

Michigourders

AUGUST NEWSLETTER

Hello everyone and welcome new members. Well another Michigan Festival of Gourds has come and gone. The second year for Deb and Ron Stallings. They did such a fantastic job setting the whole thing up and for such a good cause. They are amazing people. And speaking of amazing people a HUGE thank you to all of you who contributed tools, gourds, cash and other items for our member Karen who had all of her gourdng tools stolen.



May the pesticide immune fleas of a million feral cats infest the evil doer's homes and invite a thousand bed bugs to join them!



The festival had a lot of great vendors this year. Ghost Creek Gourds, Blue Whale, Smucker's farm gourds, just to name a few. There were many more including our Marta Sobko and Mira Stefaniuk who create the most amazing jewelry and burned work and the Michigourders booth. Gary Bityk sold his bark carving buildings that are just so small and intricately beautiful. Lynette Dawson brought the gourd quilt which is gorgeous and sold her wonderful embroidered gourds. There was a make and take for the children as well as the Nasgourd races including an "Old Geezers" category. Plus there were so many classes taught by teachers like Katherine Devine, Karen Brown, Chris Pawlik to name a few and I even taught for the first time! No one demanded their money back so I'm looking at that as positive affirmation.

The competition was full of amazing gourd art and Gary Bityk and I were the judges this year. There were a few times we were so torn over who should win a blue ribbon in a category that we finally decided to give out two blue ribbons. We had three little children enter their masks into the youth area. They made the masks at the children's make and take. We were so impressed with how creative they were they all got blue ribbons. Besides, how do you not give little ones blue ribbons for their efforts? Speaking of little ones, did anyone see that adorable 3 year old girl who had a huge snake gourd named "Gourdy" that she sleeps with? She even insisted "Gourdy" get stamped at the gate. Sometimes I saw her mom pushing him in the stroller. Gosh I love kids.



The Flamingo competition was small but every one of them was wonderful. Rosemary Pernie won the blue ribbon and the gift certificate for the most votes by the public. Next year we're doing Turkeys! So fair warning Michigourders, you have one year to get your turkeys made. Winner will again receive a gift certificate and just in case we have a tie like we did with third place, we'll have something ready.

Now that we are pushing into September it's time to start planning the next meeting. It is going to be held on the third Saturday of September, the 17th at 12:00. This meeting should be hysterical. We are going to bid on each other's spare embellishments, art supplies and anything else we can use on a gourd but no longer need. We will be bidding with our own junk, or, treasures or cash if it's something spectacular. Our trash is another's treasure so they say. Some ideas of what I mean are scrapbooking items like brads, leaves, glitter, embossing powders and so on. Also, acrylic paints, dyes, inks or anything else along those lines. There are clays, pipe cleaners, shells, seeds, pods, beads....you get the idea. I don't have a location yet but will soon and I'll send it out with the reminder in a week or so. And new member's, don't be afraid to come if you don't have anything to bid with. It's just going to be so silly and brutal that it will be worth it to watch. And you'll probably get dragged in anyway. Ah gourdheads. Gotta love them.

Lunch! I can't say it enough.....It's all about the food and boy do we eat well. If you want to bring something with you to share that would be great but don't worry if you don't want to or can't. There is always more than we can eat and it is always good. If you do plan on bringing something give me a heads up so I can organize how many deserts or salads we get.

My favorite holiday of the year is coming up in October. Halloween (bowing my head respectfully with an evil grin) Third Saturday of October and if you're not chicken (or skeleton or monster) come dressed to kill.....or not.....it's up to you. I'll let you know more as it gets closer...I can't wait! September's newsletter will feature disgustingly delicious recipes to help you plan for it.



And now, for the most important part of the newsletter. This month's recipe. We had dinner Saturday evening at the festival and the dressing on the salad was wonderful. I happened to be sitting next to Deb when she asked what it was made from so here it is. (I don't have measurements so do it all by taste.)

1. a small amount of pure honey
2. a tiny bit of white vinegar
3. high quality olive oil
4. salt and pepper

That's it! It was wonderful. The salad itself was I believe fresh spinach leaves, walnuts, yellow baby tomatoes, onions, and apple bits.

So that's it for now. I'll be adding some new files to the yahoo site so check in and see what's there.

