

Encore Needle & Crafts

Newsletter
May 2014



NOMINATING COMMITTEE

Ann Marie Fromm
Melanie Parker
JoAnn Schneider



Please say 'yes' when they ask for your help.



**Sunshine Cards
were sent to:**

GET WELL - Marjorie Newsome
Betty Jane Jones
Joy Seals

SYMPATHY - Maryanne Edens
Mary Coffman family

Welcome to our newest Club
member:



Dianne Repsholdt

We are so happy to have you with us.

Life is ...

- * is an opportunity; benefit from it
- * is beauty, admire it.
- * a challenge; meet it.
- * a duty, complete it
- * a game, play it
- * a promise, fulfill it
- * is sorrow, overcome it
- * a song, sing it
- * a struggle, accept it
- * a tragedy, confront it
- * an adventure, dare it
- * is luck, make it
- * Life is Life, fight for it.

Mother Teresa



Coming Club Events

JULY 4TH FROSTY Day (time to cool off). No charge but you **MUST** sign up. Bring your drink.

July 4th @ 9 AM, Learn to make the Crocodile Stitch with Terri and Karol Sign up sheet board.

August - Indoor Picnic - cost will be posted later.
BYO drink.

October 3 - 'A Sea of Pink' - Cancer Program

November 8th - Craft Fair

December 5th - Christmas Party



REQUESTED RECIPIES



Nutty Cracker Snacks

1 tube Keebler Club Crackers
1 teaspoon white corn syrup

1 stick butter, melted
1 cup slivered almonds

1/2 cup sugar

1. Lay crackers side-by-side on cookie sheet that has been lined with foil. (Don't forget this!!!!)
2. Cook butter, sugar & corn syrup for 2 minutes, or until it boils. Pour over crackers. Sprinkle with almonds, press gently into crackers.
3. Bake at 350 for 10 minutes, or until bubbly.
4. Cool. Break apart. (These freeze well)



PINEAPPLE POKE BUNDT CAKE

1 can (20 oz) Crushed Pineapple
2 tbsp vanilla extract, divided
1 cup powdered sugar

4 eggs
1 pkg (4 oz) instant vanilla pudding
3/4 cup vegetable oil

1 box yellow cake mix (2 layer)
1tbsp melted butter (glaze recipe below)

PREHEAT oven to 350F. Spray 12 cup bundt pan with cooking spray. DRAIN pineapple; measure 3/4 cup juice to use with cake mix. Reserve remaining juice for soaking mixture. BEAT cake mix, pudding mix, eggs, oil and 3/4 cup pineapple juice in large bowl for 2 minutes. Add 1 tsp vanilla extract. Fold in crushed pineapple. Pour into prepared pan. BAKE 38 to 42 minutes or until toothpick into center comes out clean. COMBINE remaining pineapple juice, powdered sugar & melted butter in a small bowl while cake is baking. Stir in remaining 1 tsp vanilla extract. REMOVE cake from oven & set on a wire rack. Poke holes in cake with skewer at 1/2 inch intervals while still hot and in pan. POUR soaking mixture over cake (NOTE if soaking mixture begins to pool, poke more holes). Allow to cool in pan 30-40 mins, then flip cake upside down onto serving platter; remove pan. Cool completely then drizzle with glaze, if desired. GLAZE - Combine 1/2 C powdered sugar & 1 tsp cold milk; whisk until completely combined. Cover with plastic wrap until ready to use. Makes 12-16 servings

REMEMBER THIS !

There will NOT be a club meeting on
July 11th.
The floors are being cleaned.



If you are leaving for a vacation, be it for the entire summer or just a week or two to get out of the heat, please travel safely and enjoy it.

We look forward to seeing you again in the Fall

NEXT CLUB MEETING
SEPTEMBER 26, 2014

Editor: Fran

