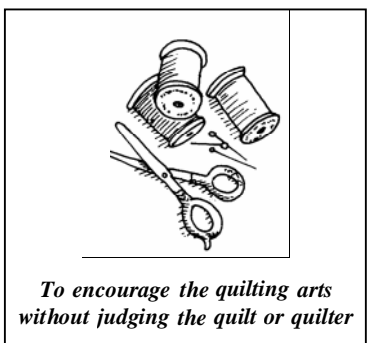


August 2007

President – Julia Renken
Vice Pres. – Cindy Grimord
Treasurer – Kitty Tyler
Secretary – Beth Freerksen
Nominating – Penny Boyanton
Programs – Aby Dolinger
Newsletter -- Kim Fess
Auction -- Carolyn Pic
Quilting for Others -- Diane Henry



Quilt Show Reps – Lynn Munch &
Loretta Spittle
Web Page Contact – Julia Renken
Holiday Party – *Vacant*
Door Prizes – Jill Redding
Farewell Blocks -- Cynthia Johnson-
Cavey
Coffee/Refreshments – Francine
York & Ellen Jaeger
Library --Loretta Shinol
Fall Retreat -- Joan McGowan
Spring Retreat – Kim Fess
Quilt Camp – Jill Redding
Sunshine—Beth Freerksen
Membership/Welcome—Joan
Oelschlager

From the President

Greetings,

I trust all of you are having an enjoyable summer, full of good times with family and friends, traveling to see those near and far, and fitting in a bit of quilting in the quiet moments. As for me those quiet moments seem to be few and far between so far this summer.

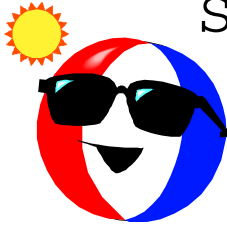
This month I want to remind you to renew your discount status at our two local quilt shops – Quilt Patch and The Artful Quilter. At both shops their computer systems purged all the quilt guild members automatic ten percent discounts on June 30th, the end of the QU year. Be sure to show your new QU card and renew your automatic discount!

In one of those quiet moments you have this summer I encourage you to check out my two favorite internet quilting sites. Bonnie Hunter's many scrap quilt patterns and fabric organization ideas can be seen at www.quiltville.com. And an excellent source of quilt block patterns (too many to count) is www.quilterscache.com – follow the link to Quilt Blocks Galore – you will find enough blocks to make your head spin, in many sizes and variations. I could spend an entire day browsing these two websites – maybe that's where some of my time has disappeared! And finally – all of our volunteer positions have been filled for the coming year except for the Holiday Party Coordinator. The date for our annual Holiday Party at the Fairfax Country Club has been set and we need someone to coordinate the menus and reservations. Loretta Spittle has done a wonderful job with this event in the past and will be glad to mentor a new volunteer. Please don't hesitate to come forward and volunteer.

Looking forward to seeing you on Tuesday mornings the rest of the summer, especially at Joan McGowan's cabana and pool on August 14th and 28th.

Julia

Springfield QU Summer Schedule



August 14: Poolside at Joan's cabana
August 21: Grace Presbyterian Church
August 28: End of summer picnic at Joan's, 10 am
Unless otherwise indicated all meetings will be at our normal time, 9:30am.

Directions to Joan's: If you are near the Fairfax Parkway, take the Parkway north from Springfield, turn left on Lee Chapel, right on Ox Road (123), left on Clipper Drive, right on Schooner, left on Burke Meadow Drive. You can only go left on Burke Meadow; it is a dirt road. Go straight until you reach the house at the end of the drive. Park alongside the house and behind it. If you are near Burke Lake Road, take it south-west until you get to 123, go left on 123, and then right on Clipper and then the rest of the way follow the previous directions. It sounds complicated, but it's really not far and not difficult to find. Hope to see you there!

The VP Sneak Preview on Programs



We'll be off to a great start in September with a trunk show and items for sale from Sherri Alcorn at The Artful Quilter, one of our local shops here in the area. She will be with us at our program meeting on September 18th. In October, get ready for a lecture/trunk show at our program meeting and on Wednesday, an all-day workshop with Pepper Cory, a nationally-known quilter and teacher. Sign-ups for Pepper's workshop will be taken at the September business meeting. And this is only the beginning! Aby and I have lots more to share in the next newsletter and at our business meeting on September 4th...gee, there's going to be so much to talk about, maybe I should ask Francine if we should have two pots of coffee instead of one! (just kidding, Francine!). I'm looking forward to a busy, fun, exciting year and the details will be on their way soon. Cindy

Good News!!

Congratulations to SQU members Sallyann Morrison and Tamara Webb. Sallyann won 3rd prize in the Virginia Quilt Museum's Jamestown Challenge and Tamara and her grandson won the Sponsor's choice award. The 1st place winner was Josephine Millett of the Shenandoah Valley QG and 2nd place went to Alicia MacWright of the Charlottesville QG.

FAMILY NEWS

- Member Sue Galasso's mother recently passed away. Our thoughts and prayers go out to Sue
- Member Charlotte Veregge suffered a stroke on July 19. Other than having to miss VCQ, Charlotte is doing well and reports no long-term problems. Our best wishes to Charlotte.

SQU Annual Fall Auction Update

We have made some changes to our Annual Fall Auction. This auction is our biggest fundraiser of the year; funds raised support all our programs, from the bus trips, holiday luncheon, guest speakers, workshops, to Quilt Camp and more. You can expect this auction to be another reason why SQU is truly where the fun is.

The first change you will notice will be the elimination of the Under \$20 table, but items typically found there are welcome at the Spring Yard Sale. All total there will be three events at the fall auction: the bag raffle, silent auction and the live auction.

The bag raffle is a little different than a typical raffle in that you have control over items you would like to win. Tickets will be sold that morning and you place your tickets in the bag placed nearby the raffle item(s) that you would like to bid on, how many tickets you place in each bag is up to you.

The silent auction is set up so that you may place a bid on the bid sheet located directly nearby the item of interest. You will have the opportunity to review your bids and increase them throughout the morning.

Lastly, the live auction with an auctioneer runs in the traditional way. There you can expect to see the wonderful quilt top pieced together by our guild members on spring retreat, as well as many other great items

We need a lot of your support to provide the wonderful raffle and auction items. No item is too small; smaller items may be paired up with others. Baked goods are welcome but please let me know in advance so we may be prepared.

The auction will be Tuesday, November 6, at 9:30 am. Bag raffle ticket sales will start at 9am. Our deadline for donations will be October 23rd, the last program meeting of the month.

I am looking for volunteers in two different areas or both:

- 1) To go through and sort donations and other preliminary tasks on Tuesday, October 30 at my house.
- 2) To sell raffle tickets, do registration, manage the silent auction and raffle table, and runners and demos for the live auction the day of the auction.

Let me know if you are interested. Keep working on those donations. It will be great fun.

Thanks!

Carolyn Pic 703-440-1491 or cpicinva@verizon.net

Happy birthday and congratulations to all of our SQU members who are celebrating their special days in the month of August:

Pham Thuan 8/2

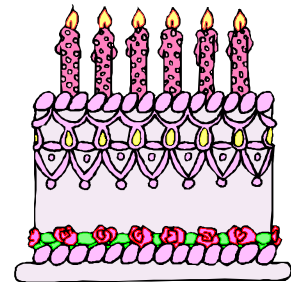
Tamara Webb 8/22

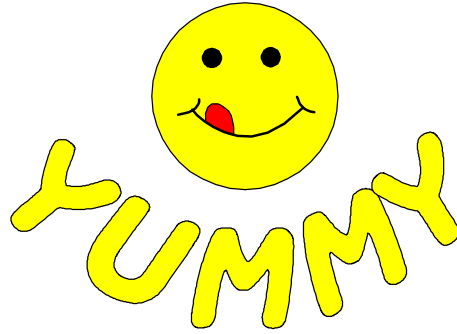
Karen Cross 8/26

Carolyn Pic 8/8

Roz Elliott 8/23

Pat Lane 8/30





Here are a couple of great recipes for these hot summer days. The first is easy, delicious and COLD. The second is easy and fast and takes advantage of those wonder Vidalia onions that are available at this time of year.

Creamy Lemonade Pie

2 (5 oz.) cans evaporated milk
2 (3.4 oz.) packages lemon instant pudding mix
2 (8 oz.) packages cream cheese, softened
2 (3 oz.) packages cream cheese, softened
1 (12 oz.) can frozen lemonade concentrate, partially thawed
1 (9 oz.) ready-made prepared graham cracker crust (I used two 6 oz. crusts instead.)
Garnishes: whipped cream, fresh mint sprigs, lemon slices

Whisk together evaporated milk and pudding mix in a bowl 2 minutes or until thickened. Beat cream cheese at medium speed with an electric mixer, using whisk attachment, until fluffy. Add lemonade concentrate, beating until blended; add pudding mixture, and beat until blended. Pour into crust(s); freeze 4 hours or until firm. Garnish, if desired.

Vidalia Onion Side Dish

2 medium Vidalia onions
2 beef bouillon cubes
1 tablespoon butter

Peel onions, and cut a thin slice from bottom and top of each one. Scoop out a 1-inch-deep hole from the top of each onion. Place onions, top sides up, in a 2-qt. microwave-safe dish with a lid. Add a bouillon cube and ½ tablespoon butter to the shallow hole in each onion. Cover with lid. Microwave, covered, at HIGH for 8 to 10 minutes or until onions are tender. Garnish each serving with fresh parsley sprig and pepper, if desired.

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Since 1995, the QU Digest has been an informal way for members to network and share information between official QU newsletters. It's sent electronically to over 1,000 QU members via e-mail. There is no cost to subscribe. The QU Digest is published every few days, depending on the amount of news submitted. Once you subscribe, you will receive regular news about QU events, QU members and the

quilt community at large, quilting tips, and interesting websites. There is also ongoing news about workshops and shows by QU and other guilds, bus trips, pleas for missing books or fabric, moving notices, classified ads, yard sales, etc. A submission doesn't have to be quilt related! Subscribers are able to log onto a website to see QU Digest archives for the last few years, download a directory of e-mail subscribers, access a wide-range of quilting tips submitted by readers, and see photos of workshops and events. If you wish to subscribe to the QU Digest, e-mail Barbara Tricarico (V, McL) at QUDigest@cox.net. Include your name, QU chapter, and e-mail address.

NEWSLETTER NEWS

Please note that I am now sending out the newsletter via cox.net. Do not, however, use that e-mail address when sending anything to me. I use Cox ONLY for mailing out the SQU newsletter!

The deadline for the next newsletter will be Friday, August 24. Please e-mail your input to **kimfess@aol.com**. I would appreciate it if you would send your copy in the body of your e-mail rather than as an attachment and keep any formatting to a minimum. That will help to save me time. Thank you!

