



Rockwell Collins Craft Club October 2017 Newsletter

**This Month
at a Glance**

Next Meeting: Wed October 18 at 4:30 Bldg 131 Ash conference room Corner of C Ave & Blairs Ferry Road
<i>Birthday List Page 1</i>
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It's been some awfully nice fall weather, after that heat wave. My brain is in fall craft show mode now and quite busy every day. I still need to make a new mattress and sheets for the wood cradle that my grandfather made, so it's ready for the new baby next month.

☀ I have a slight change about our new meeting location. After talking to the Woodworkers Guild, I have decided to use the Ash Conference Room in Building 131 instead of the Cafeteria in that same building. I ran into a problem trying to reserve the cafeteria for this month's meeting, as they were holding large group meetings there until 5pm and the room would be filled with chairs. The Woodworkers are very happy with the size and location of this Ash Conference Room, so I thought we would be too.

Building 131 is located at the SE corner of C Avenue and Blairs Ferry Road. There is a small parking lot on the west side of the building, between the front of the building and C Avenue. We will use that main front door, and one of us with a badge will have to open the door to let the others in. Then once inside, the Ash Conference Room and some restrooms are right there for open access to all. See map on next page.

☀ This month is our annual Pizza and Bingo party, so no craft project. Bring your own drink. Since we did not start our Pizza Reservation list last month, we will need to do it by phone. Please call or text me (Shari) to let me know if you will be attending and what your pizza flavor preference is. Please use my cell phone number and not my work phone. 319-270-0404.

☀ We will be discussing how much to pay the church for letting us hold our meetings there this past year.

☀ It is also time for Election of Officers. Please let us know if you would like to be a board member for the coming year.

☀ **It appears that the Rockwell Craft Fair this year will NOT be happening. That group is continuing their search for the right place, but it will be for next year.** Contact Jan O'Brien at 377-8111 if you have any questions or ideas for them.

Happy Birthday!
October
2nd — Sue Viall
7th — Jan O'Brien
9th Janet Baumgardner
9th — Darlene Ozburn
18th — Gloria Waltke
20th — Suzy Baxa
23rd — Michelle Bell
November
10th — Norma Mikkola
21st — Darlene Ealy
23rd — Vicki Lydon
25th — Arlys Huff
27th — Waunita Emken

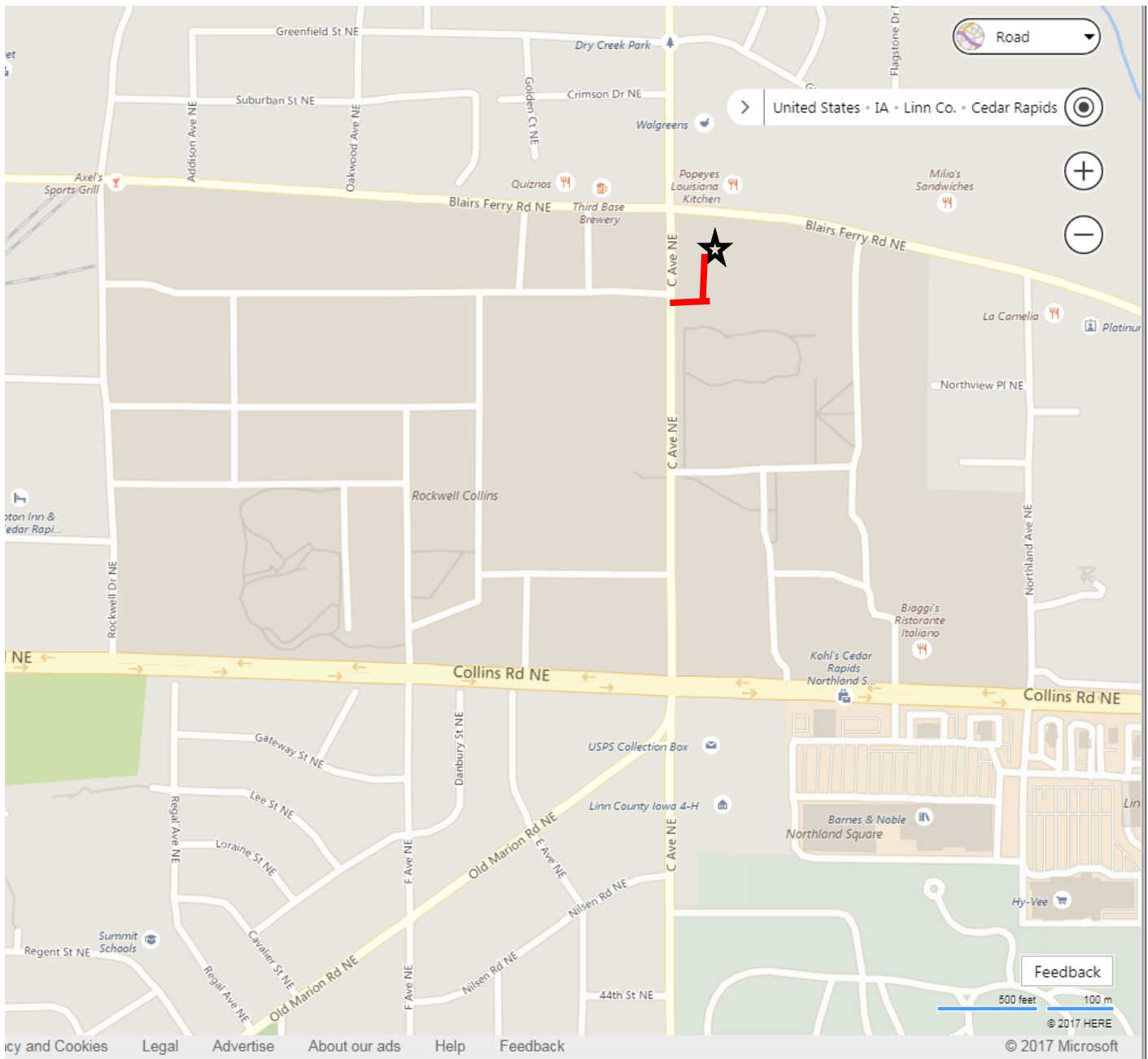


Our new meeting location is located where the ★ is on the map below.

Corner of C Avenue NE and Blairs Ferry Road. The Red Line is the driveway.

Use the small parking lot right in front of the building.

Use the front door that faces C Avenue. Call me at 270-0404 if you get lost !



LAST MONTH I LEFT OUT THE INSTRUCTIONS FOR THE CARAMEL SAUCE, SO HERE IS THE CORRECTED PAGE:

This recipe for caramel sauce has been in my husband's family for as long as I've known them. This recipe is the real deal- heavy cream and butter give it a delicious flavor that's irresistible. It's not difficult to make and there's no candy thermometer required. It's perfect drizzled over ice cream, on top of cakes, cookies- you name it! This caramel sauces firms up when cool, so it's also great for coating pretzels, apples, etc.

The Best Homemade Caramel Sauce

- 2 cups granulated sugar
- 1 cup packed brown sugar
- 1 cup corn syrup
- 1 cup evaporated milk
- 1 pint (2 cups) heavy whipping cream
- 1 cup salted butter (2 sticks)
- 1 1/4 teaspoons vanilla

Combine everything except the vanilla in a large stock pot over medium-high heat. (My stove goes from 1-low to 9-high and I set mine at 6 for this recipe.) Stir occasionally until everything is melted and combined. Once mixture begins to bubble, set your timer for 12 minutes. After 12 minutes, remove from heat and stir in the vanilla.

Store in glass jars in the fridge. Caramel sauce will keep for about 4-6 weeks. Recipe yields about 7 cups- or 3 pint sized canning jar's worth, plus some leftover for dessert. It's a great gift idea too- fill a small 4-ounce calling jar and tie a bow around the lid. Everyone loves it!



Autumn is a second Spring, when every leaf is a flower.

German Apple Cake

From Tammy Mowrer

In a large mixing bowl, beat together:

- 3 eggs
- 2 cups sugar
- 1 cup oil
- 1 tsp vanilla

Combine next 4 ingredients and add to egg mixture. Mix well.

- 2 cups flour
- 2 tsp cinnamon
- 1 tsp baking soda
- ½ tsp salt

Fold in 4 cups chopped tart apples

Pour into 9x13 pan and bake @350 ° for 55 minutes or until toothpick comes out clean. Cool completely on wire rack.

Frosting

- 1 pkg cream cheese
- 1 Tbsp butter
- 2 cups powdered sugar

Beat cream cheese & butter until fluffy.

Add powdered sugar and beat until smooth.

Spread on cake. Refrigerate.

My age doesn't bother me . . . It's the side effects.

2016-2017 Officers:

Club President

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Secretary/Historian

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