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## October Newsletter



### October Meeting 2011

Well another Halloween meeting has gone by and it was a full house. We discussed a number of issues including Christmas Dinner, future classes and what we need to do to become an official organization. Annie our treasurer is looking into 501c 6 information and anything else the state requires of us. We have a tiny amount of money in the cash box, less than \$150 so far but eventually we would like to be able to provide group insurance for those participating in group shows. Several places require insurance for participation in their programs. Birmingham requires \$1,000,000 in insurance to do the Farmers Market or any of the fine art shows. Most of the good shows do require some type of coverage. We would also like to provide classes to train teachers, judges etc. and one day have a scholarship fund so we can send one or two people a year to one of the big shows like Wuertz farm or the Cherokee festival. We would like to be able to provide a real service to our members. That requires that we become "official".

### Visit from Judy Davids from the Royal Oak Patch



We also had a reporter attend the meeting Saturday. Judy Davids from the Royal Oak Patch <http://royaloak.patch.com/news>. She took pictures and Chris told her all about harvesting gourds and other details necessary for gourders to know. She was very impressed with the work people brought to show her. Here's the link to read the article and see the photos <http://royaloak.patch.com/articles/crafters-admit-they-re-out-of-their-gourd#photo-8209909>

Please feel free to leave comments in the comment area. It helps Judy and the news article.

## Christmas Dinner: December 8th



There was not enough interest in reserving the Ukrainian Cultural Center so dinner is going to be at Mario's at 1477 John R near 15 mile. They have a room for us and plenty of space. We'll meet around 6:30 and dinner will be a 7:00. We can choose whatever we like from a full menu and each person/couple will pay for their own meal. Hopefully this will make it easier for people to attend because they won't have to make commitments before they are sure they are able to attend. Times are tough for a lot of folks and we'll try to make it as easy and enjoyable as we can. We will be doing the gourdament exchange before dinner but if you can't attend and still want to participate please send your ornament unwrapped to **Anne Lang, 53616 Dryden, Shelby Township, Mi. 48316**. Please include a check made out to Anne for \$5.00 to cover shipping of your gourd ornament.



## November Meeting

Our next meeting is going to be on November 19<sup>th</sup>. We'll be heading over to Gary and Ingrid's home at 605 W. South Blvd., Troy 48085.

Topic is yet to be decided but I'll let you know in the reminder I send out. We'll meet at 12:00 like usual.

**Don't forget the pick up date for the Gallery 194 is November 5<sup>th</sup> starting at !2:00 noon.**

**Gallery 194 is located at 194 Nepessing Street, Lapeer 810-667-1495**



Well, since it was our Halloween meeting, the food was let's say, unusual, but tasty. We had lots of goodies, cookies, a pumpkin cream roll, brownies with cute frosted decorations and muffins with little tiny Halloween flags and Caramel Apples! For the main meal we had Bat's wings (chicken wings) yummy, baked rats (ground turkey shaped like little rat bodies with sliced carrot ears and a tail made from a long strip of red pepper) Witches fingers (fingerling potatoes with red pepper fingernails) and Anne made a brain mold dip. She didn't know what it was called so we called it "Walter". And this month's recipe is for Anne's dip.



## **WALTER'S BRAIN**

### **MIX:**

1/2 c water

1 can tomato soup

2 pkgs Knox Gelatin

Mix the above 3 and let sit for 10 min; then heat on low to melt the gelatin

### **ADD:**

1 c cottage cheese

1/2 c salad dressing (mayo or miracle whip, whichever taste you like)

Chill well until unbeaten egg white consistency

### **CHOP AND ADD:**

Celery, green pepper, green onions, radishes, chopped walnuts; put into mold and chill. Serve with bacon and/or vegetable crackers (or anything) (note: you can add more veggies if you want - I used about 1 c each, give or take a little - also red peppers or other types of veggies would add texture and color also)

All for now

Gloria Director Michigourders Gourd Guild