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May Newsletter

Well May has come and hopefully hasn't washed anyone away with all the rain. But the temperatures are getting warmer and it's beginning to look like we may get a summer after all. This month we met at Margaret's home and she taught us one stroke painting.

She showed us how to do it once before but it's not as easy as it looks. The trick lies in pressing the brush down and lifting it as you move it forward. I can't really explain it well but I do think I have the hang of it and the rest of the group was doing very well too.

Margaret is a wonderful teacher and she made sure we got a lot of individual attention. She explained everything very well and simply so everyone could understand it and then demonstrated the technique. We learned to make a flower petal for sunflowers and daisies and a leaf. Again it sounds easy but it isn't as easy as you would think. But the two strokes she taught us will allow us to do several different things like dragon flies, different types of flowers and plants, all sorts of things. I even made fish from the leaf stroke and plan on painting them on the baby's room wall. She loves "fishys".



We are gearing up for the August Michigan Festival of Gourds. We have the competition under control and the entry forms are on the MFG website. <http://www.michiganfestivalofgourds.com/competition.html> I have ribbons left from last year's competition so that will save some money and that always helps.

We'll be using tables this year instead of the raisers so we will have plenty of room for display. Michigourders will have a vendors table again this year so let me know if you would like to sell your work. Volunteers to man the table would also be appreciated. If you are interested let me know and I'll get you set up. Deb might need volunteers too. Like most charitable events, this one depends on its volunteers to run smoothly. The more the merrier.

June Meeting

Next month's meeting is going to be a Chris Pawlik's home on the lake on June 18th. Always a wonderful day. Her husband Joe usually makes ribs on the grill and they are so good. We work outside under a huge canopy they put so it's a good time to work on projects we've been saving for warm weather. It's sometimes a little chilly because of the wind off the lake so bring a sweater just in case. Please contact Chris or myself if you need her address or directions. Please let me know if you plan to attend and what dish you plan on bringing. I will send a reminder closer to the date.

Upcoming meetings

Sometime after the first of the year we will be having a class on Ukrainian Egg dying. Of course we'll use egg gourds but it's going to be a wonderful class. I'll post the info when it gets closer to the date.

Chip in jar

Now that we are actually having classes and incurring expenses for them we are going to have a "chip in" jar at meetings. If you can spare a couple of dollars at each meeting, that would be great, if you can't, don't stress about it. Everything's voluntary.

Eventually we will be doing fund raisers but first we have to find out all the legal ins and outs since we aren't an official non-profit. That alone is pretty expensive. But where there's a will there's a way. With luck we can avoid charging dues anywhere in the future. But for now we're good so don't worry. Besides, creative people can always find creative ways to get things done. And we have some of the most creative people around.

FOOD:

Margaret made sloppy Joes for lunch at the May meeting. They were yummy. We had potato salad, and Annie's wonderful coleslaw. And today's recipe is for the coleslaw.

Recipes

ANNIE'S COLESLAW

Shredded coleslaw (I buy the slaw from Nino's that is already washed and dried. They have several varieties and I buy the one that has the shredded carrots in with it)

Raisins 1 cup, more or less

Apples 1 cup, more or less cut into small pieces with skin on

Dressing:

Mayonnaise 1 cup

Miracle Whip 1/2 cup

Sugar 2- tbls to taste

Vinegar (I use the seasoned Japanese vinegar) 3-4 tbls to taste

Just mix the dressing ingredients together (actually this recipe is all according to taste including the mayonnaise and miracle whip depending how tart or sweet or vinegary you like it. I always try to get it a little more vinegary than sweet). I find that if I let the dressing sit in the frig for 1/2 hour or overnight, it seems to get an even creamier consistency. Mix just before serving.

ENJOY!!! Annie

It's all about the food people. So there you have it. I'm always open for suggestions and ideas so please let me know if there is something you would like to have a class in or a program you would like to see done. Or just something you want to know more about and I'll find it and put it in the files.

See you in June.

Gloria

Director - Michigourders Gourd Guild