



Encore Needle & Crafts Newsletter March 2014



Nona Johnson

Nona was born in Iowa 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, insurance claims supervisor and a City Clerk. For twenty years she worked for GTE, now Verizon, moving from Grinnell, IA to Ft. Wayne, Indiana, 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 crocheting, 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.



CHECK OUT OUR WEBSITE

WWW.SCWCLUBS.COM

Click on Encore Needle & Crafts
Good Job by Jacki Curtis



SUNSHINE CARDS

were sent to:



Joy Hicks Sympathy
Jeanne Wead Get Well
Ruth Buck Get Well
Mary Coffman Thinking of You



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. Velveeta cheese
small chunk cheddar 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.



A Big 'THANK YOU'

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



editor: Fran



Next Meeting

April 25, 2014

Have a Fun Easter

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