



Rockwell Collins Craft Club October 2018 Newsletter

**This Month
at a Glance**

Next Meeting: Wed October 17 at 4:30 Bldg 131 Ash conference room Corner of C Ave & Blairs Ferry Road
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Fall is officially here, but today's freezing temps and snow flurries sure feel more like winter. I am spending lots of time on craft show projects, but my biggest priority is our newest grandchild. Natalie Mae was born last Saturday, joining big brother Mason, who will be 1 in a couple weeks. I sure do LOVE being a Grandma.

☀ No craft project for this month, as we will be busy eating pizza and playing bingo ! Please bring your own drink. Water will be available from the sink in the hall if you forget. If you want to donate any bingo prizes, feel free, but it's certainly not required.

☀ Our craft project for last month was 3 different Halloween items. My Mason jar ghost is still fine, but my kittens have all but destroyed my pinecone witch and bat. Apparently they think pinecones make excellent cat toys.

☀ Club member Joyce Smith had a knee replacement recently. Let me know if you would like her address. Get well soon, Joyce.

☀ All tables for the Rockwell Craft Fair have been reserved. If you want to be on a waiting list, contact Jan O'Brien. There are almost always last minute cancellations. 377-8111. Tables are \$30 each.

☀ Here's directions for anyone who has not come to our new location yet: **Building 131 is located at the SE corner of C Avenue and Blairs Ferry Road.** Please call me if you have any questions or if you get lost. Remember, if you are coming from north of Blairs Ferry Road or from Marion, the median strip will prevent you from turning into the driveway on C Avenue, so if you continue past the building on Blairs Ferry, you can enter that driveway, and then drive around to the front or side of the building to park.

Happy Birthday!
October
8th — Jan O'Brien
9th — Darlene Ozburn
23rd — Michelle Bell
November
21st—Darlene Ealy
23rd—Vicki Lydon
25th—Arlys Huff



Halloween Humor:

Q: Why didn't the skeleton cross the road?

A: He didn't have the guts!

Q: Why are graveyards noisy?

A: Because of all the coffin!

Q: When is it bad luck to meet a black cat?

A: When you are a mouse.

Q: What is a scarecrows favorite fruit?

A: Straw-berries!

Q: What did the boy ghost say to the girl ghost?

A: You sure are Boo-tiful!

Q: Why was the baby ghost sad?

A: He wanted his mummy!

Q: What do witches put on their bagels?

A: Scream Cheese

Q: What did the vampire say about the Dracula movie?

A: It was fang-tastic!

Q: Why are vampires tough to get along with?

A: Because they can be pains in the neck!

Q: Do you know how to make a witch itch?

A: You take away the w!

Q: What subject in school is easy for a witch?

A: Spell-ing



Here are some Halloween food ideas. I think the bloody hot dog fingers are particularly gross.



If a year was tucked inside of a clock, then autumn would be the magic hour. ~Victoria Erickson

CARAMEL APPLE BREAD

Caramel Apple Bread bursting with fresh apple, spiced with cinnamon and nutmeg, then topped with an incredible 3 ingredient caramel glaze topping.

Ingredients

1 cup smooth unsweetened applesauce
1/2 cup granulated sugar
1/2 cup packed light brown sugar
2 large eggs
1/4 cup canola or vegetable oil
1 teaspoon vanilla extract
2 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg
1 cup peeled, cored, and finely diced apple (1 apple)
Caramel Glaze:
1/2 cup butter
1/2 cup brown sugar
1 TBSP milk



Instructions

1. Spray a 9- by 5-inch loaf pan with non-stick spray, then set it aside. Preheat the oven to 350°.
2. Combine the applesauce, sugar, brown sugar, eggs, oil, and vanilla extract in a large bowl. Whisk well to blend.
3. Add in the flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Stir just enough to combine; do not over mix. Fold in the apples.
4. Transfer the batter into the prepared pan.
5. Bake on the center oven rack until a toothpick inserted into the center of the bread comes out clean, about 60 minutes.
6. Remove the pan from the oven and put it on a cooling rack for about 15 minutes, then remove the loaf from the pan and place it on the rack to finish cooling.
7. To make the caramel glaze topping: Melt butter in a small saucepan on medium heat. Add in brown sugar and milk and whisk constantly. Bring to a boil, then boil for 2 minutes while continuing to whisk. Remove from heat and let cool about 30 minutes to 1 hour, until caramel has thickened, stirring every 10 minutes or so. You need to continue the stirring while cooling so that the sugar fully dissolves.
8. Pour caramel over the top of the apple bread. Let sit 2-3 hours, until caramel topping has set. Slice and Enjoy! Store leftovers in an airtight container on the counter, or in the fridge. Freeze bread by wrapping completely in plastic wrap twice, then wrapping with foil. Freeze for up to 2 months.

The leaves are falling, my coffee is calling.

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