



# Rockwell Collins Craft Club

## September 2012

Summer is about over, but the hot weather lingers. We have been busy coming up with new projects for the club. Another fiscal year has come and gone, which means ELECTIONS are upon us once again. If you can find it in your heart to run for an office, it would be very much appreciated. We are a fun group, so even the 'work' is fun.

- ☀ This month we will have Megan Ternus as our speaker. She will tell us about the project she is involved in. They send the little dresses to Haiti for children. Half of the dresses we are making will go to her project.
- ☀ Our craft project for this month will be paper Christmas stars. They are made of strips of paper and are sometimes called Moravian stars. Deanna Brown will be our teacher.
- ☀ Last month we got about 100 little dresses cut out. We have some additional sewing nights scheduled, so come when you can. If you're not a sewer, it's all pretty much straight line and easy. We will help you learn and get started. Plus there's always ironing to be done and pockets to be cut out.
- ☀ Jean Strait's church helps our Kenwood school all year round. They have been given an offer from Hy Vee. For every \$200.00 in receipts that is turned in to the school it will be given one dollar. Doesn't seem like much but there is no out of the pocket expense and Kenwood school can use every penny given them. So please save your HyVee receipts and give them to Jean.
- ☀ Good News / Bad News. The bad news is the Credit Union is changing its hours and will be closing at 4:00 p.m. every day. The good news is, this means you can park in the Credit Union parking spots when you come for our meeting.
- ☀ Our charity project for this month will be collecting food and cleaning supplies for the shelters and food banks. Bring items or money to buy more.

### This Month at a Glance

**Next Meeting:**  
**Wednesday**  
**September 19**  
**at 4:30 Main Plant**  
**Cafeteria**

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Here's an idea for paper storage.  
Glue several cereal boxes together  
and cover them with scrapbook or wrapping paper.



Here's a fall wreath idea made of miniature Indian Corn.



## HELPFUL HINTS

Chalk will remove grease stains from clothes. Simply rub the stain with chalk, then toss in the wash as normal.

Use boiling water instead of tap water to make clear ice. Great for parties you throw or for putting fruit, herbs, flowers or surprises in.

We have two new recipes for you this month. This first one comes from Patti Little.

### **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.

Without geometry, life is pointless.



This second one I got from a coworker and it's so good I've made it three times already.

### Banana Bread

- 3 or 4 ripe bananas, smashed
- 1/3 cup melted butter
- 1 cup sugar – 3/4 c white & 1/4 c brown
- 1 egg, beaten
- 1 tsp vanilla
- 1 tsp baking soda
- Pinch of salt
- 1 1/2 cups flour
- 1 tsp cinnamon
- 1/2 cup nuts

Heat oven to 350. With wooden spoon, mix melted butter into bananas in large mixing bowl.

Mix in sugar, egg and vanilla. Sprinkle baking soda & salt over mixture and mix in. Add nuts and flour and mix. Put in buttered or sprayed 4x8 loaf pan or in mini loaf pans. Bake 1 hour for the large loaf size. Cool on rack.

(I used Dark Brown Sugar, large bananas, and pecans.)

### Happy Birthday!

#### September

6th — Jan Berridge

15th — Thelma Goettsch

#### October

2nd — Sue Viall

7th — Jan O'Brien

9th — Janet Baumgardner

9th — Darlene Ozburn

16th — Marlene Simon

20th — Suzy Baxa

23rd — Michelle Bell

The perfect child has four legs.

### 2011-2012 Officers

#### Club President

Shari Burns  
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#### Secretary/Historian

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#### Vice President

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