

Rockwell Collins Craft Club

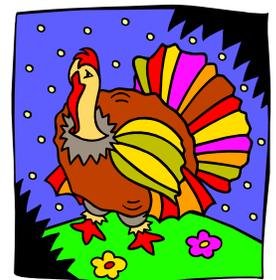
November 2010

This Month
at a Glance

I can't believe that another winter is almost here. Seems like just last week I was complaining about the heat and humidity. All the Thanksgiving and Christmas ideas now start zooming around in our heads at all hours of the day and night. What can I make, what can I sew, what can I bake? It's no wonder we're all exhausted by January! Decorating the tree will be a challenge at our house this year. We try to avoid many glass ornaments so the cats don't break things. Now we will have to avoid wood and plastic ones so the dog doesn't chew them. What does that leave? Maybe some fabric ones? Can't have tinsel, cats eat that. I am open to suggestions. I hope you all got a chance to go to the Rockwell Craft Fair. I think I spent the most I ever have this year. Quite a few new crafters, which is always nice to see.

Next Meeting: Wednesday November 17 at 4:30 Main Plant
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- ☀ Our charity project for last month and this month is the Christmas Stockings for Soldiers project. They collect money and then buy lots of things the soldiers need and fill the stockings.
- ☀ I think everybody got plenty of pizza to eat last month and bingo prizes were won by all. Thank you Esther for doing our "calling" for us.
- ☀ Something new — we often have a prize drawing from those who attend the meeting, but this month we plan to make it a BIGGER and BETTER prize. And it just might be DELICIOUS too. You'll have to come to the meeting to see what it is. Maybe YOU will be the winner.
- ☀ Our craft project this month is a Christmas ornament. It will be painted wood with stamping, heat, and glitter. Should be fun and slightly messy. Maybe we'll have to make one for the lady that cleans the cafeteria when we are done :)
- ☀ There are still a few of you that need to get your registration form and dues in to Patti Little yet. The company matching funds are based on our membership total, so the more members, the more money we get. Remember that our membership rules have been expanded to include family members, so let us know if there's somebody you would like to have join and we'll double-check their eligibility. We can always use new members and new ideas.



Here's an article that appeared in the CR Gazette recently about the Jennifers that taught us to make the necklaces recently:

'Two Jennifers' fit jewelry business around family By Dave DeWitte The Gazette

CEDAR RAPIDS - It sounds like there could be a script for a buddy movie somewhere in Two Jennifers, the tiny art jewelry business that moved into the Cherry Building last summer.

Jennifer Wagner and Jennifer Morris met when Morris came to Wagner's house to work with her special needs child a few years ago. They hit it off instantly. The chemistry was due partly to their similarities in having special needs children. Wagner invited Morris to join her annual girl's getaway weekend to a giant arts and crafts fair in Arkansas. 'I was not a crafty person by any means until I met her,' said Morris, 34.

The women bought a couple of the less expensive pieces they liked with the idea of producing similar designs. Wagner knew a little about making gift items, having operated a gift shop in Queen City, Texas. 'I'm one of those people, who think, 'Aw, I can make it myself at home,'" said Wagner, 39, who's been designated 'Jennifer No. 1' within the business. They began making jewelry in Wagner's basement, finding it more fun than work. They share an eye for whimsical and inspirational images, including pendants made from dominoes, Scrabble letters, tile blocks, glass and silver. Many of the items bear initials or Chinese designs. 'She does most of the soldering and I do most of the art work,' Wagner said.

Much of their jewelry sells for between \$10 and \$18, providing little margin for marketing the business. Selling their jewelry at the downtown farmers market in Cedar Rapids provided an inexpensive way to develop a customer base. Many customers asked for custom items. Some want a photograph of a loved one or a symbol of one of their hobbies incorporated into the piece.

'This year at farmers market, our client base doubled,' Wagner said. 'People would call us for birthday presents. We decided to rent something because my basement was getting crowded.' In August, they began renting a small third floor space at the Cherry Building, 329 10th Ave. SE, to be more accessible to the public.

Eventually, the two women hope to open a larger store that would combine wholesale and retail operations and add purses to their product mix.

Recently, they hired an employee to assist them. Her first name should be easy to guess.

'It's a requirement to work here,' Wagner said.

Here's a couple of recipes to try for the holidays.

Gingersnap Pudding Dessert

From the kitchen of: Melissa McMahon

Gingersnaps crumbed in blender (enough to cover bottom of container, and then layer again)

2 boxes vanilla instant pudding

2 boxes pumpkin pie pudding

2 cups milk

1 can pumpkin (I used a little more than that)

Spices (any combination cinnamon, ginger, nutmeg - by your taste - I just dumped)

2 containers Cool Whip

Carmel Sauce

1. This was for 9x13 pan - so could do $\frac{1}{2}$ for smaller amount, or to fill a graham pie shell (then you could omit gingersnaps & use grahams instead.) Put layer of crumbs on bottom.
2. Mix puddings, milk, spices & pumpkin. Then fold in 1 $\frac{1}{2}$ containers Cool Whip and layer all over gingersnaps.
3. Add another layer of gingersnaps, then spread rest of Cool Whip on top, and drizzle some caramel sauce over. Can sprinkle pecans on too if you like that.
4. Refrigerate several hours, or overnight.

* * * * *

This is a great alternative to pumpkin pie. It's much easier to make and tastes great! Try it for Thanksgiving....



PUMPKIN CRUNCH CAKE

1 (29-ounce) can pumpkin

1 (12-ounce) can evaporated milk

4 eggs

1-1/2 cups white sugar

2 teaspoons pumpkin pie spice

1 teaspoon salt

1 (18.5-ounce) package yellow cake mix

1 cup pecans, chopped

1 cup margarine or butter, melted

Preheat oven to 350 degrees. Lightly grease 9 x 13-inch baking pan. Combine the pumpkin, evaporated milk, sugar, pumpkin pie spice, and salt. Mix well and spread into the prepared pan. Sprinkle the yellow cake mix over the top of the pumpkin mixture and pat down. Sprinkle the chopped pecans over the top of the cake mix. Then drizzle the melted margarine over the top.

Bake for 1 hour until knife comes out clean. Serve with whipped topping if desired.

(A spice cake mix or a butter pecan cake mix is good in the recipe too.)

Save the earth. It's the only planet with chocolate.

Here's a way to save on groceries so you have more money to spend on Craft Projects !!!!!

The HyVee website now has an area where they match current sale items with available coupons from the Sunday paper, or from a link right there on the HyVee site. It's definitely worth checking out. One example from this week is Cream of Chicken or Mushroom soup. It's on sale for 69 cents, and you can print a coupon for \$1.50 off 3 cans. That makes it only 19 cents a can!

On the HyVee website, it's under 'Helpful Ideas' and then 'Savings'.

Here's the link to this week's:

<http://www.hy-vee.com/helpful-ideas/coupon-match-ups-11-10-2010.aspx>

Happy Birthday!

November

10th-Norma Mikkola

13th-Pat Reed

16th-Bev Welch

19th-Pat Little

21st- Darlene Ealy

23rd- Vicki Lydon

25th-Arlys Huff

27th-Juanita Emken

30th-Evelyn Neal

December

22nd-Joyce Smith

22nd-Judy Papesh

The older you get, the tougher it is to lose weight because by then,
your body and your fat are really good friends.

2010-2011 Officers

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