

Rockwell Collins Craft Club January Newsletter

I am back! Three surgeries in three months and I sincerely hope I'm done now. I know we are all trying to keep warm and relax this time of year. I received an invitation to participate in a Spring craft show in March, so I will share that information below in case you are interested in participating or attending.

☀ Our craft project this month will be a heart door hanger for Valentine's Day. We will not be doing the Valentines for the VA hospital and nursing homes this year, as last year there was very low interest and attendance for doing that. Thanks to Pat Little she found this project at Ben Franklin for us. I always loved that store and wish we still had one here.

☀ We sent Wounded Warriors \$100 for our charity from last month. This month's charity will be Cross Roads Mission. Their needs list is on Page 3.

☀ I was contacted about a Spring Craft Bazaar hosted by the Elks Club on 33rd Ave SW. It is Sunday, March 2. Let me know if you are interested in participating as a vendor. Cost is \$25 for one table and it is from 10:00—3:00 that one day only

☀ Company funding has been delayed, but we have been told it will be coming. So far our treasury is fine, but we are doing our best to keep the costs down.

☀ If you have any ideas for future craft projects, please talk to one of the officers about your idea.

This Month at a Glance

Next Meeting:
Wednesday
January 15
at 4:30 Main Plant

Birthday List
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Tasty Recipe
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*Recipe photos and
Charity List*
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*List of Officers &
Snowman Humor*
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Happy Birthday!

January

14th — Nancy Lacy

February

11 — Sue Pauba

20th — Casey Holland



Found this online and it sounds delicious:

This is a hearty dish with a creamy sherry wine sauce that I loved as a kid and now make for my own kids. When I was younger, my mom Gloria was a hard-working woman with two children. She very rarely had a lot of free time because she owned her own hair salon, but she always managed to have a home cooked meal on the table.

One of her special dishes she would make was called "Chicken Gloria". Or "Chicken A La Gloria". It's a hearty chicken dish that was my favorite and has since become my children's favorite.

Chicken Gloria

Prep Time: 25 minutes

Start to Finish: 1 hour

Servings: 6

Ingredients:

- 3 skinless boneless chicken breasts, trimmed and filleted in half lengthwise
- 1/3 cup of flour
- 3 tablespoons vegetable oil
- 2 tablespoons of butter
- 1 (8 oz) container of sliced fresh mushrooms
- 1/2 cup of sherry wine
- 1 small can of condensed cream of mushroom soup
- 1/2 cup whole milk
- 6 slices of Muenster cheese
- 3 tablespoons chopped fresh parsley for garnish

Salt and pepper to taste

Directions:

Preheat oven to 350°F

Season both sides of the chicken with salt and pepper, dredge lightly in flour to coat both sides. Shake off excess.

Add oil to frying pan and brown chicken in batches on both sides. You don't need to cook the chicken completely. It will finish cooking in the oven. Transfer the chicken to a 9x13-inch baking dish.

Add the butter to the frying pan and let it melt over medium high heat. Add mushrooms, season with salt and pepper and brown mushrooms until golden. Then add the sherry wine and cook for another minute or two. Add the creamy mushroom soup and milk and mix well.

Pour sauce over the chicken breasts, cover with foil and bake in oven for about 30 minutes. Remove from oven and top each piece of chicken with one slice of Muenster cheese. You can fold the cheese in half if it is too wide for the breast.

Place chicken back in oven uncovered and broil for 1-2 minutes to brown the cheese. Remove from the oven and set aside to cool.

Top with chopped fresh parsley and serve.

Cooking Tips:

This dish goes well with rice or noodles because there is usually extra sauce in the baking pan.

The recipe can easily be doubled to feed a crowd.

Pictures of the steps for the chicken recipe:



Needs List for Crossroads Mission

Food Pantry:

Non-Perishable Food

- Meat products
- Canned Vegetables
- Canned Fruit
- Canned Tuna
- Tuna Helper
- Baby Food

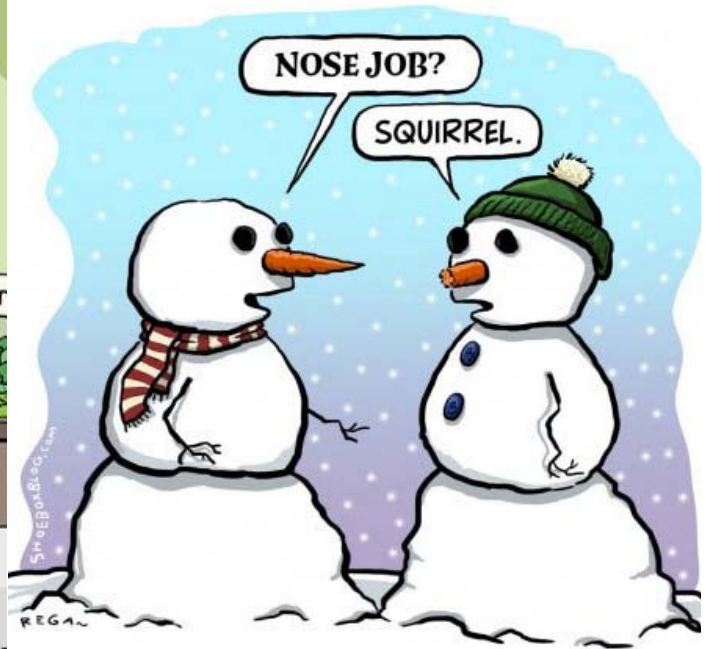
Personal Items:

- Toilet Paper
- Tooth Brushes
- Disposable Razors
- Wash Cloths
- Diapers and Pull-ups of all sizes
- Small Samples of:-Shampoo-Toothpaste-Soap

Clothing:

- Clothing from new born to seniors appropriate for the season and in good repair and clean. (Jeans always)
- NEW Under-garments and shoes are accepted.

It's so cold that you're thankful for hot flashes.



What is the opposite of a cold front? A warm back .



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