

# Del Val Decorative Painters 2019-2020 Newsletter

**Next Meeting:**      March 9th, at the Cat's Tongue, Columbus, NJ.  
Social Time: 9:00-9:30 a.m.  
Meeting begins at 9:30 a.m.

## *Message from the President:*

Welcome back to our first meeting of 2019. I hope everyone had a fantastic holiday and are ready for the new year. We begin the year with our first meeting on March 9. We will not be having the usual paint seminar after the meeting due to discussion of what the events of the year will entail and we offer you a time to get re-acquainted after being away for a few months.

The board had the first official meeting of the year on February 9 and reviewed meeting dates, membership, costs and expenses, schedule of monthly events, and possible outreach projects. Members will be presented with a summary of the board discussion.

We coordinated meeting dates with dates from Tole Time for their Birthday Seminar and Ornament dates. Since there are members who belong both to Del Val and Tole Time we wanted to afford those members the opportunity to attend those special sessions. Our calendar will be shared with Tole Time once the calendar is finalized.

We will go over the calendar of seminar teachers and events with as much detail as we can. Members who attend the March meeting and who will be teaching will be given the opportunity to explain the projects for that particular month.

We are also looking to have Nancy Bareiszis provide the updated list for brush sales. The board decided not to wait until the May meeting since Nancy reports that costs for the brushes has increased for the year.

The board will provide for the Ways and Means table and also provide refreshments for this meeting. We will be back to volunteers for the April meeting.

I am also asking members who took classes and/or painted projects during the months that we have been away to bring those projects for "*show and tell*" to this meeting. This way we can all get an idea of what everyone has been up to.

Hope to see everyone attend this first meeting of the year.

## **General Meeting Minutes**

November 3, 2018

The November meeting of The Del Val Decorative Painter's was held at The Cat's Tongue in Columbus, New Jersey. President Cathy Zelinski opened the meeting at 9:45. Board members in attendance were President – Cathy Zelinski, Vice President – Paula Kocmalski, Recording Secretary – Cindy Nagle, Membership Chairperson – Carol Kafer, Newsletter – Mary Jo Capone, Ways and Means Chairperson – Barbara Moore.

Cathy reminded us that if you have not paid your dues, please do so today.

Our Christmas party menu will be finalized this month. Please select your menu choices with Sue today. We're having it at Mannino's in Bordentown at 12 noon on December 1. Our chapter will be supplying the wine. Sue is bringing dessert. The price for members is \$20 and \$25 for guests. So far 16 have paid. We need 25 people to pay.

The board will be meeting in February to schedule upcoming projects and dates for 2019 and also to review any issues that have come up in 2018. Please e-mail any suggestions or criticisms to Cathy. She will present them to the board. Carol suggested we purchase a larger coffee pot for our meetings. Members agreed it was a good idea. The March 2019 meeting will be a meeting to share information compiled by the board covering dates for meetings and 2019 projects. There will not be a project in March. Our schedule of meetings and projects will resume in April.

Cathy has been informed by Shelly, President of Tole Time, that they will be having a seminar on Sat. April 6th, 2019 with guest teacher, Amy Mogish. Cathy looked up her work on the web and it appears she works in both acrylics and colored pencil. Shelly said she will send more info soon.

Tole Time has also scheduled their Ornament Day for Saturday, Oct. 19, 2019.

Carol thanked all who brought refreshments throughout the year.

The Board will bring refreshments and Ways and Means donations to our March meeting.

Cathy closed the meeting at 9:53.

Respectfully Submitted,

Cindy Nagle, Recording Secretary

### **2019-20 Calendar**

**March 9<sup>th</sup>: First Meeting of the 2019-20 Year-Monthly Calendar and projects for the year will be discussed**

**We will be doing a brush order with the new price list. \*Checks are preferred.**

*Refreshments:* provided by the Board Members

*Ways and Means:* provided by the Board Members

**April: 13th: Project TBA with Susan Spath and Meg Drag**

*Refreshments:*

*Ways and Means:*

**May 11<sup>th</sup>: Project TBA with Sharon Keen and Judy Russo**

*Refreshments:*

*Ways and Means:*

**June 8<sup>th</sup>: Christmas Bell Zentangle Seminar with Gwen Stillwell**

*Refreshments:*

*Ways and Means:*

**July 13<sup>th</sup>: Christmas in July Project with Barbara Moore**

*Refreshments:*

*Ways and Means:*

**August 10<sup>th</sup>: Project TBA with Nancy Gilbert**

**Outreach Project TBA will be done AFTER the project with Nancy Gilbert**

*Refreshments:*

*Ways and Means:*

**September 14<sup>th</sup>: Straw-hat Scarecrow with Mary Jo Capone**

*Refreshments:*

*Ways and Means:*

**\*\*\*Note the date change\*\*\*\***

**October 19<sup>th</sup>: Project TBA with Paula Kocmalski**

*Refreshments:*

*Ways and Means:*

**November 9<sup>th</sup>: Annual Del Val Auction**

*Refreshments:*

*Ways and Means:*

**December 7<sup>th</sup>: Annual Christmas Party**

*Refreshments:*

*Ways and Means:*

**Nametags:**

Members are asked to wear their nametags during meetings. Please return your nametag to the box at the end of the meeting. If you did not paint a nametag, extras are available.

**Brushes:**

Nancy Bareiszis places a Scharff brush order in **March**. Members are reminded that we receive a 50% discount on the brushes when we order through Scharff and the chapter. The chapter also receives a percentage of the sale. Orders are placed three times a year to save on shipping fees. The catalog and order form are on the website. *Checks made out to Del Val Decorative Painters are preferred.*

**Newsletter:**

All newsletter items must be submitted via e-mail to Mary Jo Capone at [mjcapone@yahoo.com](mailto:mjcapone@yahoo.com) by the 15<sup>th</sup> of each month in order to be placed in the upcoming newsletter. Submit photos for website to Heather Branham [hbranham007@ymail.com](mailto:hbranham007@ymail.com) at any time.

**FYI:**

**Cat's Tongue Sign Ups:**

Saturday, March 2<sup>nd</sup> and Sunday, March 3<sup>rd</sup> from 9:00 a.m. to 3:00 p.m.

**Tole Time Decorative Painters**

Ornament Day: Saturday, October 12<sup>th</sup>- more info to follow

Birthday Seminar: Saturday, April 6<sup>th</sup>-with Amy Mogish more info to follow

**Submitted by Cathy Zelinski**

**Banana Cake**

**Cake Batter**

3 large bananas very ripe  
1 ½ cups buttermilk  
1/3 cup vegetable oil  
3 large eggs  
1 tsp vanilla extract  
½ cup sugar granulated (I substituted Splenda)  
½ cup brown sugar packed  
3 cups all-purpose flour  
¼ tsp salt  
2 tsp baking soda  
2 tsp baking powder

**Cream Cheese Filling**

6 oz cream cheese softened at room temperature  
¼ cup sugar granulated  
2 tbsp all-purpose flour  
1 large egg  
1 tsp vanilla extract

**Cream Cheese Icing**

8 oz cream cheese at room temperature.  
6 tbsp butter unsalted and softened  
2 cups powdered sugar  
1 tsp vanilla extract  
1/8 tsp salt

**Cake Batter**

Preheat your oven to 350 F degrees. Spray a bundt cake pan and spray generously with cooking spray and set aside. Add the ripe bananas to a medium size bowl and mash them using a fork or a potato masher. To the bananas add the buttermilk, vegetable oil, eggs, vanilla extract, and the sugar. Whisk until combined.

In a large bowl mix flour, baking soda and baking powder together until well combined.  
In a medium size bowl, combine the flour together with the salt, baking soda and baking powder.  
Add the flour mixture to the bowl with the wet ingredients. With a spatula mix until combined.  
Do not over-mix.

### Cream Cheese Filling

In a medium size bowl, add all the cream cheese filling ingredients and whisk until smooth. Usually I like to use a spatula to soften the cream cheese further, this makes it easier to whisk everything by hand. Alternatively, you could use a hand mixer to mix everything.

Pour about 2/3 of the cake batter to the prepared bundt pan. Evenly spoon or pour the cream cheese filling over the cake batter, then pour the remaining cake batter over the cream cheese filling. Smooth the top lightly with a spatula. Place the bundt pan in the oven and bake on middle rack of the oven for 40 minutes to about an hour or until a wooden toothpick inserted near the center comes out clean.

### Cream Cheese Icing

While the cake is baking, prepare the cream cheese icing. Add the cream cheese and butter to a bowl and whisk until smooth. Add the remaining ingredients and continue whisking until smooth. Add milk, a tbs at a time if you want the icing thinner. I did not need the extra milk.

Take the cake out of the oven and let it sit in the bundt pan for 5 minutes. Run a knife along the sides of the cake if necessary, then flip the cake over onto a cake tray. Let the cake cool completely before icing.