



Rockwell Collins Craft Club April 2017 Newsletter

Here's a nice spring weather with sweatshirts American Gothic for you. It's nice to see things getting buds and plants coming up. I love spring, but my allergies/sinuses do not.

So Claritin is my friend :) I am constantly on the lookout for new craft projects, so if you have any ideas, please share!

- ☀ We had a pretty good turnout for Bingo and Potluck last month, with lots of great bingo prizes.
- ☀ Work on the new cafeteria continues with no Completion Date to be had. So for now, we will continue to meet at the church, which is a very nice place for us, and we are most grateful.
- ☀ **Our meeting location & time:** We will be meeting at 4:30 at Jean Strait's church. **Kenwood Park United Methodist Church, 175 34th Street NE.** Park in the parking lot that is on 34th Street and come in that door. We will meet on the lower level in the large room. There is an elevator if you have trouble with stairs.
- ☀ This month's craft project will be something pretty for your door. We will have an umbrella that is paintable, and we will put silk flowers in it. The umbrellas we bought are white and paintable. There are some inspiration pictures on the next page. We experimented with all different kinds of paints and markers at our board meeting. Sharpies and similar markers work well, and also regular craft paint. They all dry pretty fast. Puffy paint would take a long time to dry. So BRING paints and markers, whatever you have at home and we'll get creative.
- ☀ Our charity for this month is Meals on Wheels. The last 3 months we collected for Critter Crusaders, collecting a total of \$81.

This Month at a Glance

<p>Next Meeting: Wed April 19 at 4:30 Kenwood Park Methodist Church 175-34th St. NE</p>
<p><i>Birthday List</i> <i>Page 1</i></p>
<p><i>Umbrella painting ideas</i> <i>Pages 2 & 3</i></p>
<p><i>Recipe and Quotes</i> <i>List of Officers</i> <i>Page 4</i></p>

Happy Birthday!
April
13th — Esther Miceli
16th — Mary Lagerquist
23rd — Marj Pepin
May
1st — Shari Burns







The mind is like an umbrella.. it only work when it is open.

Couch Potato Cookies

Makes about 2 1/2 dozen

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) cold unsalted butter, cut into 1/2-inch pieces
3/4 cup tightly packed light brown sugar
1/2 cup granulated sugar
1 1/2 teaspoons vanilla extract
1 large egg, at room temperature, lightly beaten
6 to 7 ounces bittersweet chocolate chunks (one generous cup)
1 cup finely crushed kettle chips (most of a 6-ounce bag)
1/2 cup crushed thick pretzels, with some chunks remaining (about 3 large pretzels)

1. Sift together the flour, baking soda, and salt into a medium bowl and set aside.
2. Using a standing mixer fitted with a paddle attachment or a hand mixer, cream the butter and sugars on low speed until it is smooth and lump free, about 3 minutes. Stop the mixer and scrape down the sides of the bowl and the paddle.
3. Add the vanilla and egg and beat on low speed for 15 seconds, or until fully incorporated. Do not overbeat. Stop the machine and scrape down the sides of the bowl and the paddle.
4. On low speed, add the flour mixture. Beat until just incorporated. Scrape down the sides of the bowl. Add the chocolate chunks, crushed potato chips, and crushed pretzels, and mix until they are just incorporated. If using a hand mixer, use a wooden spoon to stir them in. Refrigerate dough for about an hour.
5. Preheat oven to 350°F. Adjust racks to lower and upper thirds of the oven. Line two baking sheets with parchment paper or silicone mats. Spoon the dough, using a large cookie scooper or a tablespoon, 2 inches apart onto the prepared baking sheets.
6. Bake for 11-13 minutes or until golden brown around the edges but still soft, almost underdone-looking, in the center. To ensure even baking, turn the sheets front to back and switch racks halfway through. Remove the sheets from the oven and carefully slide the parchment or silicone mats directly onto a work surface. When cookies are set, remove them to a cooling rack. Wait at least 5 minutes before serving or 20 minutes before storing in an airtight container for up to 3 days at room temperature.

When others try to rain on your dreams, carry an umbrella and dream on !!!

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