

Newsletter #93, Month of May, 2010

The Quilters II Newsletter is published monthly during the off season. Submissions for publication in the newsletter can be made either through the Newsletter Submission form located in the Members Only section of the website, or directly to confuqua@gmail.com. The deadline for submissions is 5 p.m. on the 10th day of the month. The newsletter will then be placed on the website as soon as possible thereafter.

The purpose of the newsletter is to reduce the amount of announcements and related discussion at the regular meetings.

From the Editor (Adrienne)

It's that time again ... time to dredge deep to send you news of what's happening here. Most of the snowbirds have left, with a few hanging on for various reasons, mostly health-related. We're at about 20 right now, which is more than usual at this time. Those of us who are still here have enjoyed the glorious desert flowers that have bloomed in profusion, thanks to the unusual rains we got this winter. What a treat!

The summer crew has started getting into the spirit of things and has been quite busy both on Monday after our short meeting and on Wednesday. The HandiQuilter has been in almost constant use as lots of people are trying to get their quilts finished before they leave. Pat has started working on the closets and making improvements. Bev and Jan brought in a huge pile of Halloween fabrics to make quilts for the fall and everyone jumped on the bandwagon. The goal is to distribute more than we did last year. Those who want to help made choices as to pattern and fabric and took them to work on them at home. It will be fun to see the results.

We have decided to offer classes this summer on a very casual basis, the first of which will be the French Braid. Several people expressed an interest in learning to make it ... Lynn will teach. We are not charging a fee but consider it a reward for all the work we do during the summer. The beauty of it is that we can pretty much choose almost any day of the week to meet. There are advantages to being here in the summer.

At the last meeting, we had a discussion about threading a sewing machine as suggested by the mechanic that fixed the jammed Pfaff. He told me that the tension control is inside the machine housing and, if the presser foot is down while you thread the machine, the tension control will not engage. This is true for all home sewing machines. Consider this the tip of the month.

I have included the financial report for April ... it will be in the 'members only' section. I have also included the recipe some of you requested for the dish Alice brought to the pot luck. I'm sure there are several items I have forgotten to report but they will have to wait for next month.

Let us know what's happening in your life ... we'd like to hear from you this summer.

Chicken Club Brunch Ring

This savory ring, made with chicken, bacon, and Swiss cheese, is sure to become a party favorite!

- 1 cup mayonnaise
- 2 tablespoons Dijon mustard
- 2 tablespoons fresh parsley, snipped
- 1 tablespoon onion, finely chopped
- 1 can (10 ounces) chunk white chicken, drained and flaked
- 4 slices bacon, crisply cooked, chopped
- 1 cup (4 ounces) finely shredded Swiss cheese, divided
- 2 packages (8 ounces each) refrigerated crescent rolls
- 2 plum tomatoes, thinly sliced
- 1 medium red bell pepper
- 2 cups shredded lettuce

Preheat oven to 375°F. In 1-Qt. Batter Bowl, combine mayonnaise and mustard. Snip parsley with Kitchen Shears. Chop onion with Food Chopper. Add parsley and onion to mayonnaise mixture; mix well. In Classic 2-Qt. Batter Bowl, flake chicken with Pastry Blender. Chop bacon with Food Chopper. Add bacon, $\frac{3}{4}$ cup of the cheese, and $\frac{1}{3}$ cup of the mayonnaise mixture; mix well. Unroll crescent dough; separate into 16 triangles. Arrange triangles in a circle on 13" Round Baking Stone with wide ends of triangles overlapping in the center and points toward the outside. (There should be a 5-inch diameter opening in center of Stone.) Using medium Stainless Steel Scoop, scoop chicken mixture evenly onto widest end of each triangle. Bring outside points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered.) Slice tomatoes using Ultimate Slice & Grate; cut slices in half. Place 1 tomato half over filling between openings of ring. Bake 20-25 minutes or until deep golden brown. Remove from oven; immediately sprinkle with remaining $\frac{1}{4}$ cup cheese. Using V-Shaped Cutter, cut around bell pepper. Separate halves; remove membranes and seeds. Fill with remaining mayonnaise mixture; place in center of ring. Arrange lettuce around bell pepper. To serve, cut with Slice 'N Serve®.

Yield: 8 servings

Approximately 540 calories and 42 grams of fat per serving