

Bits & Pieces

Holly Berry Quilters' Guild
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Winter / Spring, 2019- Volume 26

Executive Board

2017-2018

President:

Jeanie Weinrich

Vice President:

Marg Overholtz

Secretary:

May Reed

Treasurer:

Midge Reed

Chairpersons

Programs:

Gail Goraj,
Deborah Winograd

Sunshine:

Carol Eaton

Newsletter/Website:

Anne Ford

Facebook/Historian:

Pam Mulveyhill

Librarian:

Lorene Shapiro
Donna Mattison-Earls

Ruler Lending Library:

Wendy Moore
Sue MacDonald

Hospitality:

Pat Arcese, Sue Moore
Mary Rhs, Mary Ann Karpinski

Membership:

Kathleen O'Grady

Comfort Quilts:

Ursula Lincoln
Cheryl Kelley

Raffle Tickets:

Permit & Ticket Printing:

Evelyn Barker

Selling at Meetings:

Martha Jones,

Raffle Quilt 2018-2019:

Cindy Campbell & Friends

Raffle Quilt 2019-2020

To be announced

Barnstable County Fair:

Cathy Williamson, Micki Tor

Joan Carpenter, Becky Pitruzzello

Secret Sister:

Penny Bartlett, Pam Mulveyhill

Ways & Means:

Mary Ann Karpinski

Monthly Raffle:

Micki Tor

Mystery Quilt 2018-19:

Penny Bartlett

Bus Trips:

Marge Overholtz

AccuQuilt GO Cutter:

Deb Winograd, Gail Goraj

Fabric Photo Printing:

Deb Winograd

Presidents Message



Happy New Year to all our members and their families. Hopefully the membership will have a little better health this year. It has been wonderful that you have all been so supportive of each other during some pretty difficult times. Those are the things that make a quilt group work so well.

A special thank you to the hospitality ladies who organized a wonderful Christmas party. We all had a good time and their was a lot of left overs some of which was delivered to members who were unable to attend. Liz attempted to read her Christmas story but we all got a little ahead of her or perhaps a little behind her so it was unexpected humor. Two large games of LRC took place with two ladies winning a whole lot of loot. Thanks to all who prepared food and helped the party be memorable for us all.

Penny is in the final steps of this years mystery quilt and I believe there is only one more step before it

is assembled. Thanks Penny for streamlining this by sending steps out via computer.

We have the 2019 tickets available for our Raffle Quilt. Also there is always a need to suggest some additional places for display available to help increase our sales. Let us know if you have any ideas.....

The 2020 quilt information will be getting announced at one of our winter meetings. The guild has purchased the needed fabric and every one will be asked to make a block or help in some way. More information to follow.

As you all have heard, we received a very large donation of fabrics which will be getting to membership for your use in making charitable quilts, pillowcases and some other items. We do have a bit of a problem as there really are no solids or blenders in the assortment of fabrics received. If you have any fabric that falls into that category, please bring to meeting and we will try and match some things up. We do have some funds to also support these projects if necessary. A new roll of batting has been purchased for the comfort quilts so we can cut what you need after a meeting or on a sew day.

Sew days have been extended in time a bit where you can stay until 2:30 or so. You can bring a

lunch or we have been ordering out. Also remember the GO cutter is available just letting me know ahead of time and include information on what die you are needing. The AccuQuilt cutter is now available for a take home option but also need to let Gail know about what die you are needing.

A reminder to all members that in May we have a FINISHED PROJECT AUCTION. It is one of our best meetings. Everyone tries to contribute something they have made. It can be quilted, knit or any other type of crafts that you enjoy making. We usually have very nice items and some bidding wars take place. This is a great time to purchase a few gifts. It is our best fund raiser of the year and seems to get better each year. A reminder now gives you some time for deciding and start working on what you will be donating. If any of the new members have questions regarding this meeting, we can discuss at meeting.

Stay warm and healthy during the winter months. Remember if school is cancelled in Falmouth, the meeting for that day will also be cancelled.

Happy Quilting
Jeanie

Information and Programs for Winter and Spring 2019



It is 2019! Welcome back Holly Berry Members! Hope everyone had a nice and peaceful holiday season. At least there was no snow however the weather was crazy with the cold and unseasonable warm temperatures. So good to be back to our meeting routines!

We are looking forward to Show n Tells, demos and workshops and, of course, our goodies to have with coffee and chat!

January 10

Mary Ann Karpinski will introduce, talk about and take sing ups for our first ever Holly Berry Quilt Guild Challenge. Participation is optional and the reveal will be at the September 26, 2019 meeting. There will be a nice gift for those participating.

Our speaker at this meeting will be Mary Barry. Her topic will be caring for our treasured quilts, storing and labeling. All the information that is useful for the beautiful quilts we have created for ourselves and others and want to treasure.

January 24

Don't know if anyone is familiar with Cape Cod Coffee Roasters, a locally owned coffee company in Mashpee, whose passion is great coffee. They will be here to talk about their coffee, how they started, the process and they will have samples for tasting and to vend. This will go great with the goodies our chefs bring to meetings and a great way to spend a cold January day while supporting a local business.

February 14

We will have a ruler demo by our Ruler Librarians Wendy Moore and Sue McDonald for the Clearly Perfect Slotted Trimmer. This ruler has several application including scrappy, half square triangles and three piece trian-

gle squares. The Accordion Sewn Scrappy Half Square Triangle method will be shown.

February 28

Pro Chemical and Dye of Fall River, MA will be here to speak on fabrics, dyes and the dyeing process. We are always looking for ways to "step up" and enhance our quilts and learn new techniques.

March 14

There will be a Trunk Show and Free Motion Quilting Workshop by Sally Johnson of Quiltologisttreasures of West Yarmouth, MA Sally has taught at numerous quilt shops, has been featured in American Quilter Magazine, Generation X Magazine and won awards in the Vermont Quilt Show, Shining Tides Quilt Show and the Barnstable County Fair.

After the meeting we will be having a Free Motion Quilting Class. "Conquer Free Motion Quilting on a Domestic Machine". Learn Free Motion Quilting, whether you have basic knowledge or are "raw out of the box".

The cost of the workshop is \$30.00 which includes a Free Motion Quilting Workbook. Payment is due at time of sign up. Please sign up with Gail Goraj.

March 28

Scandinavian Folded Star demo by Gail Goraj

This is fun and involves no sewing, just folding and a bit of glue. If you want to participate, please bring 4 fabrics (holiday or coordinating) cut 5" x 20".

Prepare as a Double Fold Bias Tape.

April 4 -Workshop (No Project day)

No Tear Paper Piecing Workshop with David Sirota, instructor and quilt maker.

Do you have a love/hate relationship with paper piecing? Do you love accuracy but hate the process? This class will change that to Love with

David's Storm at Sea No More Tears Method that takes the mystery out of paper piecing, making it easy. David is entertaining and makes the class fun!

The workshop is a full day workshop and the cost is \$45.00. Please sign up with Deborah Winograd.

April 11

Rapid Fire Hunters Star Ruler Demo by Ruler Librarians Wendy Moore and Sue McDonald. Information will be emailed beforehand.

April 18

Shop Hop Bus Trip. Marge Overholtz is planning this. Always a fun day! Details coming!

April 25

Quilters Palette of Eastham, Ma will be here to vend. Diane has great fabrics and they had fun when they were here two years ago and we certainly loved the selection of beautiful fabrics and kits. They are thrilled to come back!

May 9

We are always excited to have one of our members do a Trunk Show. Linda Maddaluno, who is one of the 2020 Raffle Quilt Committee Members, will be showing us her wonderful quilts.

May 23

Our ever popular and fun Finished Product Auction! This is our major fundraiser of the year, which enables us to offer programs, speakers, Library books, rulers and dies. Auction items, can be quilted, crochet, knit, needlework, painted etc. Anything creative. Our auctioneers always make it fun!

June 13

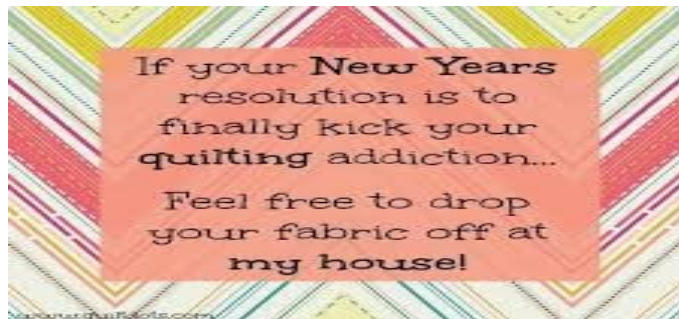
Our last meeting of the year. So sad....This is a pot luck luncheon. Always delicious, great food and recipes. Sue Moore and company will share more information beforehand.

Gail Goraj
Deborah Winograd

HAPPY NEW YEAR TO ALL

To leave the old with a burst of song;
 To recall the right and forgive the wrong;
 To forget the things that bind you fast
 To the vain regrets of the year that's past;
 To have the strength to let go your hold
 Of the not worth while of the days grown old;
 To dare go forth with a purpose true,
 To the unknown task of the year that's new;
 To help your other along the road,
 To do his work and lift his load;
 To add your gift to the world's good cheer,
 Is to have and to give a Happy New Year.

~ Author Unknown ~



FABRIC AND YARN NEEDED

The Woods Hole Public Library looking for donations of fabric and yarn for their fourth annual Fabric and Fiber Sale to take place on 3Feb. Donors should bring in their offerings during library hours which include all late afternoons except Sunday. Mondays from noon to 5:30pm and 7 to 9 pm.

Tuesday Thursday and Friday 3 to 5:30 pm
 Wednesday 10am to 5:30pm and 7 to 9pm
 Saturday from noon to 5:30

Take Advantage of Member Benefits in 2019

Lending Library for Sewing Related Books and Specialty Rulers

As a guild member, you are entitled to borrow books and specialty rulers from our Library. These items have been cataloged and can be viewed on our website at :

www.hollyberryquilters.com

Click the button on the right side of our Home Page labeled "Holly Berry Lending Library" Click to open the Library of your choice and find the item that interests you. Click the small box under that item for more detailed information about it.

AccuQuilt Go Cutter and Rotary Blade Sharpener

We have Purchased a new electric **AccuQuilt Go Cutter**. The many dies we already have for our manual cutter can be used with this new cutter. The new cutter will be available for use onsite after our meetings or during our project days.

Our manual cutter can now be bor-

rowed for use offsite for two week periods between meetings.

Members must arrange in advance to reserve our cutters. Contact Jeanie Weinrich to reserve our electric cutter and Gail Goraj to reserve the manual cutter. We also have a Rotary Cutter blade sharpener which can be used on site by members on project dates.

Printed Fabric Photos

For a small fee we have the ability to print fabric photos for members. For more information see Deborah Wino-grad at a meeting or email her at debwin@meganet.net.

For Sale by Guild Member

Often we have items we no longer use that other guild members might be interested in. If any guild member wishes to post an item for sale on our website or in our next Newsletter contact Anne Ford.

Schedule for Winter-Spring 2019 Cape Cod Fairgrounds

Program Meetings 9:00 AM

January 10 & 24
 February 14 & 28
 March 14 & 28
 April 11 & 25
 May 9 & 23
 June 13

Project Days

January 3, 17, & 31
 February 7 & 21
 March 7 & 21
 April 18
 May 2, 16 & 30
 June 6

Workshop

April 4—All Day
 David Sirota-No tear
 Paper Piecing.

Weather Cancellation Policy: If school is cancelled in Falmouth, the meeting for that day will also be cancelled.

RECIPE CORNER HOLIDAY RECIPES

Our Holiday Party was a great success and we'd like to share with you our most requested recipes.

Red Velvet Cream Cheese Brownies

INGREDIENTS

Red Velvet Layer:

- 1 stick (8 Tbsp.) unsalted butter, melted
- 1 cup sugar
- 1 tsp vanilla
- 1/4 cup cocoa powder
- Pinch salt
- 1 small bottle red gel food coloring (about 2 Tbsp.)
- 1 tsp. Apple cider vinegar
- 2 eggs
- 3/4 cup all-purpose flour

Cream cheese layer:

- 8 oz cream cheese, softened
- 1/4 cup sugar
- 1 egg
- 1/2 tsp vanilla

DIRECTIONS

1. Preheat oven to 350 degrees. Grease 8 x 8 in pan set aside.
2. In a bowl mix melted butter, sugar, vanilla, cocoa powder, salt, food coloring, and vinegar; mixing well with wooden spoon.
3. Mix in the eggs beating until smooth.
4. Mix in flour, a little at a time until combined.
5. Pour the batter into the prepared baking pan. Reserving about 1/3

- cup for the top layer.
6. In a separate bowl, whisk together softened cream cheese, sugar, egg and vanilla until smooth. Pour cream cheese into pan over brownie mixture.
7. Using a spoon dollop reserved brownie mixture over cream cheese. Use knife edge make swirls through the batter layers.
8. Bake the brownies for 30-40 minutes until the cream cheese is just set on top. Remove to a cooling rack and allow to cool completely before cutting.

Sent from [Paprika Recipe Manager](#)



Pumpkin Trifle

Becky Pitruzzello

Served at our last meeting before Thanksgiving Holiday

Sour Cream Coffee Cake

Filling Ingredients:

- 1/2 cup packed brown sugar
- 1/2 cup chopped pecans
- 1 1/2 teaspoons ground cinnamon

Coffee Cake Ingredients:

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon salt
- 1 1/2 cups granulated sugar
- 3/4 cup butter, softened
- 1 1/2 teaspoons vanilla
- 3 eggs
- 1 1/2 cups sour cream

Directions:

1. Heat over to 350 F. Grease 12-cup fluted tube cake pan or 10-inch angel food (tube) cake pan.
2. In small bowl, mix all Filling ingredients; set aside.
3. In medium bowl, mix flour, baking powder, baking soda and salt; set aside.
4. In large bowl, beat granulated sugar, 3/4 cup butter, 1 1/2 teaspoons vanilla and the eggs with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Beat in flour mixture alternately with sour cream on low speed.
5. Spread 1/3 of the batter (about 2 cups) in pan; sprinkle with 1/3 of the Filling (about 6 tablespoons). Repeat twice.
6. Bake about 1 hour or until toothpick inserted near center comes out clean.
7. Cool 10 minutes; remove from pan to wire rack. Cool completely. Divide into crumbs.

Pumpkin Mixture

- 2 1/2 cups cold milk
- 1 can (15 ounces) solid-pack pumpkin
- 4 packages (3.4 ounces each) instant butterscotch pudding mix
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 2 cups heavy whipping cream
- Maraschino** cherries, optional

Holiday Recipes continued on page 5

MQX Quilt Festival New England

APRIL 10-13 2019

Show Information:

The Center of NH / Double Tree Hotel
700 Elm Street, Manchester, NH 03101

New—Tuesday April 9th classes added

Classes Wed. April 10 through Sat. April 13

Victory Parking Garage—25 Vine Street

\$.75/hour—\$6 minimum

Citizens Bank Parking Garage—Rates Posted at Garage
Central & Pine Street Lot—metered parking

Free Shuttle Service from area parking garages, hotels and parking area.

Admission: (\$12 good for all show days)
Preview Wednesday, April 10th 7-9

Public Quilt Show April 11 - 13

Thursday, April 11 - 10 am to 6 pm

Friday, April 12 - 10 am to 6pm

Saturday, April 13 - 10 am to 5 pm

<http://www.mqxshow.com/MQX/East/Home/>

Holiday Recipes Continued from page 4

Directions (Pumpkin Trifle)

1. From cake above, set aside 1/4 cup of cake crumbs for topping. Divide remaining crumbs into four portions sprinkle one portion into a trifle bowl or 3-qt. serving bowl.
2. In a large bowl, combine the milk, pumpkin, pudding mixes and spices; beat until smooth. Spoon half into the serving bowl. Sprinkle with a second portion of crumbs.
3. Sprinkle with a third portion of crumbs. Top with the remaining pumpkin mixture, then remaining portion of crumbs and whipped cream. Sprinkle the reserved crumbs around the edge of bowl.
4. Garnish with cherries if desired.
5. Cover and chill at least 2 hours before serving.

The cake itself, without crumbling it for the trifle, is scrumptious with sugar glaze or powdered sugar.



Cream Cheese Ball

The best easy cream cheese ball with cheddar cheese, cream cheese, strawberry preserves and spices, then rolled in chopped pecans. It disappears at parties!

INGREDIENTS

- 2 (8-ounce) packages reduced-fat cream cheese — at room temperature
- 1/3 cup strawberry preserves
- 1/2 teaspoon garlic powder
- 1/4 teaspoon kosher salt
- 6–10 dashes hot sauce — such as Tabasco (I like this little hotter, so we go closer to 10, but if you'd like a sweeter cheese ball, stick to the lower end)
- 1 cup freshly shredded extra-sharp cheddar cheese
- 1 cup raw pecan pieces
- 2 tablespoons chopped fresh parsley

FOR SERVING

Crackers or baguette slices — (I like buttery Ritz-type crackers or town house crackers)

INSTRUCTIONS

In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese and preserves until smooth and creamy. Scrape down the bowl, then beat in the garlic powder, salt, and hot sauce, and then the cheddar cheese.

Lay a large sheet of plastic wrap on the counter. Scrape the cheese mixture into the center in as circle-like of a mound as you can. It will not be a perfect ball at this point. Wrap the edges of the plastic around it to seal and encourage it to form a round ball. Place the wrapped cream cheese in a bowl and refrigerate for at least 1 hour or overnight.

Toast the pecans: Preheat the oven to 350 degrees and spread the pecans onto an ungreased baking sheet. Bake for 7 to 9 minutes, stirring once or twice, until they are deeply toasted and fragrant. Watch very carefully toward the end of the baking time to ensure the pecans do not burn. Transfer to a cutting board and chop into small bits. Let cool completely to room temperature.

When ready to serve, remove the cheese ball from the refrigerator. Place the chopped pecans on a plate. (I find it's easiest to use a plate with edges that curve up a little. A pie dish works well too.) Add the parsley and lightly mix with your fingers to combine. Unwrap the cheese ball and place it on the plate with the parsley and pecans, coating well. The cheese ball won't roll like a true ball. Gently lift and turn it, patting the pecans and parsley all over the outside. Carefully lift it onto a serving plate. Serve with crackers or baguette slices.

RECIPE NOTES

Cheese ball can be prepared up to 1 day in advance and will last 2 to 3 days in the refrigerator. For the best taste and easy dipping, let stand at room temperature 15 minutes prior to serving.

Cream Cheese Ball <https://www.wellplated.com/cream-cheese-ball/>



Raspberry Bars

by Linda Maddaluno

- 1 cup Butter
- 1 cup Sugar
- 2 cups Flour
- Raspberry Jam

INSTRUCTIONS

Melt Butter and add sugar and flour
Put half of the mixture into a 9" x 13" pan
Spread raspberry jam on top
Crumble rest of dough on top
Bake at 350 degrees for 15 minutes



Sausage Stuffed Filo Cups

Maryann Bowman

- 1 package each of Jimmy Dean Sausage, regular and hot
- 1 red pepper, chopped small
- 1 green pepper, chopped small
- 4 cups of 4 cheese Mexican Blend Shredded Cheese
- 30 filo cups, in frozen food section

Cook sausage, remove from pan and cook peppers in sausage fat. When peppers are soft, add back sausage and cook a little more. Put mixture in a container to cool. When cool add cheese and mix. Fill filo cups and cook 350 degrees for 10 minutes. Enjoy!