on time! A great time was had by all.
- Thank you to **Louise Walton** for organizing the patio party for Quilters' 2, Nimble Fingers, and Quilters' 1 including spouses last Monday. Lots of great food and friendship was enjoyed by those who attended.

Pillow cases are still needed to be given with the charity quilts. To find the instructions please look at Newsletter Archives – Newsletter #38. The instructions for making a small pillow are there also, and it is a nice size for travel in the car or motor home.

### **Upcoming Classes**

Signup sheets are located on mirror in Palo Verde room. Cost for each class is \$5 (one or more sessions – as indicated). All classes are held in Palo Verde room. Education coordinator is Sue Patch.

<b><u>Class</u></b>	<b><u>Day</u></b>	<b><u>Dates</u></b>	<b><u>Time</u></b>	<b><u>Presenter</u></b>
One Fabric Quilt	Wed	Mar. 24	9a – 12p	

		Mar.31		Jan Brink
Quiltathon	Sat	Mar.27	All day	

See you on Monday morning,

Billye Reynolds

### **From the Members**

Several people asked for this recipe from the potluck luncheon.

#### ***Better-than-Almost-Anything Cake***

1 box Betty Crocker German chocolate or any flavor chocolate cake mix

Water, vegetable oil and eggs called for in cake mix directions

1 can (14 oz) sweetened condensed milk

1 jar (16 to 17 oz) caramel, butterscotch, or fudge topping

1 container ( 8 or 12 oz) frozen whipped topping thawed (3 cups) or

1 container Betty Crocker Whipped fluffy white frosting (I always use Cool Whip)

1 cup toffee chips or bits

1. Heat over to 350°F (325°F for dark or nonstick pan). Make cake as directed for 13 X9 inch pan; cool 15 minutes.

2. Poke top of warm cake every ½ inch with handle of wooden spoon. Drizzle sweetened condensed milk evenly over top of cake; let stand until milk has been absorbed into cake. Drizzle with caramel topping. Run knife around sides of pan to loosen cake. Cover and refrigerate about 2 hours or until chilled.

3. Spread frosting or topping over top of cake. Sprinkle with toffee chips. Store covered in refrigerator. 15 servings.

Enjoy,

Joan McCaffrey