

Patchwork Press

Heber Valley Quilters

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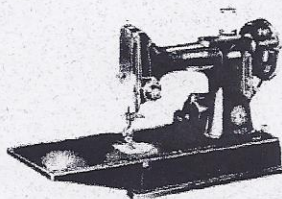
***Christmas Party recipe
collection

***Queen Bee

***Letter from President

Happy
Holidays!

Have a great New Year!



Calendar:

We will be changing
quilt guild to the 4th
Tuesday of each
month at 7:00.
Look for more
details in the
upcoming January
newsletter!

Easy Microwave Caramels - Shantelle Cox

- ½ c. White butter
- ½ c. granulated Sugar
- ½ c. Sweetened CONDENSED MILK
- ½ c. White corn Syrup
- ½ c. BROWN Sugar
- ½ c. pecANS, CHOPPED (OPTIONAL)

MELT butter IN MICROWAVE. Add Syrup, Sugars and MILK. STIR WELL AND MICROWAVE FOR 6-8 MINUTES. Spray 8" X 8" DISH WITH NONSTICK SPRAY. SPRINKLE PAN WITH CHOPPED pecANS, IF DESIRED. POUR CARAMEL INTO PAN AND REFRIGERATE FOR 30 MINUTES.

CUT INTO PIECES. IF IT IS TOO FIRM TO CUT, WARM IN THE MICROWAVE 30 SECONDS AT A TIME UNTIL YOU CAN CUT IT. CARAMELS CAN BE DIPPED IN MELTED CHOCOLATE OR INDIVIDUALLY WRAPPED IN WAX PAPER (TWIST THE ENDS).

MAKES AT LEAST 36 PIECES

Cheese Ball - Joan DeFriez

- 1 8 oz. cream cheese (room temperature)
- 1 bottle pimento cheese
- 3 T. bacon bits

Mix together and serve with crackers - enjoy!!!

Queen Bee - Jeannine Pratt

Jeannine was born and raised in Minnesota, finished high school in Colorado, and has lived in Heber for the past 18 years. She's been married for 28 years and has 2 children, a stepdaughter, and 5 grandchildren with one on the way.

Jeannine met her husband when she came back from college. She was working at the airport waiting on tables with her friend. It was late and neither one wanted to wait on the last table. She finally took it and one of the two men tried to get her to go dancing with the other one. She was worried that she didn't know either of them and never went on dates that way. Her friend finally convinced her to meet him at the dance only if her friend waited in the car in the parking lot for her. Then after the dance, they drove around for 45 minutes just to make sure no one followed them home. After that she didn't see him for 2 months. Her mom had 5 good reasons for her not marry him, but she did anyway!

Jeannine's family loves to ski. One of her sons has been in ski jump competitions all over the world and barely missed the cut off for the Nagano Olympics.

She has sewn all her life, but never really pieced quilts until recently. Her goal is to sew each of her children a quilt on her grandmother's old treadle machine.

Jeannine loves lasagne, the color purple, and the number 13. Her favorite candy bar is Nestle Crunch. Her favorite sewing tool is the rotary cutter, and she sews anytime she can.

We're glad you're in the guild Jeannine. Thanks for sharing your talents with us.

Fudge - Tricia Mathis

1 pt. cream
4 c. sugar
2 cubes butter
(3) 7 oz. Hershey bars
nuts - optional

p.s. - you can use any type of Hershey bar (symphony, white chocolate with almonds etc. Or any kind of nuts).

In large pan, stir together cream and sugar. Put on stove between med. and high. When it boils, cover with lid for one minute. Remove lid. Cook to soft ball stage - 232 degrees. Cut butter into pieces on a plate. Set aside. Break chocolate into pieces in a large bowl (and nuts). Set aside. When mixture in pan reaches soft ball stage remove from heat and add butter until it melts - about 20 seconds. Pour this mixture over chocolate and nuts and mix with a hand mixer until combined. Put in a buttered 9 x 13. Let cool and then refrigerate. Enjoy!

Cheese Ball - Christy Watt

- (2) 8 oz. pkg. cream cheese
- 1 Tbsp. Bon Appetite seasoned salt
- (1) 8 oz. can crushed pineapple, drained well
- 1/4 c. green peppers, chopped tiny
- 2 Tbsp. green onion, finely chopped
- 1 1/2 cups chopped pecans (divided in half)

Shrimp Cheeseball Julie McNaughton

- 1 1/2 c. grated mild cheddar cheese
- 5 oz. old English cheese (Kraft)
- 2 pkg. cream cheese
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1 can tiny shrimp

Blend in a blender. Chill until cold. Form into a ball - Serve. Can cover in parsley when done.

7 Layer Cookies - Celeni Richins

- 1 cube butter (melted)
- 1 pkg. graham crackers (crushed)
- 1 c. coconut
- 1 c. chopped walnuts
- 1 c. butterscotch chips or peanut butter chips
- 1 c. milk chocolate chips
- 1 c. semi-sweet chips
- 1 can sweetened condensed milk

Mix butter and cracker crumbs in a 9 x 13 pan and press down to bottom with a fork. Layer remaining ingredients and drizzle condensed milk over all.

Bake at 350 for 20-25 minutes.

Wassail - Deonn Stott

Bring to a boil:

3 c. sugar

4 c. water

Add:

12 oz. can frozen orange juice

3/4 c. lemon juice

4 quarts water

Return to a boil, then add:

1 t. almond extract

Serve hot, or chill and serve with half 7-up. Great for winter parties!

Heber Valley Quilters

PATCHWORK PRESS
PO Box 608
Heber City, UT 84032

Editor: Michelle Blair
Phone: 654-7128
Email: union1993@msn.com

Heber Valley Quilters Guild
PO Box 608
Heber City, UT 84032

Just one block at a time...

Cranberry-Orange Bread - Kari Giacalone

Organization

President:

Deonn Stott

Vice President:

Kari Giacalone

Secretary/Treasurer:

Cat Beckstead

Newsletter/Historian:

Michelle Blair

Community Charities:

Michele Murdock

Amy Pierson

Communication/Queen Bee

Coordinator:

Joan DeFriez

Door Prize/Birthday

Coordinator:

Barbara Murdock

Building Coordinator:

Julie McNaughtan

Friendship Block Swap

Coordinator:

Cat Beckstead

Design Challenge:

Shantelle Cox

- 2 Tbsp. shortening
- 1 c. sugar
- 1 egg
- 2 c. flour
- 1/2 tsp. baking soda
- 3/4 teaspoon salt
- 3/4 c. orange juice
- 1 cup halved raw cranberries
- 1/2c. broken pecans

Cream shortening and sugar, add egg. Sift together dry ingredients and add alternately with orange juice. Stir in cranberries and nuts. Bake in greased bread pan or two tea-sized bread pans at 350 for 45 minutes to one hour. Recipe can be doubled.

Whole Wheat Pumpkin Chocolate Chip Cookies - Michelle Blair

- 1 1/2 c. brown sugar
- 1/2 c. shortening
- 1 c. pumpkin
- 1 egg
- 1 tsp. vanilla
- 1 tsp. each of cinnamon & nutmeg
- 1/2 tsp. cloves
- 1 tsp. salt
- 1 tsp. each baking soda & powder
- 2 1/2 c. whole wheat flour

- 6 oz. chocolate chips
- 1/2 c. chopped nuts (optional)

Blend sugar, shortening, pumpkin, egg & vanilla. Add remaining ingredients and mix well. Stir in chocolate chips/nuts last. Bake on greased cookie sheet for 10-12 minutes at 400.