



A Reminder:
The club room will be closed on
December 7th
So come to the Party!



Once again the Fall Craft Fair was
 a huge success.



A BIG 'THANK YOU' GOES TO
KAROL WOODBURY & JOAN
DONAR FOR A JOB WELL DONE.

Also thanks to all the other members
 who helped with sales, cashiering, &
 behind the scene grunt work.



REMEMBER:

We continue to collect the "Box Tops
 for Education" & "Campbell Soup
 Labels"
 Bring them in after the holidays.

'tis the **Season**
 to be **Folly**

Next Business Meeting
December 28, 2012



EDITOR: FRAN



Mmmm.... Pumpkin Mousse

- 1 box (3.4 oz) vanilla instant pudding & pie filling mix
- 1/4 tsp. pumpkin pie spice or ground cinnamon
- 1/3 C (5 oz can) evaporated fat free milk
- 1 C Pure Pumpkin
- 2 T sugar
- 1 1/2 C. thawed fat-free whipped topping

Combine pudding mix & spice in medium bowl. With whisk, add milk; mix until well blended. Add pumpkin; mix well Gently fold whipped topping into pudding mixture. Spoon into serving dishes. Top with additional whipped topping & pie spice, if desired. Serve immediately or cover & refrigerate. Makes 6 servings.



HAVE A JOYOUS HOLIDAY
SEASON

