



Encore Needle & Craft Newsletter December 2014



President's Message

Encore members,

What a year!!! It has been fun - sad - funny - but most of all I have met some wonderful ladies. It has been a long time since I was a president of a club. Many changes - more PAPER work, more meetings! I assume this is necessary as Sun City West grows. After all, it was in 1990 that I was president of Echo Mesa Ladies Golf.

I have enjoyed working with all of you. It has made me work a little harder in my knitting and crocheting (can't match that yet) and working with a lot of personalities. I have made some mistakes, I have made some changes, but I hope I have done the best job that I could do.

You have asked me to be your president for another year. I promise you that I will do my very best once again. I love the friends I have made and I know if I call on anyone for help, you will be 'johnny on the spot' to help me.

Thank you for your confidence in me and may we have a great year together.

JOY

Workshop Reminders

1st Friday - Turbins will be made in January & February only.

2nd & 3rd Friday - Stuffing bears for charity

2nd Friday - Out for Pizza

3rd Friday - Cards with Normi

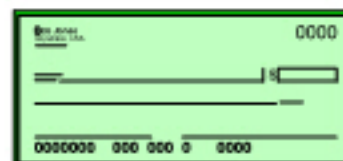
Last Friday of the month is the general meetings.



IMPORTANT NOTICE:

if you have received a check for sold items this year and have not yet cashed it, please do so immediately. We want to balance our account for the end of the year and there are too many outstanding checks out there for us to do so at this time.

If you have misplaced or lost said check, please contact our treasurer.



Fran's No Bake Pumpkin Pie

- 1 - 16 oz can pumpkin
- 1 box instant vanilla pie pudding
- 1 to 1 1/2 tsp pumpkin pie spice
- 8 oz cool whip
- 1 Graham cracker pie crust

Combine first three ingredients with four ounces of cool whip. Beat until smooth. Put combined ingredients in pie crust and top with the remaining cool whip. Chill in refrigerator. Serve cold.



A BIG THANK YOU GOES OUT TO LUCILLE HAGER AND SUE WILLIAMS FOR ORGANIZING THE WONDERFUL HOLIDAY PARTY. THE SITE WAS VERY NICE, THE OUTPORING OF TOYS FOR LUKE WAS OUTSTANDING, AND THE FRIENDSHIP WAS OVERFLOWING.



FRESH APPLE POUND CAKE

Bonnie Putze

- | | | | | |
|--|------------|------------------|-------------------|-----------|
| 1 1/4 C oil | 1 tsp salt | 3 eggs | 2 tsp vanilla | 2 C sugar |
| 3/4 tsp. cinnamon | 3 C. flour | 1 C chopped nuts | 1 tsp baking soda | |
| 3 med. apples, cored, pealed & chopped | | | | |

Grease & lightly flour a 10" springform pan. Mix oil, eggs & cinnamon. Add vanilla & mix. Mix together flour, soda & salt - add to oil mixture. Mix well. Add apples & nuts. Bake at 325 degrees for 1 hour and 20 minutes or until cake tester comes out clean. Cool slightly in pan. Run knife around edge of pan to loosen cake before removing from pan. Enjoy.

Next General Meeting

January 30, 2015



**HAPPY NEW
YEAR TO ALL !**

I wish to express my thanks to all who helped me with this newsletter for the past six years. It is time that I turn it over to a new editor. I have enjoyed doing the newsletter a lot.

*Please welcome your new editor:
Bonnie Williams*

as always Fran

