



Rockwell Collins Craft Club May 2016 Newsletter

Happy morel hunting. I do hope all this rain is making the rhubarb grow. I am so ready to bake some rhubarb goodies. I am trying something new this month. We attend flea markets at the Jackson County Fairgrounds four times a year, so I'm going to try having a booth for my craft items the end of this month. It has both indoor and outdoor booths that day, but since the weather this time of year can be awfully cold and rainy, I am opting for an indoor spot.

☀ **Our meeting location has MOVED!!!** The cafeteria will be closed for remodeling for about 1 year. So for now we will meet at the **Rec Center in the Iowa State Conference Room**. Because they often schedule training classes in that room, they have suggested that we start our meetings at **5:00**. It's the middle entrance on the East side of the building. When you go in that door it is the first room on the right. Please call me if you are unsure how to find our new location.

☀ I realize I am sending this newsletter to numerous people who are past members of our club and also some who have never been members. To all of you, please join us for some fun and crafts. We miss all of our former members. Anyone who has not attended before, you are welcome to try us out for free and see if you would like to join.

☀ Our craft project this month will be stained glass butterflies, all made with paper.

☀ Last month's ladybugs were a learning experience. We decided that instead of gluing the finished product to a golf tee, that we should **START** that way so we have a handle to hold onto while painting the ball. It would make drying easier also. We have lots of golf balls left if anyone would like some.

☀ Our charity this month will be Honor Flight.

This Month at a Glance

Next Meeting:
Wed May 18
at 5:00 Iowa State
conf room at the
Rec Center

Birthday List

Recipes Page 2

Tips & Tricks
Page 3

Humor and
List of Officers
Page 4

Happy Birthday!

May

1st — Shari Burns

22nd — Mary Zoll

June

1st — Trudy Albaugh

Rhubarb Recipes :)

I have probably shared one of these with you in the past, but here are my favorite three:

Rhubarb Bars

SAUCE: 1 cup white sugar
 2 Tbsp. corn starch
 1 cup boiling water

Boil and stir until thick, then cool.

CRUMB CRUST: 2 cups flour
 1 cup brown sugar
 3/4 cup oatmeal
 3/4 cup shortening
 1/2 tsp. salt

Mix like pie crust.

Put 1/2 in 9x13 pan. Pat down.

Cover with 3-4 cups finely cut rhubarb.

Pour sauce on. Add rest of crumbs.

Bake @350 for 1 hour.



Rhubarb Cake

This one is easy, good, and super moist.

Mix together:

1 egg
1 1/2 c sugar 1/2 c salad oil
1 c sour milk 1 tsp. vanilla
(add 1 tsp vinegar to regular milk)

Sift:

1 tsp. soda
2 c flour

Beat until smooth & add:

1 1/2 - 2 cups cut rhubarb (I add 3 cups)

Pour into greased and floured pan (or PAM spray)(9 x 13).

Sprinkle top with cinnamon and sugar and dot with butter. --- Don't forget this step.

Bake 45 min in 350 oven.

Best served warm or cool with whipped cream.

Rhubarb Pie

This is a double crust pie. You can make your own crust, or buy ready-made.

Put bottom crust in pie pan.

Beat 3 eggs well.

Add 1 cup sugar and 4 Tablespoons of flour. Mix well.

Stir 4 cups of cut up rhubarb into the egg mixture until coated well.

Pour this all into the pie crust and add the top crust. Seal around the edges.

Use a fork to poke holes all over the top crust, or cut slits with a knife.

Cover edges of crust with foil.

Bake @ 400 for 15 minutes and then @ 350 for 45 minutes.

I keep both all of these in the refrigerator after they are cooled.

Tips and Tricks and Money Saving Ideas:

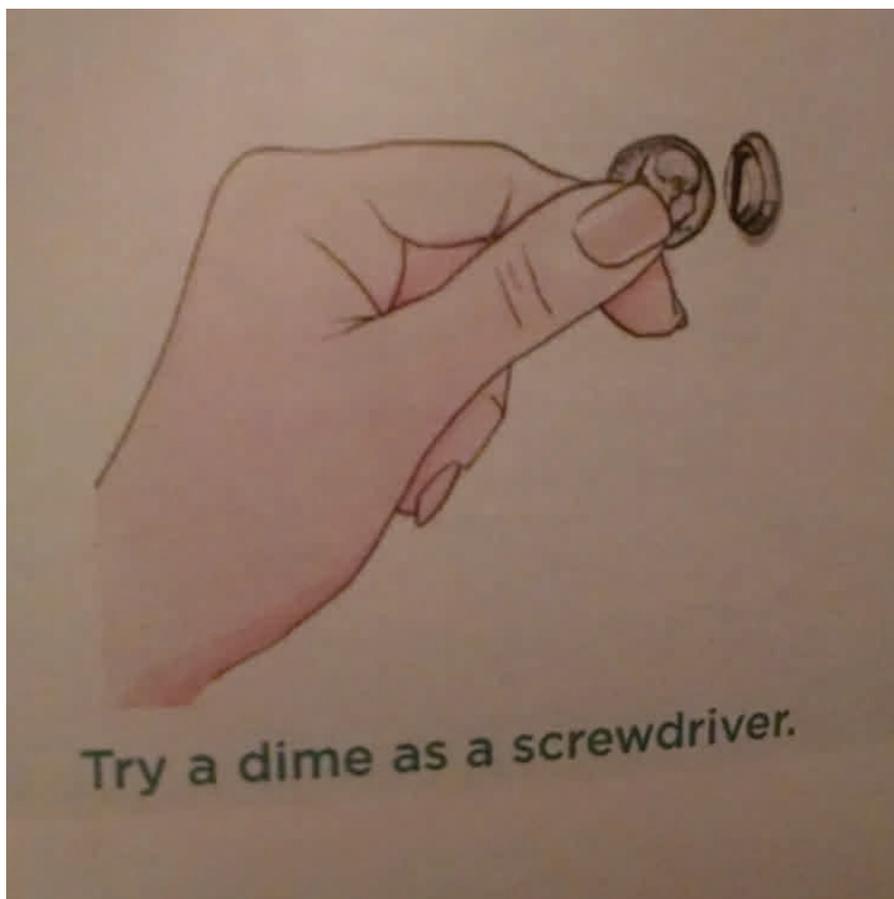
Loose Change — Don't empty those pockets! Small change adds up to serious project smarts: Pennies make for perfect spacers when laying floor tile; dimes create a good substitute for a screwdriver; and at roughly an inch wide (0.955 inch), a quarter does the trick when you need to make a rough measurement and don't have a ruler.

A dollar bill is just a hair over 6 inches if you need a longer 'ruler'.

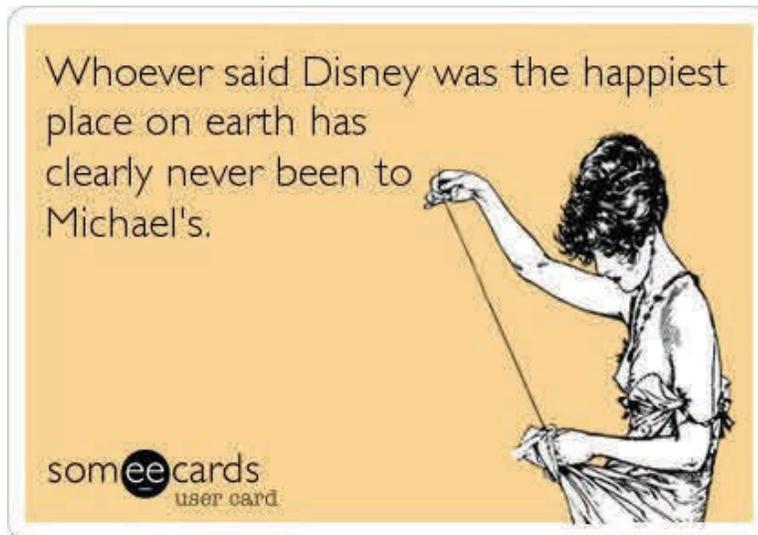
Q: My nonstick cookie sheets end up turning brown after a few uses. How can I clean them?

A: That brown gunk is most likely baked-on nonstick spray. To get it off, place paper towels on each cookie sheet. Mix 1 teaspoon of ammonia with 1 cup of water and pour over the towels so it soaks in. Cover with foil or plastic wrap (to keep it from drying out) and set aside, away from kids and pets. The next day, remove the layers and clean with a brush, soap and water.

If you have ever wished for easily removable wallpaper for your home, or even for a temporary living place, check out chasingpaper.com



Sometimes you have to forget what's gone, appreciate what still remains and look forward to what's coming next.



I tried a dessert called "Death by Chocolate", but it only made me stronger .

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