

Sunshine Cards Were Sent To



Yvonne Cooper - Get Well
Marjorie Newsome's family - Sympathy
Joy Sears - Miss You

Waffled Oatmeal Chocolate Chip Cookies

1/2 C softened butter	1/2 tsp baking soda
1/2 C firmly packed brown sugar	1/4 tsp salt
2 large eggs	3/4 C old-fashioned rolled oats
1 tsp vanilla extract	3/4 C chocolate chips
1/2 C all-purpose flour	Nonstick cooking spray

Preheat waffle iron. In a large bowl, beat the butter & brown sugar with an electric hand mixer until mostly smooth. Add the eggs and vanilla, then continue beating until they're fully incorporated. In a medium-size bowl, combine the flour, baking soda and salt. Add these dry ingredients to the wet ingredients and mix until few streaks of flour remain. Add the oats and chocolate chips and stir to combine. Coat both sides of the waffle iron with nonstick spray. Place a heaping tablespoon of dough onto each waffle section, allowing room for the cookies to spread. Close the lid and cook until cookies begin to brown. This will only take 2 to 3 minutes. The cookies should be soft when you remove them to a wire rack to cool. They will firm up as they cool. Repeat until the remaining batter has been waffled. Makes about 20 cookies.



From "Will it Waffle?" by Daniel Shumski

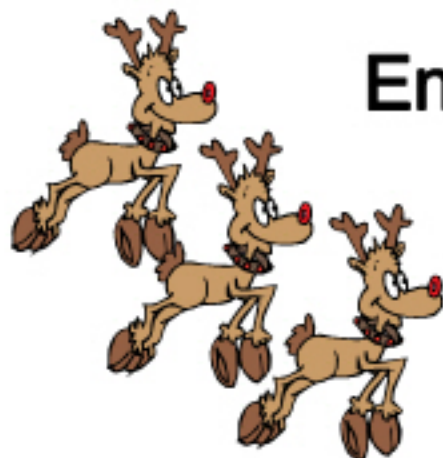
KUDOS TO

- * Joan Donar and her committee for another 'Job well done' at the Craft Fair.
 - * Phyllis Terlazzo for her wonderful bulletin boards.
 - * Lucille Hager for her many ideas and leadership over the years.
- ***** BUT Mostly to all our members who do so much to make this such an enjoyable club to share our charity projects, good humor, laughter, and joys. We are blessed.

HAVE A VERY VERY MERRY CHRISTMAS AND HOLIDAY SEASON

EDITOR: IRAN





Encore Needle & Craft Newsletter November 2014



Holiday Party

December 5, 2014 11:00 AM
1 & J Restaurant

MENU

Sakad with Ranch Dressing **Choice of Entree**

- * Grilled Salmon with homemade tartar sauce
- * 6 ounce Top Sirloin Steak (med rare) only
- * Charbroiled mesquite chicken breast

Baked Potato Medley of Vegetables
Roux & Butter
Cheese Cake
Coffee, Iced Tea

Qualified members: \$13.00
Guests and non-qualified: \$18.00

** Please bring an unwrapped toy to be given to the 'Airmans Attic' at Luke Air Force Base.

DIRECTIONS: Using El Mirage Rd to Bell Road & then left on Bell; then right just after gas station & straight to the restaurant.

From Bell Road, after crossing El Mirage Rd, take the first right just after the gas station.

NOTE: CLUB WILL BE CLOSED THIS DAY

Club dues for 2015

Be sure and have your Recreation Card and \$2.00 when renewing. Thanks again to Gall Walth for her years of serving as our Membership Chairman. **BONNIE PUTZE** has taken on the job for the coming year. Thank you Bonnie. Of course discount cards from Bob's Variety will be available for 2015.



Seasons Greetings

next business meeting

December 26, 2014

WELCOME NEW MEMBERS



Kathlyn Boyd & Sharon Glymer