#### October Newsletter



### Presidents Corner

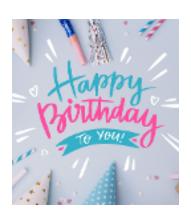


Hello Everyone,

October is upon us and the leaves are changing. I love fall its one of my favorite times of year! The weather gets cooler and hopefully some raindrops. I would like to remind everyone to bring your fall quilts to share with us on Saturday the 9th or October. It will be fun to see them.... also if you have any items you want to sell please call me and let me know as we will have 6 tables avalible. 707486-0885

I want to let you know that long time quilter Carlena Milligan has passed. Im sorry that I don't have more information. She was a Member as long as I can remember.

Be safe and Sew on... Rose



**Happy October Birthdays:** 

Mary Poeck - 10/1

Barbara Boyd - 10/2

Traci Breit - 10/8

Anni Donahue - 10/13

Diane Salera - 10/15

Nancy Wilson - 10/20

Katie Bowers - 10/23

Venita Bush - 10/23

Anna MacCallen - 10/26

**Pat Hampel - 10/27** 

**Ellen Wulf - 10/31** 

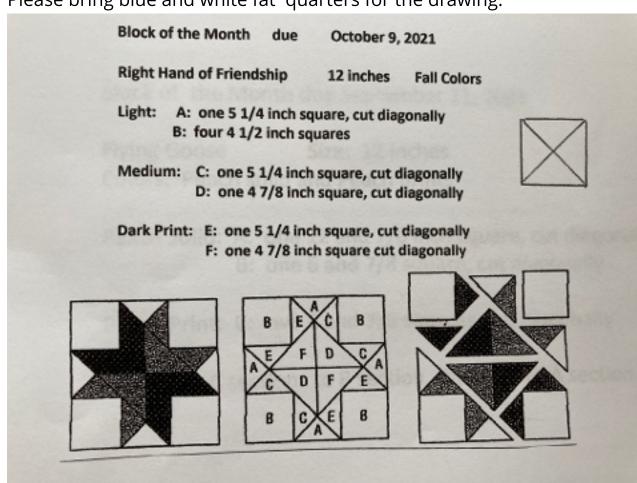
# Vice President



Have a great crafting project for fun holiday gifts or hostess gifts you might want to share with the Guild? We'd love to hear about it. At the October meeting I am asking members to please share your creations and instructions (if you could write up the instructions to hand out to those interested, that would be great) or information as to where to get instructions. Let's get sewing for the holidays!

Contact Kelly Van Camp for assistance: kelly@HBNapa.com

Please bring this below to our October Meeting in Fall Colors Please bring blue and white fat quarters for the drawing.



## With Fall officially here its time to make some delicious soup:

nstant Pot Cream of Carrot Soup

This luscious and healthy cream of carrot soup comes together with just 15 minutes of active time, thanks to the Instant Pot (or any other pressure cooker). For an even easier dish, use an immersion blender to puree the soup--you'll only have the Instant Pot insert to clean after cooking. Serve this soup as a starter for a holiday meal or with crusty bread and a salad for dinner any night. Julia Levy Active:

Directions 2 tablespoons olive oil

- 1½ cups sliced sweet onion (such as Vidalia or Walla Walla)
- 4 cups unsalted chicken broth or vegetable broth
- 2 pounds carrots, cut into 1- inch chunks (about 3 cups)
- 1 large russet potato, peeled and cut into 1-inch chunks (about 1 3/4 cups)
- 3 cloves garlic, smashed
- ½ cup whole milk ⅓ cup heavy cream
- 1 teaspoon salt ¼ teaspoon ground pepper



Select Sauté setting on a programmable multicooker (such as Instant Pot). (Times, instructions and settings may vary according to cooker brand or model.) Select High temperature setting; add oil to the cooker and let it heat for 2 to 3 minutes. Add onion; cook, stirring occasionally, until slightly browned and softened, about 8 minutes. Add broth, carrots, potato and garlic; stir to combine. Press Cancel. Step 1 Cover the cooker and lock the lid in place. Turn the steam release handle to Sealing position. Select Manual/Pressure Cook setting. Select High pressure for 15 minutes. (It will take 10 to 15 minutes for the cooker to come up to pressure before cooking begins.) Step 2 Carefully turn the steam release handle to Venting position, and let the steam fully escape (the float valve will drop; this will take 5 to 10 minutes). Remove the lid from the cooker. Stir in milk, cream, salt and pepper. Turn off the cooker. Step 3 Use an immersion blender to puree the soup until smooth, or puree the soup in a blender, in batches if necessary. If using a traditional blender, secure the lid on the blender and remove the center piece to allow steam to escape. Place a clean towel over Step 4 Nutrition Facts Serving Size: 1 1/2 Cups Per Serving: 178 calories; protein 4.

### Tips and Tricks

#### 10. Your Quilts Safely Stored

If you have a plethora of quilts, you should have a more proficient way of storing them. Pool noodles are perfect as holders for your quilts. You can prevent any wrinkling, and you won't have to worry about folding and squishing them into small boxes. This is due to the round noodles keeping them nice and smooth.



Scarce (Schooldgran/Pintent

All you have to do to accomplish this is wrap the quilt carefully around the noodle. Also, having the design facing out will make it easier for you to find which design you need when you want a certain quilt.

# 10 questions with a quilter Sandra Hewitt



- 1. How did you learn to quilt? I am basically/foremost a seamstress. My mother taught me to make my clothes when I was 10-13. So quilting is just a different use of material, thread and stitches. I made my first hand-tied quilts when my daughter was a child. My first 'real' quilt was started for my daughter when I was 49. My older sister and I took a class from Laura Lee Fritz and I finished that hand sewn bed size double wedding ring quilt 10yrs later. It won a second at the Napa Town/Country Fair.
- 2. Do you have a favorite designer or brand?No. I have acquired a couple of patterns over the years that I will eventually complete. It just must be something that I find unique.
- 3. Do you have a pattern that you use a lot?No. Other than the double wedding ring, I have made my own patterns. They are generally pretty simple lines and themes that are for daily bed use.
- 4. Do you have a favorite quilt? That is probably the first double wedding ring. Who knew that I could stick with completing something so lovely over such a long time.
- 5. Is there a technique you have not tried yet? I have **not tried** hundreds of techniques. I pretty much stick to hand stitching, because I find it relaxing in the evening. I have used different types of threads; notably metallic thread which I will never use again. It was a CHORE!
- 6. Do you do your own quilting or have someone do it for you; would you like to learn how to quilt? I simply hand quilt all my quilts. I generally use an easy echo pattern that is not too intricate.
- <u>7.How</u>do you organize your stash/ inventory?My inventory is organized by color. I think of my projects as combinations of color; the fabric really doesn't matter that much.
- 8. Do you have any tips or tricks for other quilters? Not really. I just think that if handling fabric, thread and shapes helps you feel good/relaxed that is where you should go.
- 9. Where is your favorite place to shop? Any fabric place. Once in Hawaii, I went into an Ace Hardware because they had tropical printed nylon screening for windows. I bought 10 yds to make my own screen doors that I use today.
- 10. What would you like to be remembered most as a quilter? Not so much as a quilter, but as a group member who supported a like-minded group in a common goal.