

Encore Needle & Crafts Newsletter March 2014



Nona Johnson

Nona was born in Iawa and grew up in Grinnell where she still spends the summer months away from the Arizona heat. She and her husband on 56 years, Bill, have four children; Mike and Jim back in the midwest and Teresa and Donna here in Arizona.

Nona's first job out of high school was as a legal secretary. She has also worked as a bookkeeper, incurance claims supervisor and a City Clerk. For twenty years she worked for GTE, now Vertican, moving from Grinnel, IA to Ft. Wayne, Indians, then on to Tampa, Florida. There she was Supervisor and Lead Tester of the computer system that interfaced with the long distance carriers and cellular companies.

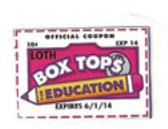
In addition to knitting and crocketing, Nona enjoys making silk flowers, singing and reading. We are so happy to have her as our club Vice.

President.



Don't forget that we are helping out Thompson Ranch School by collecting these labels.





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CHECK OUT OUR WEBSITE

WWW.SCWCLUBS.COM Click on Encore Needle & Crafts Good job by Jacki Curtis

Just a reminder that there are NO RESERVED SEATS in the club.

With our many new members, we want them to all feel welcome and know that this is the friendliest club in town and they wnat to return every Friday.



SUNSHINE CARDS

were sent to:

Sympathy Joy Hicks Jeanne Wead **Get Well** Ruth Buck Get Well

Mary Coffman Thinking of You



A Bia 'THANK YOU'

To our Board for sponsoring the 'Pitch In' luncheon. We have some super cooks in this club. Everyone had a wonderful and fullfilling time.

Also, congrats go to Joan Donner and her committee for a job well done with the Spring Craft Fair. You can't be beat.



Can you help with these requests?

Normi will be dressing the window for the summer and she wishes to have Items that are red, white, and blue. If you have any items that can be left in the window for three months, please have them to her no later than April 18th, before she leaves.

Thanks.

The Airman's Attic has asked for slippers for adult women. Here is a summer project for you to work on.



Terri's Baked Macaroni

1 lb elbows or small shells

1 stick butter 3 TBS flour

1 quart milk (2%) 8 oz. Vleveeta cheese

small chunk chedar cheese

peppert to taste 3/4 cup bread crumbs

Melt butter in medium size pot, add flour to form paste. Add milk, chunk velveeta to mixture. Grate cheddar & add. Stir till melted and becomes a sauce.

Meanwhile, boil pasta. Drain & pour into baking dish. Pour sauce over pasta, add pepper if desired. Mix so all pasta is covered. Sprinkle breadcrumbs on top. Dot with butter and bake 30 minutes at 350 degrees. Enjoy.

> Next Meeting April 25, 2014 Have a Fun Easter

editor: Fran



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