# Encore Needle & Craft Newsletter April 2014



# \$\$ Club Treasurer \$\$ Joan Donar

Joan was born in Westmont, IL (a western suburb of Chicago) and raised in Brookfield, II and. When she married Dock Donar of Riverside, IL (46 years ago) they bought a house in Westmont where they

raised two sons. Brian, a FedEx pilot, has six children and livves in Stillwater, MN and Mark, a Lt Col. in the Marines, stationed at Camp Pendleton in San Diego, CA with his wife and three daughters.

Dick & Joan bought their house in SCW in 1999 thinking they would move here in 2-5 years. Well, that didn't happen! Over the years of coming out for longer periods, they furnished the house with bringing extra "stuff" from Westmont and enjoyed shopping at many an estate sale here in the valley. Dick finally decided to retire in 2009, when they started to 'snowbird'. Then last year they finally put the IL house up for sale and it sold in May. So they got to experience their first AZ full summer in all it's glory. Including a trip back from CA with a broken air conditioner and 119 degrees heat thru the desert. Welcome to Arizona !!!!

So, since last May, Joan is still unpacking boxes looking for spaces to combine 2 full houses (
1 with a basement) into one without a basement or storage room! Need any stuff?

Joan enjoys visiting her family, especially those 9 grandkids, sewing and knitting and sitting down with Dick enjjoying a good Margarita!

We sure love having her with us - She runs a fantastic Craft Fair!



## Village Store Reminder

Ilf you have items in the VS & will be gone for the summer, please remove them if they will be there over 6 months before you return. If you will have money coming from the store, please leave a self-addressed stamped envelope with the treasurer so she can mail you your check

2014 Membership Rosters are now available. Pick one up from Gall.

#### In Memoriam



Mary Coffman March 23, 2014 Services Memorial will be at the Desert Gardens Church on 128th on May 2, 2014 at 11:00 AM

#### Autumn Apple Salad

1 can (20 oz) crushed pineapple, undrained 2/3 cup sugar 1 pkg (3 oz) lemon jello 1 pkg (8 oz) cream cheese, softened 1 cup diced unpeeled apples 1/2 cup chopped nuts 1/2 cup to 1 cup chopped celery 1 cup whipped topping (Cool-whip)

Combine pineapple & sugar; bring to a boil and boil for 3 minutes. Add gelatin, stir until dissolved. Add cream cheese, stir until mixture is thoroughly combined. Cool. Fold in apples, nuts, celery & whipped topping. Pour into a 9-in square baking pan. Chill until firm. Yield 9-12 servinas.

If you are traveling this summer, have a safe and fun trip. We will hold your seat for your return in the Fall Enjoy your time.

WELCOME NEW MEMBERS Christy Grimstad Bonnie Putze Angela Quinn



### Lemon Bars

Combine: 2 cups sifte fflour 1/2 cups powdered sugar 1 cup butter, margarine, or butter - flavored shortening Pat into 9 X 13 pan to form crust Bake at 350 degrees for 20 minutes

Mix: 4 eggs, beaten 2 cups granulated sugar 1/3 cup lemon juice 1/4 cup flour 1/2 teaspoon baking powder Bake at 350 degrees for 30 minutes

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