



ANNANDALE QU

THE FIRST QU CHAPTER

September 2011

Chapter Chatter

Carolyn O'Flaherty

Thank you, thank you, thank you for the wonderful fabric-in-a-basket! I have used some in my latest never-ending applique project. I hope I live long enough to finish a queen size Jacobean applique being done on black. You really are feeding right into my addiction.

The final quilt show figures are in and it was quite a success! More people, more quilts, more vendors, and more buses. The 2012 show is not going to have a theme, BUT everyone is asked to really think about 2013, which is our **40th** show. Any and all ideas are welcome--this is our time to shine.

Sully is coming up really quickly! Carol Duesi and Willa Siegel have been working all summer on getting ready. Please give them a call if you can help September 11, 10 am-4 pm. I would like to have a pot luck picnic near the "sit and sew" tent about noon-ish. I'll have an old quilt to sit on; you can bring a folding chair if you want. I'll have water to share; you can bring what you like (only soft beverages at the park). I'm bringing my brand new parasol so I have a little shade. It can get hot at Sully. I'll have paper plates and flatware--bring a dish to share and stories of your summer. Earthquake and hurricane stories are good, but so are quilting projects finished over the summer.

I will not be at the September meeting (my husband wants to really tempt the powers that be by going to San Francisco) but I can't wait to see everyone in October for the Auction. Please keep working on your donations so we can have the best auction ever.

Hope to see you at Sully.

Education Bees

We have an exciting fall coming up at the Education Bees, which meet the second Wednesday of each month at the Packard Center from 10-12. We usually start the education demo at 10:30. Bring some hand sewing as well--there's usually time after the demo for some more hand sewing and visiting. Also, plan for lunch afterwards, as there is always a group heading to one of the local restaurants for lunch

If there is anything that you would like to see at the Education Bee, please let Eileen Linares know and she will try to find someone to show us all. Also, please take a few minutes to ponder what you could share with everyone. The demos don't have to be long or formal, you just have to be willing to share a technique or demo a new notion or review something we could all use a refresher on.

Here is the schedule for the upcoming demos.

September 14
October 12
November 9
December 7

Margaret Loftus
Carolyn O'Flaherty
Angela Barnes
Jo Cotter

Jelly Roll Top
Moravian Stars
Bonnie Scotsman
Curved Log Cabin

Mark Your Calendar . . .

WEDNESDAY 9/7:

Basting Bee

SUNDAY 9/11:

Sully Quilt Show

WEDNESDAY 9/14:

Education Bee

Margaret Loftus, Jelly Roll Top

WEDNESDAY 9/21:

Monthly Meeting

WEDNESDAY 9/28:

Service Projects

WEDNESDAY 10/5:

Basting Bee

WEDNESDAY 10/12:

Education Bee

Carolyn O'Flaherty, Moravian Stars

WEDNESDAY 10/19:

Monthly Meeting: Auction

WEDNESDAY 10/26:

Service Projects

WEDNESDAY 11/2:

Basting Bee

WEDNESDAY 11/9:

Education Bee

Angela Barnes, Bonnie Scotsman

WEDNESDAY 11/16:

Monthly Meeting

Jeanne Benson, "10-step Creative Process"

Workshop: Pen & Ink with Applique

WEDNESDAY 11/23:

Service Projects

WEDNESDAY 11/30:

Service Projects

The basting bee meets at the Quilt Patch, 10-12.

The education bee meets at the Fred Packard Center, 4020 Hummer Road, 10-12.

Service projects workshops meet at the home of Angela Barnes, 10-whenever. Bring your lunch.

AQU Proposed Budget, 2011-2012

Budget 2010-11	Actual	Proposed 2011-12
Income		
Membership	1114	1000
Auction	3047.5	2500
Donation	155	200
Retreat	9967.75	9900
Program/workshop	570	700
Misc		1000
Boutique	492.75	500
Total	15347	15800
Expenses		
Membership	482.5	500
Newsletter	63.14	100
Room use	500	500
Donation		200
Retreat	10568.72	9900
Program/workshop	2995.2	3000
Door prize/greeter	250	250
Hospitality	14.33	150
Library		200
Charities	958.98	800
Office supply		50
Ex Bd Discretion		50
Misc	69.5	
Service Award	200	100
Total	16102.37	15800

Membership

The AQU year came to an end on 30 June 2011. Renew now in order to get your 2011-2012 membership card! The new membership chair is Pia Connell.

New Member

Judy Ryan

Welcome to AQU, Judy!

BIRTHDAY QUILTS/SHOW 'N TELL



Community Service

Thanks to everyone who made a birthday quilt, worked on a block, gave us ideas for patterns, quilted, sewed on binding, and donated their time, effort, and generosity...during the 2010-2011 AQU year we donated over 60 quilts. Here's the breakdown:

- ✓ more than 16 baby quilts to the Mariah Center
- ✓ 7 quilts to the Armed Forces Retirement Home (aka the Old Soldiers Home)
- ✓ 36 quilts and quilts to the Wounded Warrior program at Bethesda
- ✓ 2 quilts to support the Hopes and Dreams ALS Challenge in honor of Darryl Schanke

Recipes from the June Luncheon

<p>Quesadilla Casserole</p> <p>1 lb. ground beef ½ c. chopped onion 2 cans (8 oz. each) tomato sauce 1 can (15 oz.) black beans, drained & rinsed 1 can whole kernel corn, undrained 1 can chopped green chiles, undrained 6 flour tortillas (8-inch) 2 c. shredded cheddar cheese 2 t. chili powder 1 t. cumin 1 t. minced garlic ½ t. oregano leaves ½ t. crushed red pepper (optional)</p> <p>Brown beef and onion in large skillet on medium-high heat; drain. Add tomato sauce, beans, corn, and green chiles; mix well. Stir in all the spices except red pepper. Bring to boil. Reduce heat to low; simmer 5 minutes. Add red pepper to taste, if desired.</p> <p>Spread ½ cup of the beef mixture on bottom of 13x9x2-inch baking dish sprayed with no-stick cooking spray. Top with 3 tortillas, overlapping as needed. Layer with ½ of the remaining beef mixture and ½ of the cheese. Repeat with remaining tortillas, beef mixture and cheese.</p> <p>Bake in preheated 350 degree oven 15 minutes or until heated through. Let stand 5 minutes before serving.</p>	<p>Black Bean and Corn Salad</p> <p>2 15-oz. cans black beans, rinsed and drained 1/3 c. fresh lime juice ½ c. olive oil 1 clove garlic, minced 1 t. salt 1/8 t. cayenne pepper 2 ears corn, kernels cut off the cob, or 1 ½ c. frozen corn 1 avocado, peeled & cut into ½-inch pieces 1 small green or red bell pepper, chopped 2 medium tomatoes, chopped 6 green onions, with tops, finely chopped 1 fresh hot chile pepper, seeded & minced ½ c. coarsely chopped fresh cilantro (optional)</p> <p>Put the lime juice, olive oil, garlic, salt and cayenne in a small jar. Cover with the lid and shake until the ingredients are well mixed.</p> <p>In a salad bowl, combine the beans, corn, avocado, bell pepper, tomatoes, green onions, chile pepper and cilantro. Shake the dressing and pour it over the salad. Stir until well coated. Refrigerate until serving.</p> <p>Makes 4-5 main-course servings or 8-10 side dish servings.</p>
<p>Celery Salad</p> <p>¾ c. sliced celery 1/3 c. dried sweet cherries or cranraisins 1/3 c. frozen sweet peas, thawed 3 T. chopped fresh parsley 1 ½ T. fat-free mayonnaise 1 ½ T. plain fat-free yogurt 1 T. chopped pecans or walnuts, toasted 1 ½ t. fresh lemon juice 1/8 t. salt 1/8 t. pepper</p> <p>Combine all ingredients and chill. Servings: 2</p>	<p>Curly Parsley Salad</p> <p>2 bunches curly-top parsley, rinsed and dried, stems removed 8-10 cloves garlic, coarsely chopped 4-6 oz. pine nuts, sautéed in butter until golden, drained 6-8 oz. shredded Parmesan olive oil balsamic vinegar salt and freshly ground pepper</p> <p>Heat chopped garlic in ¾ c. olive oil in microwave until garlic starts to rise to top. Remove, let cool, and add balsamic vinegar to taste.</p> <p>Toss together all ingredients except the parmesan. Add more olive oil & balsamic to taste. Add parmesan, toss, and salt & pepper to taste. Let sit at least ½ hour to blend the flavors.</p> <p>Keeps several days in the fridge. Best served at room temp.</p>

<p>Vidalia Onion/Swiss Cheese Spread</p> <p>2 c. chopped onion 2 c. grated Swiss cheese ½ c. mayonnaise (can be mixed with sour cream) Salt, pepper, Tabasco sauce to taste Paprika</p> <p>Mix first 4 ingredients together. Bake at 350 degrees for 30 minutes. Sprinkle with paprika and serve with pita chips. Serves 8-10</p>	<p>Shrimp Pasta Salad</p> <p>1 pound shrimp, cooked 8 oz. cooked pasta Green onions Clove of garlic Parsley Italian and Caesar salad dressings (mix half & half) White pepper, to taste</p> <p>Combine all ingredients.</p>
<p>Nothing But Red Gazpacho</p> <p>4 large tomatoes, cut into chunks ½ medium red bell pepper, cut into chunks 1 medium red onion, coarsely chopped 1 c. picante sauce 2 c. seedless red grapes, cut in half ½ c. red wine vinegar ½ t. crushed red pepper flakes (optional)</p> <p>Combine the ingredients in a blender or food processor and pulse until finely chopped.</p> <p>Refrigerate for at least 1 hour.</p>	<p>Deviled Eggs</p> <p>12 eggs 1 ½ c. soft cream cheese 4 T. mayonnaise 1 T. prepared mustard ¼ t. salt 4 t. vinegar Dash cayenne Dash garlic salt</p> <p>Put eggs in simmering, not boiling, water and let them simmer for 20 minutes. Move the eggs around with a spoon for the first 7 or 8 minutes; this keeps the yolks in the center where they should be. When eggs are done, pour cold water on them immediately and let them stand until they are cooled. Peel and cut them in half lengthwise. Put the yolks through a food mill or a sieve. Add softened cream cheese, mayonnaise and other seasonings. Blend well and fill the whites. Sprinkle with paprika or dill weed.</p>

ODAS ALPHABET SOUP CHALLENGE

Check out the quilts hanging at G Street Fabrics at Seven Corners, Falls Church through September 30, 2011.

The quilts—one for each letter of the alphabet—represent a challenge of the Old Dominion Appliqué Society. Each quilt displays 10 items beginning with its letter.

Earlier in the summer, these quilts were on display at the Marie Webster House in Marion, Indiana.

ANNANDALE QU

Quilters Unlimited (QU), www.quiltersunlimited.org, was founded in 1972. Annandale was the first chapter of QU, starting with 16 members. It is now one of eleven chapters. Everyone is welcome, regardless of age or level of skill. Prospective members and visitors are welcome to our meetings. Annual membership is \$20.

Annandale QU's monthly meetings are at 10 a.m. on the third Wednesday of the month, excluding July and August, at Sleepy Hollow Methodist Church, 3439 Sleepy Hollow Rd., Falls Church, VA 22044.

A Basting Bee is held at 10 a.m. the first Wednesday of each month at the Quilt Patch, 10381 Main St., Fairfax. All are welcome.

An Education Bee is held at 10 a.m. the second Wednesday of each month at the Fred Packard Center in Hidden Oaks Park, 4020 Hummer Road, Annandale. All are welcome.

Charitable Works: Workshops are held the fourth and fifth Wednesdays at Angela Barnes' house. All are welcome. 10 am – whenever you need to leave.

AQU Officers 2011 – 2012

President: Carolyn O'Flaherty
Vice President: April Sayers
Treasurer: Nancy Firestone
Secretary: Ann Cox & JoAnn Hathaway
Nominating Chair: Eileen Linares

2011-2012 Committee Assignments

Auction Collector: Mary Tims
Block of the Month: Marti Carrington
Christmas Block: Eileen Linares
Community Service: Angela Barnes & Anne Westerfield
Display Quilts: Dot Martin
Greeters: Rosie Powell & Willa Siegel
Historian: Jo Cotter
Library: Betty Beal
Membership: Pia Connell & Anne Westerfield
Newsletter Editor: Marty Bush
Quilt Retreat Organizers: Bonnie Anderson & Dian Epp
Quilt Show Collectors: Anne Westerfield & Carol Duesi
Quilt Show Reps: Carol Duesi
Refreshments:
Round Robin: Nancy Firestone
Webmaster: Marty Bush