

# December Newsletter 2024



## President's Corner

Happy December everyone - hope your holiday season is filled with joy and love!! - Dani



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Trina Wagner 12/8 Bonne Abraham 12/10

Karen Zanetell 12/12

Sheryl Johnson 12/14

Sandra Fowles 12/19

Kay O'Neill 12/20

Sandra Ellingson 12/21 Rose Neff 12/23

Christine Holmes Bradley 12/24

Jody Schickedanz 12/27

Melanie Watson 12/29

Barbara Hohlwein 12/30



December Potluck look for our blast for details see you there- Maggie

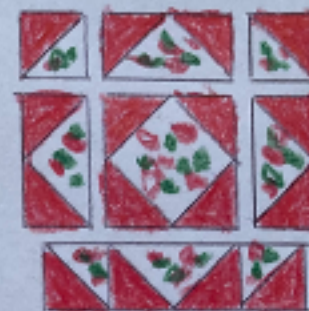
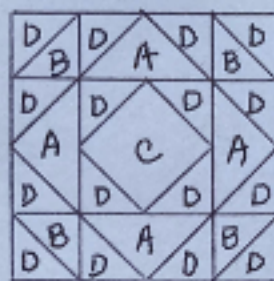


Block of the Month

December 2024

"Connecticut"

Christmas print, Red

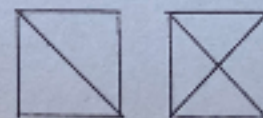


Print: A: cut one  $7 \frac{1}{4}$  ; cut in half diagonally twice

B: cut two  $3 \frac{7}{8}$  ; cut in half diagonally once

C: cut one square  $4 \frac{3}{4}$

Red: D: cut eight squares  $3 \frac{7}{8}$  ; cut in half diagonally



Sew D to B four times

Sew two D's to both sides of A's ; Sew four D's to C

Sew the DB sections to the DAD sections twice

Then sew two DAD sections to DDDDC section

Sew rows together as in diagram

January fat quarters:

# Meal

From D1

## Marry Me chicken

Servings: 4

### ENTRÉE

Sun-dried tomatoes could be considered a splurge item because even a tiny jar is expensive, but their concentrated, sweet and tangy tomato goodness adds so much flavor to a dish. They are certainly the star of this chicken dish that has been making the rounds on social media platforms.

Some say the entree is so good, you'll get a marriage proposal out of it. At any rate, the Parmesan cream sauce that gets spooned on top of the chicken and rice will certainly make your diners swoon.

This original recipe from Delish.com is a pretty easy dish to get on the table in quick fashion.

### Ingredients

- 4 (8-ounce) boneless, skinless chicken breasts
- Kosher salt
- Freshly ground black pepper
- 3 tablespoons extra-virgin olive oil, divided
- 2 cloves garlic, finely chopped
- 1 tablespoon fresh thyme leaves
- 1 teaspoon crushed red pepper flakes
- ¾ cup chicken broth
- ½ cup chopped sun-dried tomatoes packed in oil
- ½ cup heavy cream
- ¼ cup finely grated Parmesan
- Fresh basil, torn, for serving, optional
- Cooked rice, for serving

### Directions

Preheat oven to 375 F. In a large oven-proof skillet over medium-high heat, heat 1 tablespoon oil. Generously season chicken with salt and black pepper and cook, turning halfway through, until golden brown, about 5 minutes per side. Transfer chicken to a plate.

In same skillet over medium heat, heat remaining 2 tablespoons oil. Stir in garlic, thyme and red pepper flakes. Cook, stirring, until fragrant, about 1 minute. Stir in broth, tomatoes, cream and Parmesan; season with salt. Bring to a simmer, then return chicken and any accumulated juices to skillet.

Transfer skillet to oven. Bake chicken until cooked through and juices run clear when chicken is pierced with a knife, 10 to 12 minutes.

Arrange chicken on a platter. Spoon sauce over. Top with basil, if using, and serve with cooked rice.

— Delish.com



GRETCHEN MCKAY, PITTSBURGH POST-GAZETTE

A creamy sauce made with sun-dried tomatoes and Parmesan and kissed with garlic give this savory Marry Me chicken its viral allure.

## Broccoli with lemon Servings: 4

### SIDE

Broccoli is a reliable veggie when you need a little something extra to round out a meal and don't want to spend a fortune. Here, it's blanched until crisp-tender and then tossed with lemon juice and zest and a pinch of red pepper flakes. I used lemon olive oil (already on hand) for an extra burst of citrus flavor.

### Ingredients

- 1 large bunch broccoli, separated into florets
- 2 tablespoons olive oil or butter
- 1 clove garlic, minced
- Juice and zest of ½ lemon
- 1 pinch (or two) red pepper flakes
- Flaky salt and freshly ground black pepper, to taste

### Directions

Place broccoli in a large skillet with about 2 inches of water; bring to a boil and cook until bright green, 1 to 2 minutes. Drain.

Heat olive oil in the same skillet over medium heat. Stir in garlic and cook until golden and fragrant, 1 to 2 minutes. Add broccoli; cook and stir until heated through, 2 to 3 minutes.

Squeeze lemon juice and zest over broccoli and season with red pepper flakes, salt and pepper.

— Gretchen McKay, Post-Gazette

NVQG General Meeting November 9, 2024

Meeting was called to order at 9:58am by President Dani Neuman.

The pledge of allegiance was recited.

Happy birthday to many Members.

November birthdays were recognized and birthday coasters were distributed.

Dani, President, advised the position of President is still open. If there is not a slate of officers picked by the end of the year, the quilt will fold, according to our by-laws.

There is also a need for an Opportunity Quilt liaison.

Carol Homes was recognized for being our historian for 40 years. Many thanks to Carol. She is looking to retire and with that the newly elected president will be reaching out to fill the position.

Rose Luce was awarded Honorary Lifetime membership by the Board for work and vision in the guild over many years of service.

Secretary, Trudy Molina asked for changes or additions to the October minutes? Seeing none, Minutes accepted as presented in the newsletter.

Treasurer, Ellen Wulf reported a balance of \$29,604.21. If you would like a copy, see Ellen. Co-Vice Presidents, Maggie Walker and Margret Gaeddert: Today, Marjan Kluepfel lecture on "Evolution of an Art Quilter.

Also, signups at the front table for Christmas potluck. Please sign up so we know how many tables are needed. Please bring your Christmas quilts for show and tell.

Membership, Evelyn Zlomke, advised approximately 60 members present and one new member. Renee' and Evelyn encourage members to renew their memberships at the back table.

Evelyn also gave an update about the quilts hanging at Healthquest. Four members, including herself, have quilts hanging. She encouraged members to go see them.

Historian Carol Holmes advised books are all up to date.

Newsletter, Nikki Feil. Unable to report - no zoom today.

Block of the Month. Patty G. filling in. Many beautiful blocks turned in. Fat Quarters were given to Trina for outreach quilts. The next block is for Christmas. Directions available today as well as being posted.

Communications, Patty Glenn. Nothing to report.

Monthly Fundraiser - Denise and Cathy pulled four winning tickets. Congratulations to all

Quilts to Share, Rose Luce. Upcoming events will be announced.

Fair/Publicity, Rose Luce. Hopefully we will have a full slate of officers and be able to continue.

Hospitality, Joan Wilson, nothing to report.

Joan Barber, Sunshine, nothing to report.

Parliamentarian, Linda Feutz. Absent

Website, Maggie Walker. Up and running. Show and Tell up to date.

Meeting was adjourned at 10:27am followed by Show and Tell.

Respectfully submitted,