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September Newsletter

September Meeting

We had our September meeting today at the home of Gary and Ingrid. They are always so accommodating and kind. There were 7 of us so it was a small meeting but we got a lot accomplished. First up on the list is the Gallery 194 show in Lapeer. Drop off is Monday between 6 and 7 (or whenever they get done) Make sure you have your paper work done. So far it looks like the opening reception will be on October 8th at 12:00 noon at the gallery. If you are planning on displaying work there the address is 194 W. Nepessing St., Lapeer 48446

Holiday Dinner

The next order of business is the Christmas Dinner. Because last year was so crowded and so difficult to maneuver around we decided to go to a place where we could have our own room. We want to have it at the Ukrainian Community Center on December 8th, a Thursday. In order to reserve the room we have to have a minimum of 40 people. If you would like to attend please let me know within the next two weeks. You are welcome to bring a guest but I need to know soon if you plan to be there. Otherwise we may lose the room.



Dinner will be a family style with two entries and all that entails, plus dessert, beer, wine and soft drinks. (There is also a pay bar across the hall for those who would like mixed drinks.) All taxes and gratuity are included in the price which is \$20 per person. Payment will need to be in by the October meeting so we can make the required deposit.. The Community Center is well known for excellent food and lots of it so it's a really good price for all we will get.

The room itself will be all ours with space to move and a table to place our ornaments. We'll have time to mingle, see the ornaments and just relax. Plus the center will have it all decorated for us. It should be very nice. We will do our ornament exchange after dinner is finished. That's always fun.

Because we have so many members who are unable to attend these functions but want to participate in the exchange we decided to open the ornament exchange to everyone. So between now and November 20th make a gourd ornament no larger than 5" to be sent to Anne Lang. She will sort them and make sure everyone gets an

ornament in return. Make sure you label them with your name so the lucky person who receives it knows who created it. We are currently looking up shipping costs so when we are sure what that will be I will let you know so you can include that with your gourd. But for now, just enjoy making your ornament.

We finished up the Michigan Festival of Gourds and it's my understanding that Deb and her volunteers brought in \$6000 for the Children's Hospital Foundation. We have a lot to talk about for next year. But we have all winter to do it.



Halloween is coming up and it's no secret it's my favorite day of the year. It's spooky, funny, you don't have to buy gifts and it doesn't make you a year older.....unless of course that happens to be your birthday. October's meeting will be at my house and I'm changing the date a little from our usual third Saturday to the next one October 22nd. 12:00 noon.

701 S. Edgeworth Royal Oak, 48067 248-544-8843

I am 3 blocks east of I-75, 3 blocks west of Campbell Rd. 1/2 block north of Lincoln (10 1/2 mile) and 2 1/2 blocks south of 11 mile.

Please let me know if you plan on attending so I can make sure to make enough for lunch. And speaking of lunch we had a lovely lunch at Ingrid's. She made three different keish, spinach and mushroom, ham and cheese and shrimp. It was wonderful. We also had a big green salad, fruit, two different cupcakes, éclairs, and brownies. Yum.



This ad is for one of my favorite artistic shows. Goultide is held in the historic Mill village where not only will you see fantastic Halloween art but Victorian homes restored and ready for the holiday with walk through tours and other things. I took two of my grand daughters last year and they loved it. Except, maybe, for the manikin in the coffin which was set up for a traditional Victorian parlor funeral. For more information this is their website : <http://ghoultidegathering.blogspot.com/>

Call to our Members

One more piece of business: We would love to showcase some of the different types of art our members do. Either something besides gourd or unusual with gourds. If you paint, make dolls, sew or anything that you would like to share, email me a few photographs and I'll put them into a special album with a photo on the front page of the yahoo site. We have so many talented people and gourds are only one of the mediums they use so lets show them off.

Recipes

Okay, now for the important stuff. Recipes: Since its heading toward Halloween I am again including some spooky recipes for fun and family but first I have some better than traditional hot cider recipes just in time for the chilly fall weather.

HOT SPICED CRANBERRY CIDER

2 quarts apple cider
6 cups cranberry juice
1/4 cup packed brown sugar
4 cinnamon sticks
1 1/2 teaspoons whole cloves
1 lemon, thinly sliced

In a large pot, combine apple cider, cranberry juice, brown sugar, cinnamon sticks, cloves and lemon slices. Bring to a boil, reduce heat and simmer for 20 minutes. With a slotted spoon, remove cinnamon, cloves and lemon slices.

Serve hot. (can float a lemon slice in the cup)

SPICED APRICOT CIDER

2 (12 ounce) cans apricot nectar
2 cups water
1/4 cup lemon juice
1/4 cup sugar
2 whole cloves
2 cinnamon sticks

In slow cooker, combine all ingredients, mix well. Cover and cook on low for 2 hours or until cider reaches desired temperature. Remove cloves and cinnamon sticks, serve hot

CIDER WASSAIL

2 quarts apple cider
1 1/2 cups orange juice
3.4 cup pineapple juice
1 tablespoon brown sugar
1/2 teaspoon lemon juice
2 cinnamon sticks
1 dash ground cinnamon
1 dash ground cloves

In a large saucepan, combine all of the ingredients. Bring to a boil. Reduce heat, cover and simmer for 20 – 30 minutes. Discard cinnamon sticks. Serve hot.

Now for the gruesome gourmet.

Halloween Party Food: Sticky Black BAT Wings



With black food coloring added, these "bat" wings look really gross, but taste absolutely wonderful. Based on a recipe for 5-spice chicken wings, they're moist, crisp, and full of flavor. They're also baked instead of fried, making these tasty little Halloween finger foods [healthier](#) than you might think. If you make these as snacks for a Halloween party, be sure to make plenty-- they go fast.

Also, be sure to use food coloring paste instead of liquid to avoid a bitter aftertaste. Serves 10 as a Halloween party food, or 4-5 as a main meal.

Ingredients:

4 lbs. chicken wings

Marinade/Sauce:

4 tbsp. soy sauce

4 tbsp. black bean sauce

2/3 C. ketchup

4 tbsp. honey

2 tsp. hot sauce, or to taste

2 tbsp. brown sugar

2 tbsp. white wine vinegar

4 cloves garlic, finely minced

1/2 tsp. Chinese five-spice powder

2 tbsp. sesame oil

Coloring: Black, blue, and green paste food coloring, as needed

Instructions: 1. Combine marinade ingredients in a small mixing bowl.

2. Add black, blue, and green paste food coloring as needed to make a dark black sauce.

3. Place cleaned wings in a large ziplock bag. Pour marinade over.

4. Marinate wings 3-24 hours. Longer is tastier, of course.

5. Remove wings from fridge, line a large baking sheet with heavy-duty foil, and preheat oven to 325 degrees F.

6. Remove "bat wings" from marinade and bake one hour, till cooked through. Baste occasionally with marinade. Finish under broiler for extra crispness, if desired.

Creepy Mummy Dogs Recipe



You'll find recipes for these cute-and-spooky mummy dogs all over the web. But --in our humble opinion-- this one takes Halloween recipes fun to a whole new level. Why? Because as well as cute and tasty, these mummy dogs are super easy to make, as they use breadstick dough instead of the biscuit dough called for in most recipes. So your dough will already be perfectly suited to making mummy wrappings. This will be one of the kids' favorite Halloween treat recipes, without a doubt.

Serve these on a cute [festive Halloween tray](#) with ketchup "blood" dipping sauce and green food-colored mustard "bile" dipping sauce, and listen to

the oohs and ahs of appreciation. They're really cute and fun to eat.

Ingredients:

- 1 (11 oz) can refrigerated breadstick dough
- 2 slices cheddar [cheese](#), quartered (optional)
- 8 hot dogs
- black mustard seeds

Instructions: 1. Preheat oven to 375 degrees F.

2. If desired, place one cheddar cheese slice on your hot dog. Then wrap each dog to look like a mummy, leaving a open area for the eyes.

3. Cut two tiny slits in the exposed hot dog and insert two black mustard seeds for eyes. If you'd like to give your mummies entire faces, you can cut a little slit for a mouth, which will gape open a bit during cooking.

4. Place mummy dogs on an ungreased baking sheet and bake around 15 minutes, until golden.

5. Serve with plenty of ketchup and mustard and listen to the kids rave about having such Halloween recipes fun.

So there you have it. Creepy and Cute.

See you soon Gloria Director Michigourders Gourd Guild.