



# NEWSLETTER

Quilting Guild

for the members of Chilliwack PieceMakers Quilting Guild

## Monthly Meeting

**December 15, 2021 7:00 pm**

Cooke's Presbyterian Church  
45825 Wellington Ave. Chilliwack

## DECEMBER PROGRAM

We will not be doing the usual Christmas Pot Luck meal but there are lots of other fun activities planned for our Holiday party.

### UGLY SWEATER CONTEST Ho Ho Ho!

Wear your version of the ugliest Christmas sweater ever! Feel free to "modify" your sweater to enhance the look of your creation. There will be prizes given out for the top 5 beauties. Members will be each given 5 ballots to vote for the sweater that meets the eyesore requirement. So get creative and garnish that sweater to your heart's content.



**SNIP & RIP.** Bring a fat quarter and a small pair of scissors. To play member rips or tears a piece off the fabric and passes it on. Your piece can be wonky; it just doesn't matter. And by the end of the game everyone will be holding a collection of fabric "swatches." Then we challenge you to use your swatches in a project of your choosing to show at a future meeting!

## Presidents Message

As I write this I am looking out on a snow covered garden which makes me feel like Christmas is just around the corner. I spent 25 years living in North Wales before I came to Canada and snow usually appeared in late November and arrived on and off until the end of March. I feel quite nostalgic. At least here I do not have to go out in it to go to work!!!! Since September our in person monthly meetings have gone very well. It is always a pleasure to see members in person. I am hoping we have a good turn out in December as we are reverting to Zoom in January and February.

Our usual December Pot Luck is not happening as we feel we still need to be very vigilant over

possible Covid infections, so no eating and no removing masks!!!!

The program committee have planned a fun evening with lots of "pressies". Bring your fat quarter, a small pair of scissors and a zip lock bag to join in the fun.

Wear your ugly Christmas sweater if you have one or be like me and make one up!!!! A trip to the Dollar Store is on the cards.



Don't forget to bring your Christmas lotto block and put your name in the tin for the draw.

## SHOW & TELL

We will be doing a special display of holiday quilts at the Dec meeting. Please bring your regular show & tell and a special holiday quilt too.

## DOOR PRIZES



Did you know that the door prizes given out at our in-person meetings are all donated by our members!?? We encourage everyone to donate once in a while - It can be a small item from your sewing room or not sewing related at all. All donated prizes are appreciated and everyone attending the meeting is entered to win!

## ZOOM SEW DAYS SEW FUN SATURDAY THREADER THURSDAY CUT IT UP FRIDAY



We **added a new evening into the rotation. The first one is Dec 10 and will be every third Friday starting at 6 pm.** Upcoming zoom sew days are: Sew Fun Saturday, Dec 18 / Threader Thursday, Dec 23 / Cut It Up Friday, Dec 31 / Sew Fun Saturday, Jan 8 / Threader Thursday, Jan 13 / Cut It Up Friday, Jan 21 / Sew Fun Saturday, Jan 29

Invitations are emailed out prior to each sew day. We hope to see you at zoom sew day!

Dec. 2021 - Pg 2 of 12

We are asking for Christmas Show and Tell as well as our regular Show and Tell. Please bring your favourite quilted Christmas piece, it doesn't have to be new this year, which is a good job as I haven't done anything new!!!!

Our Guild members have always been very generous in giving. The Youth Services team were thrilled to receive the Youth Bags. At this meeting we are asking for donations of canned and dry goods for the food bank. Please place them in the box by the membership table.

This Christmas hopefully some of you will be able to get together with family members. I was hoping to be in the UK but I am having to wait a little longer.

I know some of you have been impacted by the recent storms and flooding and I sincerely hope 2022 will be a better year.

I hope you all have a joyous and peaceful holiday season and I look forward to seeing you all on Zoom in the New Year.

Happy Stitching  
Janet

## WE CARE

A very big **thank you** to each person that makes a quilt for We Care. If we have missed your name please let us know. We want to recognize everyone. There were 34 quilts donated at the Nov. meeting.

Ginger C.  
Ursula Y.  
Dorinda G.  
Lyn R.  
Evelyn R.  
Debra P.  
Elizabeth G.  
Dale P.  
Sandra L.  
Karlle M



Be sure to support these businesses  
and thank them for generously  
supporting our guild!

Dec. 2021 - Pg 3 of 12



**Pumpkin Patch**

**beatrice Rieske**  
Patterns & Longarm Quilting

5753 Kathleen Drive  
Chilliwack, BC V2R 3Y8  
(604) 701-3203  
beatrice@pumpkinpatchbc.com  
pumpkinpatchbc.com



**SEE US FOR YOUR QUILTING NEEDS**  
Warm & Natural/Warm & White Batting  
Olfa Cutting Mats & Cutters, Quilting Rulers  
& Notions plus a wide range of Fabric  
and Sew Much More

45460 Luokakuuk Way (35) Telephone  
Sardis, B.C. V2R 3S9 (604) 858-5729



**Graceland Fine Quilts**  
*fabric, fabric, kits and more...*

Grace MacDonald  
5965 Riverstone St.  
Chilliwack, BC  
V2R 0E2

*By appointment only*  
604-858-0224  
quiltinggracie@telus.net



**CAROLA'S  
QUILT SHOP**  
& THREAD COMPANY

We are also happy to announce the We Care Committee has a new committee member. Natalie Brooks has joined our little group and jumped in with both feet. Natalie is a new guild member and comes with lots of charity quilting experience. She was actively involved in the Pumpkin Seed effort in Vancouver, to create quilts for the less fortunate. She has been quilting for 25 years and one of her favorite patterns is a scrappy log cabin arranged in a rainbow color scheme. A great textual quilt that's lively and interesting. Naida, Doris and I are happy to have her assistance in all the We Care activities. We welcome Natalie to the We Care committee and hope you will stop by at our table and welcome her too!

### Drive by Drop off and Pick-up

As many of you know during Jan and Feb we will not be having in-person guild meetings. This presents several issues for We Care including, collecting completed quilts and disturbing kits, batting and supplies to you.

**Solution:** Drive -by drop off and pick up.



**When:** Jan 15 and Feb 12, 9:30am-11:00 am

**Where:** Chilliwack Alliance Church, 8700 Young Rd. North entrance. Parking lot.

Email or call for anything you may need; alternate dates and locations can be arranged. See you there!

### New & Exciting: Disappearing 4-Patch.

We Care will be introducing a new pattern/kit at



## Support these businesses and thank them for supporting our guild!



**Aunt Debbie's Knit and Stitch**

Debbie Cote

#10 - 7300 Vedder Road  
Chilliwack, BC V2R 4G6  
604-824-7790

Email: [Knit-and-stitch@shaw.ca](mailto:Knit-and-stitch@shaw.ca)  
Website: [Knit-and-stitch.ca](http://Knit-and-stitch.ca)



**QuiltNut Creations**

Long Arm Quilting  
&  
Fabric Store

**Store and new quilting studio  
Opening Nov 1**

*Hours*  
Mon/Tues & Thursday  
10-3pm  
*\*by appointment\**

Guild members *always* receive  
10% off regular priced quilting patterns

604 798 3670  
[quiltnutcreations@shaw.ca](mailto:quiltnutcreations@shaw.ca)  
[www.quiltnutcreations.com](http://www.quiltnutcreations.com)

**The Quilter's Loft**  
Machine Quilting



Glen & Marla  
Pinchin

49 - 8590 Sunrise Dr.  
Chilliwack, BC  
V2R 3Z4



604-795-7957  
[quilters\\_loft@hotmail.com](mailto:quilters_loft@hotmail.com)  
[www.quiltersloft.ca](http://www.quiltersloft.ca)

the December Meeting. Naida has been working hard on this project and the pattern is ready. A sample will be available for you for you to view and kits available to take home.

This is a traditional quilting pattern that requires good cutting skills and matching of seams. The sample shows how interesting the block is with a few additional cuts of a basic 4-patch.

A fun and fresh addition to the We Care collection of patterns. Check out the patterns at our table.

We were able to drop off 40 quilts to Ann Davis Transition and contributed 6 quilts to the Ember Family of Chilliwack. The Ember Family lost their home near the Vedder Bridge in a mud slide mid Nov during the rain storms. They have 6 children and We Care supplied each of the children with a quilt.

## HOLIDAY BLOCK LOTTO

It's been a while, maybe three or four years since we did a Christmas Lotto Block. Last time there was so much enthusiasm for this there were enough blocks for two winners. Kate won one pile she made it into a Christmas quilt that she displays each year. She says it's one of her favourite items to display. Karlie won the other pile she made hers into a lovely Christmas tree skirt.



The rules are simple, **make one, make many**, but for each one you make your name goes into the draw, for example: 3 blocks

## We Asked, You Answered!

Dec. 2021 - Pg 5 of 12

We asked you to share some favourite recipes to add to our awesome recipe section of our guild website.

\*\*\*\*\*

### PROFITEROLES

#### Choux Pastry

2 oz (55g) butter  
1/4 pint (150 ml) water  
2 1/2 oz (65 g) plain flour (I use All Purpose)  
2 lg eggs beaten



#### For the Filling

1 cup whipping cream, whipped

#### For the Topping

4oz (100 g) plain chocolate melted.

Pre-heat the oven to 400 degrees F

Line a large baking tray with parchment paper

Place the butter and water in a small saucepan and heat gently until the butter has melted, then slowly bring to the boil.

Remove the pan from the heat and add all the flour at once and beat until the mixture makes a smooth ball. Beat over the heat for a further minute.

Cool slightly and slowly add the eggs, a little at a time, beating well between each addition.

Pipe the mixture into small rounds on the baking sheet, leaving room for them to spread.

Bake for 10 minutes, then reduce the temperature to 375 degrees and bake for a further 10 minutes.

Remove from oven and split open to allow the steam to escape. I return them to the oven at 350 degrees for a further 10 minutes to allow them to dry out.

Cool on a wire rack. When cold fill with whipped cream and dip the top into the melted chocolate. Enjoy! - Janet S

made 3 chances to win. Theme for the block is Christmas of course: search google for a free pattern, use one of your patterns or if you are creative design your own. **Maximum size is 12", minimum size is 4"**. These different size blocks will allow for some creative design work when putting them together, how exciting!

Hopefully we will have a huge display and maybe more than one winner again. Bring your finished block/s to the **December** in person meeting.

## YOUTH BAGS

At our November meeting many of the ladies assisted in filling the youth bags. An assembly line was formed with all the supplies put out for the girls on one section

and the boys on another. The ladies then moved along the lines filling each of the goodie bags. It took only 20 minutes to do the job. The bags will be delivered to Youth Services on School Street in Chilliwack,

where they will later be given out to those in need in our community. A huge thank you to Janet S who is the organizer of this program and to all who helped and made donations!



## FUN AT THE SEW-OLYMPICS

At our November meeting many of the ladies participated in Sew-





## BROWNIES

### Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar
- ¾ cup Dutch cocoa powder
- 3 large eggs
- 1 cup flour
- 1 ½ teaspoons baking powder
- 1 ½ teaspoons vanilla
- 1 cup walnuts, chopped



### Directions

Preheat oven to 350°F. Melt butter. Add white & brown sugar, cocoa. Blend well. Beat in eggs, one at a time. Sift into mixture flour and baking powder and stir. Add vanilla and walnuts. Pour into prepared 9" x 13" (22 cm x 33 cm) pan. Bake for 30 minutes. (Centre will be firm but not hard. Ice when cool. To prepare pan, smear with butter; a chef taught me that instead of using flour, use cocoa powder. It will not have the bitter taste of flour, and the brownies will not have white "powder" on the edges.

### For the Icing:

- ½ cup soft butter
- 1 cup icing sugar
- 2/3 cup cocoa
- 1 teaspoon vanilla
- 2 tablespoons milk
- 2 tablespoons hot coffee

### Directions:

Place butter, icing sugar and cocoa in food processor and, using steel knife, blend for 4 seconds. Add vanilla, milk and coffee and blend until smooth. Additional milk will make a thinner icing. You can combine these ingredients with an electric mixer, but the texture will not be as smooth. Enjoy! Connie D

Dec. 2021 - Pg 6 of 12

Olympics.



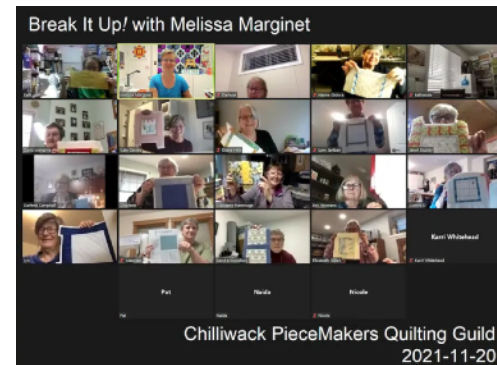
The teams were cutting and sewing at a furious pace creating some awesome quilts for We Care!



## WORKSHOPS

On Saturday November 20, twenty-two ladies attended this session via Zoom. They learned several ways, yes nine in all, starting off with the basic sashing method. All their hard work resulted in many samples to use for future reference.

Doris said, 'Melissa was a terrific help in problem solving and kept everyone relaxed and sewing



along. I'll be trying several of these techniques in my quilting projects.'



## Who's Who in the Zoo? Your Guild Executive

### President

Beatrice R / Janet S

### Past President

Janet S

### Vice President

Carla C

### Secretary

Ineka V

### Treasurer

Connie D

### Programs

Sonja C / Cherri M

### Fat Quarter Draw

Grace M

### Workshops / Mini Projects

Janet S

### Library

Diane H / Jane E / Hannah B

### We Care

Dorinda G / Nadia F / Grace M / Doris M

### Membership

Karlie M / Darlene T

### Communications / Web Site

Karlie M

### Bus Trips

Karri W

### Newsletter

Kate D

### Publicity / Advertising

Lyn R

### Photography

Kate D

### Show & Tell

Lyn R / Kim M / Cathy V / Jean P

### Sunshine / Hospitality

Cherri M / Hannah B / Ineke V

### Quilt Show

Karlie M / Janet S

## MORE MEMBER RECIPES!

### Salted Caramel Turtle Thumbprint Cookies

A decadent chocolate thumbprint cookie rolled in crunchy pecans, filled with caramel and finished with a chocolate drizzle. The perfect holiday cookie! Servings: 24 Ready in: 49 minutes Prep 25 minutes Cook 24 minutes (from Cooking Classy)



### Ingredients

1 cup all-purpose flour  
1/3 cup cocoa powder  
1/4 tsp salt  
1/2 cup unsalted butter , softened  
1/3 cup granulated sugar  
1/3 cup packed light-brown sugar  
1 large egg , yolk and white separated  
1 1/2 tsp vanilla extract  
2 Tbsp buttermilk  
1 1/4 cups finely chopped pecans  
15 caramels (such as Kraft)  
2 1/2 Tbsp heavy cream  
Flaky or coarse sea salt  
3 oz chopped milk chocolate or semi-sweet chocolate chips , or chopped chocolate  
2 tsp shortening

### Instructions

1. In a mixing bowl, whisk together flour, cocoa powder and salt, set aside. In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter, granulated sugar and brown sugar on medium-high spread until slightly pale and fluffy, about 2 minutes. Mix in egg yolk (set egg white aside in a bowl in refrigerator) and vanilla extract.
2. Blend in buttermilk. With mixer set on low speed, slowly add in dry ingredients and mix just until combined.

3. Shape dough into a ball and drop onto a sheet of plastic wrap, flatten dough into a 6-inch disk then wrap with plastic wrap and chill 45 minutes, until slightly firm (or up to 1 day. If chilling longer than a few hours, I'd recommend letting the dough rest a room temperature a bit so the dough isn't too firm and cracking when making indentations).
4. Preheat oven to 350 degrees. Remove egg white from refrigerator and whisk vigorously until frothy. Place finely chopped pecans in a bowl. 1 cup all-purpose flour 1/3 cup cocoa powder 1/4 tsp salt 1/2 cup unsalted butter , softened 1/3 cup granulated sugar 1/3 cup packed light-brown sugar 1 large egg , yolk and white separated 1 1/2 tsp vanilla extract 2 Tbsp buttermilk 1 1/4 cups finely chopped pecans 15 caramels (such as Kraft) 2 1/2 Tbsp heavy cream Flaky or coarse sea salt 3 oz chopped milk chocolate or semi-sweet chocolate chips , or chopped chocolate 2 tsp shortening 2021-12-06, 4:34 PM Page 1 of 2 Copyright © 2021 Cooking Classy
5. Shape dough into 1-inch balls (18 grams each) then working with one at a time, drop into egg white and roll to evenly coat the lift and allow excess egg white to run off and immediately place in bowl with chopped pecans and roll to evenly coat (if necessary, you can gently press into the nuts to help them stick).
6. Transfer to parchment paper lined baking sheets and make a deep indentation with thumb in the center of each dough ball.
7. Bake in preheated oven until set, about 10 - 12 minutes. Remove from oven then using the bottom of a rounded teaspoon, gently press down on existing indentation (to create more space for caramel). Cool on baking sheet several minutes then transfer to a wire rack to cool completely.
8. For the topping
9. Place caramels and heavy cream in a microwave safe bowl. Heat mixture in microwave on HIGH power in 30 second intervals, stirring after each interval until melted and smooth. Spoon caramel into indentation in cookies and sprinkle tops with a small pinch of sea salt.
10. Place chocolate and shortening into a separate microwave safe mixing bowl. Heat mixture on 50% power in 30 second intervals, stirring after each interval until melted and smooth. Pour into a piping bag or ziplock bag and cut tip off corner. Drizzle over cookies. Allow to set, then store in an airtight container. Enjoy! Jean P.

### Great Granny Skjeie's Marzipan Bars Canadianified

#### Pastry for bottom of 9x9 pan

1 cup flour

1/2 cup butter softened

3 TBSP icing sugar

Mix until crumbly. Pack into a greased 9x9 pan.

Bake at 350 F for 5 min. Let cool briefly then spread with a thin layer of raspberry jam.

#### Top Batter





1/2 cup soft butter

3/4 cwhite sugar

1/4 tsp salt

3/4 cup rice flour

2 eggs

red and green food colouring

Cream butter and sugar, add beaten eggs and mix well. Add rice flour and salt. Mix well. Split into 2 bowls and colour one red and the other one green.

Drop by small spoonfuls all over the raspberry layer, alternating colours.

Bake at 350 F for 35-40 min. Cool completely and ice

### **Icing**

2 TBSP soft butter

2 TBSP warm milk

1.5 cups icing sugar

1 tsp almond extract

Combine until smooth and spread over bars.

This is one of my favourite Christmas recipes. Enjoy! Wendy M



### **Mom's Butter tarts.**

1 1/2 recipes makes 50 tarts.

#### **Ingredients:**

1 cup raisins

1/2 cup butter ( a must)

1 1/2 cups brown sugar

2 large eggs beaten lightly

1 tsp vanilla

1/2 cup walnuts

#### **Directions:**

Pour boiling water over raisins and let stand 5 minutes. Drain well. Keep raisins hot while adding other ingredients. Mix until all blended. Fill tart shells either homemade or bought 1/2 to 2/3 full. Bake 350 degrees for 30 minutes.

Freezes very well. Enjoy! Gerry D

## **Butternut Squash and Sausage Lasagna Rolls with Creamy Sage Sauce**

This is not a quick dish to make but it's fabulous! Well worth the time it takes to make. I've added my little notes along with the original recipe :-)

### **ingredients:**

filling:

- 3 cups - 1/2 inch cubed butternut squash (about 1 large squash)
- 1 extra cup of squash for the sauce - this is my addition - see sauce below
- 1 cup shredded zucchini - this is my addition just cause I love veggies!
- Olive oil, for drizzling
- 1/2 small onion, chopped
- 3-4 cloves garlic, minces
- 1 Granny Smith apple, peeled cored & small dice - I don't add this, thought it was weird!
- 1/4 cup chopped hazelnuts - optional - good but not a must have.
- salt to taste

sausage:

- Make the following OR I just buy mild Italian sausages and take the meat out of the casings.
- 1 pound ground pork
- 1/2 teaspoon ground fennel
- 3-4 cloves garlic, minced
- 1/2 teaspoon rubbing sage
- 1/2 tablespoon kosher salt
- 1 teaspoon chopped fresh rosemary

cheese

- 1 1/2 cup whole ricotta cheese
- 1 cup shaved parmesan
- 1 cup shredded mozzarella OR other cheese - I prefer jack or cheddar.



- salt to taste

creamy sage sauce

- 1/4 cup butter
- 3/4 cup (lightly packed) fresh sage leaves, chopped
- 3-4 garlic cloves, minced
- 1/4 cup all-purpose flour
- 1/4 cup white wine
- 3 cups milk
- 1 cup roasted pureed squash - I added this for more squashy goodness and ensure there is lots of sauce
- 1/2 cup chicken stock - I add this too to make lots of flavourful sauce
- 1/4 cup shaved parmesan
- Pinch nutmeg
- 10 lasagna noodles, prepared according to package directions

### **instructions:**

Pre-heat oven to 400 degrees

Bring a pot of water to boil. Boil lasagna noodles according to package directions, toss lightly in oil and set aside until ready to use.

### **Filling**

Spread cubed butternut squash on a rimmed sheet pan, drizzle with olive oil, sprinkle with salt & pepper, toss until well coated. Roast in the oven for 30 minutes, stirring once halfway. Set aside.

In a large bowl combine all sausage ingredients. Heat a large skillet over medium-high heat, drizzle with olive oil. When skillet is hot add sausage mixture, cook until browned and cooked through. Using a slotted spoon transfer sausage to a plate, keeping the dripping in the pan.

Return skillet with the sausage drippings to stove over medium-high heat. Add chopped onions and garlic, sauté until they start to get soft, about 5 mins.

Add diced apple to skillet, sprinkle with salt, cook an additional 5 minutes. Add a splash of white wine to deglaze the pan, scraping up all the brown bits at the bottom of the skillet. Add the squash and chopped hazlenuts. Sauté until the squash is lightly browned, 1 to 2 more minutes. Add cooked sausage until well combined, set aside.

### **Cheese**

In a large bowl combine ricotta cheese, 1/2 cup shredded mozzarella and 1/2 cup shaved parmesan, stir until well combined and set aside.

### **Sauce**



Melt the butter in a heavy medium-size saucepan over medium heat. Add garlic and sage, sauté until fragrant, about 30 seconds.

Add the flour and whisk for 1 minute. Splash with white wine and gradually whisk in the milk and pureed squash. Bring to a boil over medium-high heat. Reduce the heat to medium and simmer until the sauce thickens slightly, whisking often, about 5 minutes.

Whisk in the nutmeg and parmesan, continue to whisk until smooth. Season the sauce with salt and pepper, to taste.

### **Assemble**

Spray a large 9 x 14 casserole dish with non-stick spray, spread a very thin layer of sauce on the bottom of the dish, set aside.

Lay lasagna noodles flat on a clean work surface. Reserve about 1/4 cup of sauce for topping. Spread and layer cheese mixture, followed by remaining sauce and filling on each of the noodles. Carefully roll the noodles and place in prepared dish, seam side down.

Top lasagnas with cream sauce, 1/2 cup shredded mozzarella and 1/2 cup shaved parmesan. Bake in the oven cover at 350 degrees for 15 min, remove cover, back another 20 minutes. To brown the cheese put under the Lo broiler for a few minutes, be sure to keep an eye on it.



### **MAKE AHEAD**

Butternut and sausage filling can be made a day ahead.

Assemble and freeze. Bake at 350 degrees covered for 45 minutes, remove cover bake an additional 15 minutes or until hot and bubbly. Broil on Lo to brown cheese.

Lasagna rolls can be frozen in small aluminum loaf pans for individual servings. Bake at 350 covered for 30 minutes, remove cover and bake an additional 15 minutes or until hot and bubbly. Broil on Low to brown cheese. Enjoy!! Kate D

**Be sure to check out the recipe section of our guild website for more great recipes! <http://www.chilliwackpiecemakers.com/recipes>**