



Seasons Greetings
Encore Needle & Craft Club
December 2013
Newsletter



Installation of the new officers for the year 2014 occurred at the Holiday Party held on December 11, 2013. A New Year is ahead.



A Word From The President

As my term of office comes to a close, I reflect upon the experience over the past two years as your President. When I began, I really didn't know what I was getting myself into (I had only just moved here a year before)! I soon found that this was one great club and my first meeting went well. With the kind guidance and support from you, the members, I survived.

Now just two years later, I must pass the gavel onto the future. And look above to see that future board. I want you all to know how much I have appreciated your kindness, your generosity, and your support. You overwhelmed me at every turn. When help was needed - you stepped up. When instructions/teaching was needed - you stepped up. When committees were needed - you stepped up. What a wonderful club this is. I have so enjoyed being a part of a club that best exemplifies the 'Spirit' of this season. It has been an incredible journey. Thank you.

I wish each and every one of you the warmest Holiday Greeting and may the coming New Year be Happy, Healthy and your most Rewarding.

Sue Williams, Past 2012 -2013



*Many thanks go to Sandra Henriksen
Gloria Meier, Shirley Egan, Joy Hicks, &
Ann Marie Fromm for the wonderful
Holiday luncheon.*

*Also, thanks to all who brought items
for Luke Airforce Base.*

*May everyone have a warm and
Joyous New Year.*



Club dues for 2013

Be sure to have your Recreation Card and your \$2.00 when renewing. Gail Walth will begin taking renewal memberships in January

Here's a Tip

Need a nice-smelling house but don't feel like baking cookies? Try simmering a pot of spices on the stove. Add several cloves and a teaspoon of cinnamon or pumpkin-pie spice to a few cups of water. Bring to a boil, then simmer for 20 minutes or so. Your house will have a delicious scent —

Good enough to eat!

Nifty Little Nibblers

Cucumber-Shrimp Cups

Makes 16 servings

- 1/2 lb medium shrimp, peeled and deveined
- 1 Tbs. butter
- 1 Tbs. chopped fresh tarragon
- 1 English cucumber, sliced into 1" pieces
- 1/2 cup vegetable cream cheese, like Phillie

In large nonstick skillet, cook shrimp in butter 4 min., or until pink and opaque. Toss shrimp with tarragon. Season with salt and pepper to taste, if desired. Cool

Using paring knife, scoop out centers of cucumber slices; carve decorative edges, if desired. Using a pastry bag fitted with star tip or resealable plastic bag with one corner snipped, pipe cream cheese into centers of cucumber slices. Set prepared shrimp on top. Chill and serve.

