

Heartstring Quilters

December 2020

Holiday Meeting with Rachel Sherman Thursday, December 17, 2020, 6:30 p.m.

Karoline will again be hosting the meeting via Zoom:

<https://us02web.zoom.us/j/3133344781>

Meeting ID: 313 334 4781

Passcode: 654321

Our special guest is Rachel Sherman. Some of you will remember her from a visit she made to our guild several years ago. She designs clothing that combines beautiful color, pattern, and textures. She will be doing a mini-workshop on making a stocking stuffer/ornament from materials that most of us should have on hand. The list is below.

Coming Up January 14—Virginia Postrel

Our January guest will be Virginia Postrel, author of a new book entitled [*The Fabric of Civilization: How Textiles Made the World*](#). She is a journalist for *Bloomberg*, *The Atlantic*, and *The NY Times*. In preparation for writing this book, she learned to weave and spent 3 years studying all aspects of textile production.

“Virginia Postrel has created a fascinating history of textiles from their Palaeolithic beginnings to the present and future—from the earliest plant fibers plucked from weeds to synthetic fabrics with computer chips in the threads. And why, you say, should we examine mere cloth? Precisely because it fills more and more roles in our lives, yet we take it for granted. As Postrel writes, “We suffer textile amnesia because we enjoy textile abundance.” More information on her website: vpostrel.com



[Watch Video](#)

ART SUPPLY LIST for December 17th Heartstring Quilters Guild Class

- Cutting mat
 - Exacto knife or razor blade
 - *Ruler
 - *Angle square
 - Bone folder or something to serve as bone folder
 - Glue for paper and a paintbrush for the glue
 - 5 squares of card stock with design on both sides (4-inch square)
 - 2 squares of mat board or cardboard (2 1/8-inch square)
 - 2 squares of paper with image on one side (3-inch square)
 - 1 strand of yarn OR pearl cotton floss
- * Ruler & angle square are needed to prepare the square pieces for class and NOT needed for the class.

Heartstring Quilters Meeting Minutes November 12, 2020

The meeting began at 7:10 p.m., when enough members were present to hear a fantastic presentation by [Lisa Lackey](#). She broke her presentation into three categories that best capture her passion—**Influences, Inspirations and Interests**. She used her ZOOM proficiency to seamlessly and generously share her creations, and the Q&A following her presentation was evidence of the reception her abilities received.

Show & Tell

Susan Leonard showed some of the squares her most recent experimentation have led her to. Initially envisioned as a quilt, she has instead begun putting her creations (cobbled from varying materials, threadwork, scraps and portions of her late son's clothing) into shadow boxes.

Soryl and a friend have begun a challenge to create 6 inch samples from a 100 quilt block book, finding surprise in how each of them has interpreted the blocks, and enjoying the scrap busting aspects of the undertaking, which will eventually finish as a quilt. She's using fabric gifts received or used for family members over time.

Anita lost her daughter over the summer, and has been painting fabrics using inspiration derived from Lisa Walton [https://lisawaltonartist.com/portfolio_category/quilts/]. She's assembled a mini-folio with repetitive references to things her daughter loved – butterflies and buttons.

Sally shared about [Seamless Sewing](#), a relatively recent proximate fabric source. []

Libby has been corresponding with Martha Ressler who asked her to submit a work to an exhibition about isolation. She had a challenge coming up with a concept, and executed her final submission in ways that enriched her repertoire. Another work she shared was inspired by a photo she took and worked on voyages and colors. She used overall quilting and fabric paint to complete the work, now in Auburn, NY, where she was able to attend the exhibition (Quilt=Art=Quilt) and meet up with her son & friend during this challenging time. Her work took best in show.

Ellen showed a black/white Scherenschnitte rendering she made of the view of/from her house. And an inventive square fabric painting of an octopus, seeing it as a work in progress.

Deb is finding things that have been buried in the house they're selling prior to moving several blocks away. One was a fanciful appliqué of sea creatures. She's making masks using pieces from this.

Respectfully submitted,
Vernyce Dannells, secretary

CREAMY SPICY CHICKEN/PORK

Ingredients

Chicken thighs/Pork chops (thin)
Sour cream
Cilantro
Garlic
White balsamic or rice vinegar
Limes for juicing
Cayenne chili (fresh)
Cumin
Sea salt & fresh ground pepper
Olive oil

Directions

1. Marinate chicken in all ingredients except sour cream.
2. Remove chicken from marinade and sauté in olive oil, then add marinade back and add vinegar and a bit of water.
3. Cook until chicken is done, then remove chicken, turn off heat, add sour cream to pan, melt in, pour over chicken and serve immediately.

Karoline Wallace

Recipes from the Guild

We can't gather for our annual potluck this holiday season, where we have always enjoyed an abundance of wonderful food, conversation, and fun. We will meet on Zoom to share some holiday cheer. Here are a few recipes from guild members to remind us of the many wonderful meals we have had over the years! Recipes are tucked in as space allows.

Let's Do Chicken

Bryn Mawr Presbyterian Church Heavenly Hosts

Ingredients

½ teaspoon instant chicken bouillon
½ cup water, warm
2 cups chicken, cooked and cut in chunks
1 cup celery, diced
1 8-ounce water chestnuts, drained and chopped
¾ cup mayonnaise
2 cups cooked rice
2 tablespoons fresh lemon juice
1 very small onion – grated or chopped
1 10-ounce can cream of chicken (or celery) soup
½ teaspoon salt
1/8 teaspoon pepper

Topping

1 cup crumbled herb dressing
4 tablespoons butter, melted

1. Preheat oven to 350°.
2. Combine bouillon and warm water; mix well. Combine bouillon mixture with all ingredients except topping. Spoon into a (greased) 9x13 inch baking dish.
3. Combine the crumbs and butter and sprinkle over chicken mixture just prior to baking. Bake, uncovered, 30 minutes.

This casserole can be prepared a day ahead. Do not cover with topping until ready to bake. Serves 10 (this number seems high).

Note: I use four chicken breasts and sometimes add peas, chopped peppers or pimento for color. You can substitute parmesan for the topping.

Lindsay Johnson



Heartstring Quilters

The newsletter of Heartstring Quilters is published monthly.

Monthly meetings are held the second Thursday of every month at 7 p.m. Meetings are being held on **Zoom** for the 2020-21 year.

Membership dues are \$40/year. Guest fee is \$3, or \$5 when there is a speaker.

Officers & Committees

President: Karoline Wallace

Secretary: Vernyce Dannels

Programs: Lauren Anderson and Deb Schwartzman

Treasurer: Martha Klein

Asst. Treasurer: Susan Leonard

Hospitality: Patty Hewson

Newsletter: Lauren Anderson

Membership: Karoline Wallace

Raffle: Terry Ciampitti

Sunshine: Christina Johnson

Website: Karoline Wallace

Newsletter Submissions

Send items for the newsletter, including announcements and information from other guilds, photos, etc. by the 18th of each month to Lauren Anderson at: altolauren@mac.com.

Visit

www.heartstringquilters.com
for more information.

Cranberry Chocolate Biscotti

Ingredients

1 stick softened butter
¾ c. sugar
2 eggs
2 cups flour (when measuring, spoon flour into measuring cup and level off)
1 ½ tsp baking powder
¼ tsp salt
1 bar semi-sweet chocolate, chopped (with a knife)
½ cup chopped walnuts, or golden raisins or dried cranberries

Directions

1. Beat butter.
2. Add sugar and beat.
3. Add eggs.
4. Beat in dried ingredients.
5. Add chocolate and fruit or nuts.
6. Divide in half.
7. Spoon out into two long logs.
8. Flatten to be about 2-3" wide by 13" long.
9. Place on cookie sheet that you have sprayed with oil.
10. Bake 25 minutes at 325 degrees (should be slightly golden).
11. Take out and slice and turn all the cookies onto their sliced sides.
12. Return to oven to toast for 10 minutes.
13. Cool.

Best if stored in freezer if not serving all at one time.

