

# Hammersmith Quilters Guild Newsletter



[www.hqgsaugus.org](http://www.hqgsaugus.org)

December 2023

## December 6, 2023 Meeting

**Show & Tell:** We will not have Show & Tell in December.

**Creative Quilt Works:** The December Creative Quilt Works project is a wine/gift bag with a holiday or winter theme that could be used for gift giving.

**Fat Quarter (FQ) Drawing:** Bring a fat quarter in the designated color or theme. For each FQ you bring, your name goes into a drawing. You could win a whole bundle of fat quarters! The color for December is Purple. Remember: a fat quarter of fabric measures 18" x 22".

**3/\$1 Raffle:** Buy 3 tickets for \$1 and you are entered into a raffle for notions or other quilting things. The more tickets you buy, the more chances to win!

**Name Badge:** Wear your Guild name badge and enter a drawing for a prize. This is to encourage everyone to wear their name badge so we get to know who you are! New members received a printout of the directions when you joined as part of your tote bag welcome pack; the directions can also be found on our website [www.hqgsaugus.org](http://www.hqgsaugus.org) under Member Information.

**New One-Time Raffle:** At a previous quilt show, Dottie was the winner of a Blue and White Raffle Quilt. Dottie's husband, Roger, donated the quilt back to the Guild and the Guild will be selling raffle tickets at the December, January and February meetings with the drawing taking place at the February meeting. Further details will be provided at the December meeting.

All drawings and raffles are optional; you do not need to participate at all, or you can pick the ones that interest you!

## President's Message: Nancy Sandreuter

Dear Guild Members:

All I can say is **WOW!** What a wonderful Quilt Show! Gretchen and Sally, together with the entire Show committee created a beautiful event. Everyone did a great job. And congratulations Janet Dalis for her winning quilt!

Our sincere thanks go out to the Senior Center and the Town of Saugus for providing the great space for this event and hanging our banner to advertise the event. And to Gretchen's brother for designing our advertising campaign's flyers and rack cards.

A representative from the Saugus Food Pantry stopped by the Show to thank us for our donations. She told me that everything we collected was gone the next day. She also sent us a thank you note. This is a reminder for all of us that our food pantries in Massachusetts need donations all year long. Please keep this in mind as we approach the holidays.

December 6<sup>th</sup> is our Guild Meeting and Holiday Potluck. If you haven't done so already contact Mary Ann Andree and let her know what you will be bringing. Her instructions follow later in this newsletter.

Remember our March 15-17 Quilting retreat is fast approaching. All the information and instructions to sign up are on our web site. Let Cindy Nile know if you plan to attend.

Remember to check the web site for our calendar of events for any additions or changes throughout the year. It can be found in the Member Information section. Have a wonderful Thanksgiving and see you on December 5<sup>th</sup>.

Nancy Sandreuter, President



## Treasurer's Report: Sheila Darcy

The bank balance will be updated at the December meeting because the accounting from the show is being finalized now. When writing a check to the Guild, please make a note in the memo space of your check so we know what it is for and can track the payment. That way we can keep the checks in categories making it easier for me to find your check if necessary. When you're submitting receipts for reimbursement, please put them in an envelope and write on the envelope what each receipt is for so the expenses can be tracked as well.

## Membership & Web Administration: Rosalene Graham

We welcome Bea Gardner and Kristen Ball to our Guild. They joined the Guild at the quilt show. Please extend a warm Hammersmith Quilt Guild welcome to them when they attend their first couple of meetings.

We currently have 86 paid members. The cost for guests attending the December meeting is \$5. Remember, only guild members may participate in regularly scheduled Guild activities (Creative Quilt Works, Block of the Month, Fat Quarter Raffle, etc.) when attending a meeting.

If you have a friend who is interested in learning to quilt or who may be an experienced quilter, please tell them about our Guild. We welcome new members.

Pictures of quilts from the show are now up on the website. Check them out at:  
<https://hggsaugus.org/index.php/around-the-block/>

### **Program Committee: Joyce Rodenhiser**

In December we can relax and enjoy our friends at the Potluck Dinner. We will hear a story of Mr. and Mrs. Wright as we exchange small gifts with our table mates. (Thanks to our late member, Dottie Macomber, we have this tradition to have fun with at Holiday time!) There is a \$20 maximum suggested price for exchange gifts.

Much appreciation from the Penny Basket Committee - you have outdone yourselves with your generosity in filling the baskets! Everyone exclaimed how wonderful they were! All those who came were happy, happy, happy and we thank you so much for all your work! It was an honor to be entrusted with all the baskets.

Heartfelt thanks to Louise Nazzaro (who was there every step of the way), Ellen Moore, Margie Berkowitch and Merle Gordon who took names and numbers of would-be winners! We sold 246 tickets and had 27 winners.

In these troubling times it was a sheer pleasure to be with Hammersmith Quilters for 3 days!

Please do not wear perfume to the Guild Meetings. We have one member, and maybe more, who is very allergic to it and has Asthma. In this case, Scents do not make sense!!

### **Charity Donations Committee: Gretchen Berkowitch & Louise Nazzaro**

Thank you to all who donated food to the Saugus Food Pantry. It was quite a haul! The generosity is much appreciated.

There will be no collection of pillowcases and quilts at the December meeting. By the time of the December meeting, the Guild will have already met to stuff 100 snowman pillowcases for DCF and Home for Little Wanderers as we are meeting the day after Thanksgiving.

The donation committee would like to thank members for their quilt donations. Members really came through in the last couple of months. 70 quilts will be donated this year to DCF and Home for Little Wanderers.

The pillowcases we received are very cute and so diverse...who knew there were so many snowman designs. The younger children are going to be given quilts along with goodies and toys. The teens are going to be given pajamas in addition to snacks and various fun things.

## Quilt Show Committee: Gretchen Berkowitch & Sally Clapp

What can we say, except THANK YOU! The Quilt Show Committee dedicated their time and energy to coordinate a beautiful show. We heard so many compliments about the show itself, but also in relation to the talented members. Special recognition to the committee members: Sally Clapp, Beverly McGrath, Gail Dwyer, Linda Repucci, Judy Masakowski, Joyce Rodenhiser, Carol Healey, Paula Fallon, Carmen Arnone, John Balliro, and Nancy Sandreuter. Without their efforts we would not have such a successful fundraiser for the guild.

Some guests were so impressed they expressed interest in joining. If you see an unfamiliar face, please welcome them!

We would like to extend a big congratulations to the Viewer's Choice winners. All of the quilts in the show were beautifully done. There were many different styles of quilts that showed the broad diversity of techniques and personal expression that are possible in quilting. Our winners are wonderful examples of that diversity. They are:

First Place: Janet Dalis for Fire Flowers

Second Place: Diane Paxton for Pacific Sunset

Third Place: Bernadette Reilly-Smorawski for Hexie Medallions

Thank you to everyone who entered quilts. It's not a show without the quilts and the show can't happen without all the great folks who gave their time, energy and commitment to bring this about. The Boutique, Cafe and Penny Sale Baskets were all busy throughout the weekend. The Cafe served as a nice area for guests to mingle and take a little break. Leftover food was given to The Food Drive, an organization that rescues food from restaurants, caterers, etc.

The Boutique looked so pretty and sales were steady throughout the weekend. More of our Guild's talents on display.

Guests enjoyed taking chances on the many baskets. It was quite impressive to see them displayed so nicely. It was great to see that so many guild members were winners.

A Quilt of Valor ceremony was held to honor the service of Al Rodenhiser. The ceremony was very moving and a wonderful way to thank Al for his service. The ceremony also educated guests and members as to how quilters are giving back and honoring veterans, and those in active duty.

Once all the tallies are made, and expenses are accounted for, we will share this with the membership.

Again, many thank you's to all.

## Quilt Show Café: Carol Healy

On behalf of myself, Paula Fallon and Paula Grenier, we would like to thank everyone who contributed to the Hammersmith Quilt Guild Quilt Show Cafe! We had such a broad assortment of baked goods. Everything was delicious! It was heartwarming to say the least. Everyone loved the many different foods they had to choose from. People loved getting together to converse in the warm and inviting room. Many thanks to all of our wonderful volunteers who took the time to volunteer at the cafe. It is truly appreciated!

**Please find attached to this newsletter three recipes we are sharing ~ thank you Paula Grenier and Ruth Ashton!**

Thank you all!  
Carol Healy

## Member-at-Large: Paula Fallon

As the Member-at-Large, I am here to help with any member questions or comments. Please don't hesitate to contact me.

## Sunshine and Shadow Committee: Brenda Lane

This month we have learned that Linda Talanian has been undergoing radiation therapy and I'm sure she would appreciate a card letting her know you are thinking about her.

Diane Bucknill recently underwent a back operation and is recovering nicely. I'm sure a Get Well card would put a smile on her face.

Linda Reppucci and Judy Massakowski's mother passed away. I'm sure they would appreciate a card as well.

If you know of anyone who needs a little cheering up for whatever reason, please let me know. I'd be happy to send a card with well wishes. You can contact me at [brendaglane14@gmail.com](mailto:brendaglane14@gmail.com).

## Hospitality Committee: Mary Ann Andree and Ann Kelly-Maguire

**Attached at the end of this newsletter you will find a spreadsheet showing what everyone has signed up to bring to the holiday pot luck. Please remember to bring serving utensils for your items and don't forget to take home your leftovers, containers and serving utensils at the end of the evening.**

## Creative Quilt Works & Block of the Month: Judy Massakowski and Linda Reppucci

The December Creative Quilt Works project is a wine/gift bag with a holiday or winter theme that could be used for gift giving.

### Ruler Librarian: Rosalene Graham

The third Studio 180/Deb Tucker ruler in our ruler library is the ruler number 3, Tucker Trimmer. It makes perfect hourglass units. It comes with instructions. Instructions are also available at <https://www.youtube.com/watch?v=fOoLo3PFhuQ>. The ruler has eleven unit size options from 1" finished to 6" finished in half inch increments (trim sizes 1½" to 6½").

The Guild has 89 rulers and templates for loan plus a few machine quilting rulers, bias tape makers, and other odds and ends.

If you wish to check out a ruler, contact Rosie Graham at [hammersmithqgmembershipchair@gmail.com](mailto:hammersmithqgmembershipchair@gmail.com) with the ruler number and when you need it.

### Miscellaneous: Cindy Nile

We are opening up the last few spots to the Hammersmith Getaway on March 15-17, 2024 at the Doubletree Hilton in Nashua, NH to friends of members. Please have your friends send their completed Registration Form and \$50.00 deposit check (made payable to: Hammersmith Quilt Guild and with a note in the memo section of the check that reads: 2024 Retreat) to Sheila Darcy, 88 York Road, Lynn, MA 01904 as soon as possible. The final spots will be given to the registrants in the order they are received. **Please note that Carmen is on vacation so all new Registrations must be mailed to Sheila.** Registration forms are available on the Guild website.

Have you checked out Bonnie Hunter's blog for her latest mystery quilt? If not, check out [www.quiltville.blogspot.com](http://www.quiltville.blogspot.com) and then click on the tab near the top of the page called Indigo Way Mystery. From there you will find the Introduction information that tells you all about the upcoming mystery quilt and the materials and tools you will need to make the quilt. Don't forget that the first clue will be published on this same blog page on Friday, November 24<sup>th</sup> and then each Friday after that until all of the clues have been revealed. If you are participating in this free mystery quilt, make sure you download the clues each week and save them to your computer or print them out so that you have them because they will be removed from the blog at the end of the sew along in early January.

Don't forget to check the Guild website periodically for any updates on the Guild Calendar. All updates will be made to the calendar on the website.

## Pot Luck Sign-up Sheet

Name	What are you making?	Type
Kirsten Swenson	Jalopeno popper	Appetizer
Nancy Sandreuter	Cream cheese spread	
Cindy Nile	Veggie Platter	
Barbara Martinson	Cheese/crackers	
Ellen O'Sullivan	Cheese/crackers	
Kathy Connors	Chips/dip	
Carmen Arnone	TBD	
Barbara Talanian	TBD	
Diane Bucknill	Meatballs	Main Dish
Jean Balliro	Chicken and noodles	
Pam Moriarty	Chicken wings	
Pat Sargent	Pizza	
Paula Fallon	Pizza	
Janice Meade	Pizza	
Phyllis Poussard	Pizza	
Sheila Darcy	Calzone	
Coreen Comeau	calzone	
Margie Berkowitch	Chicken wings	
Sandy Clapp	Eggplant Parm	
Irene Dwyer	Pork Tenderloin Bites	
Adrienne Nolan	Ham	
Helen Fortucci	Chicken wings	
Mary Ann Andree	TBD	
Gretchen Berkowitch	TBD	
Linda Talanian	Pasta Salad	Salad
Maureen Ward	Salad	
Louise Nazzaro	Broccoli Salad	
Jean Coughlin	Orzo Salad	
Kathy Boardan	Rice Salad	
Ann Kelly-Maguire	Green bean salad	
Millie Becker	Salad	
Dianne Cheney	Chocolate cake	Dessert
Rosie Graham	cookies	
John Balliro	Lemon bars	
Anne Smith	Lemon cake	
Nancy Sandreuter	Almond cake	
Linda Reppucci	cookies	
Gail Dwyer	Sweets	
Joan Alexander Spinney	Individual sweets	
Margarita Blyumkia	Fruit platter	
Holly Peterson	Cookies	
Lori Sue McNeeley	Cake	
Carol A. Healy	Dessert Bars	

## Sour Cream Coffee Cake (Paula Grenier)

1/4 cup firmly packed brown sugar  
1 1/2 teaspoons of cinnamon  
1 cup chopped walnuts or pecans  
3 cups all-purpose flour  
1 1/2 cups sugar  
3 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup margarine or butter, softened  
1 cup reduced-fat sour cream  
1 teaspoon vanilla  
3 eggs



Combine brown sugar, cinnamon, and walnuts in small bowl. Set aside.

Combine flour, sugar, baking powder, baking soda, and salt in mixer bowl. Add margarine, sour cream, and vanilla. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 30 seconds, or until ingredients are combined. Stop and scrape bowl. Turn to Speed 4 and beat about 1 1/2 minutes. Stop and scrape bowl.

Turn to Stir Speed and add eggs, one at a time, mixing about 15 seconds after each addition. Turn to Speed 2 and mix about 30 seconds.

Spread half the batter in greased and floured 13X9X2 inch baking pan or 10-inch tube pan. Sprinkle with half of cinnamon-sugar mixture. Spread remaining batter in a pan and top with remaining cinnamon-sugar mixture. Bake at 350 degrees F for 50-60 minutes. Serve warm.

Yield 16 servings.

Per serving: About 362 cal, 6 g pro, 47 g carb, 17 g fat, 44 mg chol, 349 mg sod.



## Scandinavian Almond Cake (Paula Grenier)



**Spray pan with Pam or Cooking Spray**

**Beat well: 1 1/4 cups sugar, 1 egg, 1 1/2 teaspoons pure almond extract, 2/3 cups milk.**

**Add: 1 1/4 cups flour, 1/2 teaspoon baking powder**

**Add: 1 stick melted margarine**

**Mix Well**

**Bake at 350 for 40-50 minutes. Edges must be golden brown.**

**Cool in pan before removing. Cake will break if removed too soon.**

**Sprinkle with confectionary sugar.**

**Variation: Before pouring batter into the pan, spray with Pam, and sprinkle sliced almonds on the bottom.**

## GINGER SCONES [abbreviated] - Last revised 10-20-11

Adapted from Nancy Silverton's Pastries from the La Brea Bakery  
"Candied ginger turns this traditional cream scone into a spicy and addictive breakfast.  
After all these years, it's still our bestselling scone at the bakery."

2 1/4 cups unbleached pastry flour or unbleached all-purpose flour  
1 Tablespoon baking powder  
1 to 2 Tablespoons white sugar  
1 1/2 sticks (6 ounces) unsalted butter, cut into 1-inch cubes and frozen (OKAY to just use 1 stick of butter)  
4 to 4 1/2 ounces candied (non-crystallized?) ginger (one-half of the 8 oz package from Trader Joe's is fine)  
1/2 cup reconstituted powdered nonfat milk or milk or half & half  
3 T. marmalade (Trader Joe's pink grapefruit marmalade has lots of peel & great flavor)

Adjust the oven rack to the middle position and preheat the oven to 400°F.

Finely chop the ginger into 1/4-inch pieces either in food processor or by hand.  
In the bowl of a food processor fitted with the steel blade put flour and ginger and process until ginger is chopped med/fine. (By hand: chop ginger on a cutting board with a sharp knife.)  
Use a mesh colander to sift the flour from the ginger. Put ginger aside.  
In the bowl of a food processor fitted with the steel blade combine the flour, sugar, and baking powder, and pulse or mix on low to incorporate. (By hand: mix in a bowl with a fork or whisk.)  
Add the butter, and pulse on and off, until the mixture is pale yellow and the consistency of fine meal.  
(By hand: use a pastry blender or two table knives to cut the butter into the flour mixture.)  
Add the MARMALADE & process until the orange peel is chopped.  
Transfer the mixture to a large bowl and stir in the ginger.  
Make a well in the center of the flour & ginger mixture and pour in the liquid mixture.  
Using one hand or rubber spatula, draw in the dry ingredients, mixing until just combined.  
Wash and dry your hands and dust them with flour.  
Turn the dough out onto a lightly floured work surface and gently knead a few times to gather it into a ball.  
Roll or pat the dough into a circle about 3/4 inch thick. ~8 1/2 inches diameter.  
Cut like a pie into fourths: half vertically, then half horizontally.  
Then cut each quarter into three wedge-shaped pieces for a total of 12 scones.  
Place the scones 1 inch apart on a baking sheet.

Bake for 12 to 16 minutes, until the surface cracks and they are slightly browned.  
Yield: 12 scones

Note: the original recipe uses  
1 teaspoon finely chopped lemon zest (about 1/2 lemon)  
1/3 cup granulated sugar  
3/4 cup heavy cream  
Marmalade is easier to keep on hand than fresh lemons, so this version uses marmalade instead of the lemon zest. Since marmalade is sweetened and wet, this version uses less sugar, and less milk. Heavy cream made the scones almost greasy, half & half is nice, but even powdered nonfat milk is fine.

ESTIMATED TOTAL CALORIES: 1,954 / 12 scones = 163 calories each

This is the link to the original:  
[http://www.epicurious.com/recipes/recipe\\_views/views/104666](http://www.epicurious.com/recipes/recipe_views/views/104666)

ESTIMATED Weight Watchers POINTS:  
Total recipe ingredients = 71  
(minus 3 for powdered milk instead of half & half = 68; 68/12 = 5.67)  
12 scones = 6 POINTS each



## **Mary Rose's Quilts & Treasures**

**Just a quick reminder**

**Shop The Block 2023**

**Kick-off starts**

**Thursday – November 30, 2023**

**5 pm – 9 pm**

**Friday - December 1, 2022**

**10 am – 5 pm**

**Saturday – December 2, 2022**

**10 am - 4 pm**

Mary Rose's has unique gift items for all your Holiday needs, come in visit with friends and family, and take a chance to win a Great Holiday Basket loaded with lots of great goodies. (Proceeds go to The Reading Food Pantry)