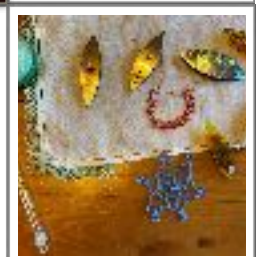




- 2 Editors note
- 4 Macadamia and Chocolate Chip biscuits (cookies)
- 5 Macadamia Christmas Cake
- 6-7 My fall/winter projects
- 8 My mothers Pavlova
- 9 Scrap quilt with stars
- 10 Star blocks
- 11 Tatting
- 12 Chocolate Yule log
- 14 Channuka
- 16 Christmas in Iceland
- 18 Christmas gift
- 19 It is all in the eyes of the beholder



Note from the editor

Greetings! Coming off the holiday season, into the cold months for some of us and the hot months for some of us, it seems a good time to sit back, relax, and take stock before jumping into spring or harvest, depending on your location.

Here on the edge of the eastern North Pacific, it is what I laughingly call Seed Catalog Season. Time to start planning for gardens and Rotary Convention! We as a group are working on projects for our booth, hopeful that we will have an in-person convention this year.

Making star blocks to send to Cheryl for a third quilt made by the members of our fellowship. Since quilting is not my strong suit, I have been looking for a pattern that I think I can not mess up too badly. I think I have found it. Now, to execute.

I asked Tony Castley, Sewaid founder, PDG of the Sydney Australia District 9685, about the changes he has seen in fabrics over the years and he sent me a list of videos about newer sewing notions. This link [ProductVideos - YouTube](#) will take you to a list of fifty videos. This is a link to a top ten video. [TOP 10 Cool Sewing Gadgets - YouTube](#) A link to Sewaid will give you a look at the wonderful work that they do. Member Fay Kitto, North Rocks Rotary Club Australia is one of the teachers for Sewaid. Some things to peruse on a cold morning next to the fire, or in an airconditioned room on a hot afternoon.

I have been working on a scarf for our club auction. I had gotten some yarn for a project that only used a couple of yards, so I got a similar yarn to have enough to make a scarf. I'm almost finished, and I think it is going to look so nice when I am done.

January 2022 -Issue #60

Editors, Lynn Raymer

liraymer@hotmail.com and

Vigdis Stefansdottir,

viggastefans@gmail.com

Fellowship Board

Cheryl Minshew, **Chairman**

(619) 445-2026

cminshew43@gmail.com

Helena Daniels, **Vice-Chairman**

Diana Barden, **Secretary**

Marty Wyatt, **Treasurer**

Fellowship mailing address:

RFQAFA

PO Box 712

Madera CA 93539

Note from the editor

Hopefully it will help to bring in a bit of cash for our online auction. In the pictures I included, I have a close-up of a finger weaving area, partly to show that design element, but also to try to show that there is a glittering thread wrapped in it. Just a little fun. I was talking with my nephew yesterday about things we learned for our mothers and I was reminded that it has been a while since I have done any tatting. So, my next project will be making a few bookmarks for convention. Does anyone still read real books these days?

As we move into another year, may your work with fibers give you comfort, peace and joy.

Lynn Raymer

Newsletter co-editor,

The Rotary Club of Southwest Pacific County

Washington State USA



Thank you all for
your contribution
to the Newsletter!

From Fay Kitto North Rocks Rotary, Kingsdene NSW Australia

Happy New year to you all.
Here's hoping 2022 is an
improvement on last year.

The holidays are still happening in Australia. This is our long summer break, although the weather has not been its usual summer heat. We have had lots of rain - great for the garden but making planning outdoor activities very difficult. The holidays usually end with Australia Day on 26th January - and my Rotary Club is involved with a consortium of Rotary Clubs to organise celebrations for day. It is popular and most enjoyable.

Macadamia and Chocolate Chip biscuits (cookies)

Ingredients

125gm butter
1 teaspoon vanilla essence
150gm dark brown sugar
1 egg
1 3/4 cups plain flour (220gm)
1/2 teaspoon bicarbonate of soda
1 cup dark chocolate chips (200 gm)
1 cup macadamia nuts - chopped

Method:

Cream the butter and sugar in a bowl. When lighter in colour, add the vanilla essence, and egg, and beat until the mixture is light and fluffy. Stir in the sifted flour and soda.

Add macadamia nuts and choc chips and stir in. It may be necessary to knead it with your hands.

Roll a teaspoon of mixture in the palm of your hands to create a ball about 2cm (1inch) in diameter, and place on baking paper on a tray. Flatten the balls with a fork dipped in water, or the bottom a glass dipped in water.

Bake in a moderate oven for about 15 minutes

Allow to slightly cool on the tray before placing onto a cooling rack. Once cold, keep in an airtight

container.



Has anyone found a source for Rotary fabric? It would be good to make items with it for the convention. I am making composition book covers on my embroidery machine for Houston.

Barbara Bitetto, Sumner, WA Rotary.

Macadamia Christmas Cake

Step 1 - Caramel:

1 tablespoon white sugar
2 tablespoons water

Place sugar in small heavy-based pan, place over medium heat until sugar melts and turns light golden brown - do not stir. Remove from heat, add water, return to low heat, stir until any pieces of toffee are dissolved; cool to luke-warm.

Step 2 - Cake

500g mixed fruit
2 cups macadamia nuts (halved)
250g mixed peel
grated rind of 1 orange
1/2 cup (125ml) sweet sherry (I used Cointreau or Grande Marnier)
250g butter
2 teaspoons vanilla
1 cup dark brown sugar (220gm)
5 eggs
2 cups plain flour (300gm)
1/2 cup SR flour (75gm)



Reserve 1/2 cup of macadamia nuts for decorating cake, if desired. Have butter and eggs at room temperature. Chop mixed fruit, combine with macadamia nuts, mixed peel, grated rind and sherry in large basin; mix well. Stir in warm caramel mixture. Beat butter and vanilla until combined, add sugar; beat until combined. Add eggs one at a time, beating well after each addition. Stir the fruit mixture into the sifted flour until the fruit is all coated in flour. Add the creamed mixture to the flour/fruit and mix well. Spread mixture into deep 22cm square or deep 23cm round cake tin, base and sides of tin lined with three thicknesses of greaseproof paper, and a final layer of alfoil; level top of mixture. Decorate with reserved macadamia nuts; cover the top with alfoil; bake in slow oven for 2 - 2 1/2 hours, or until cooked when tested. Remove from oven, cover top tightly with alfoil; leave until cold. Remove cake from tin, pour 2 tablespoons sherry (or Cointreau, or Grande Marnier etc) over cake, wrap cake securely in plastic food wrap; store in airtight container.

Fay Kitto

My fall/winter projects

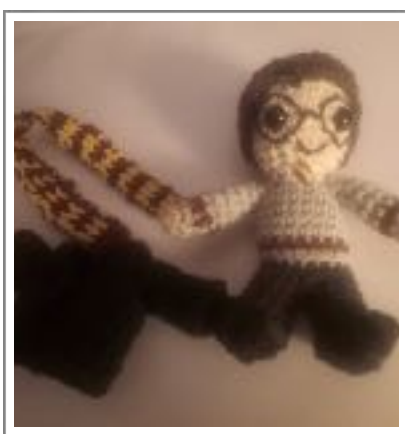
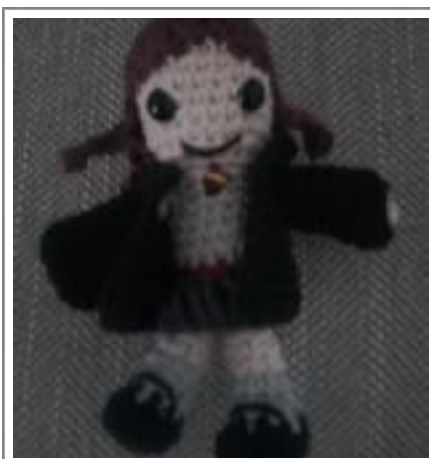
From Corinne Darvennes Cookesville Breakfast Club, Cookesville Tennessee USA

I have been having fun with Amigurumi and taking time to knit, no sewing in several months. My mother was a great knitter and I miss getting my yearly sweater from her, so I have been channeling her, seating on my couch, knitting while watching TV. I learned how to knit cables and made myself a cardigan. I loved the soft bamboo yarn and order a thinner version in black for my partner. I started a cardigan for him, hoping to give it to him for Christmas but it will have to wait until his birthday or maybe next Christmas. Unfortunately, working with black, I've come to realize that I can only work on it in bright daylight, or I can't count stitches or see if I make mistakes along the way. With that thin yarn, it takes about 10 rows per inch so it's going to be many more hours before I get a full length/long sleeves cardigan.

I got some thicker yarn and recently finished a little cardigan for his granddaughter. She is almost 4, tall but thin and I don't know for sure what size to use. I decided to go with ribs, it will adjust around to whatever size she needs. The yarn includes a tread that reflects like and is a lot of fun to look at it at night. The 2 pictures were taken at the same time, 1 with flash and 1 without. The difference is quite striking.

I have 2 more kids' sweaters to make out of that yarn and if I have any left, I'll make headbands or hats for the booth.



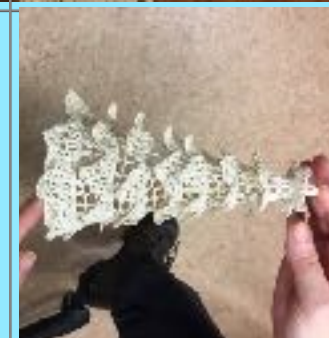


For the booth I have started on a Harry Potter Amigurumi series. I have Harry, Hermione, and Norbert the dragon finished. Ron and Hedwig will be next. Harry is about 4" tall and his robe and scarf are removable. Everything is made of cotton yarn. They are small, but all the details end up taking a lot of time. Best wishes to all for 2022, stay healthy, enjoy your crafts, and I hope to meet you in person at the booth in June.

A favour to ask

Many years ago I fell in love with these Christmas trees. They were sold at a Christmas bazar and I wanted nothing more than crochet one for myself (of course I bought one but the need to make one was and is strong). So, I began to ask around, looking for the pattern but nobody seemed to have it. The lady who made it said that she had only made this from her head and she could not tell me how. However, I found pictures and was even able to purchase finished trees from Etsy, American made, so it was obvious that a pattern existed. As far as I know, it is a pattern of three trees, called forrest something, could be from 1960-1970, although I have no idea. So, can you guys help me locate the pattern?

Vigdis Stefansdottir, Reykjavik, Rotary-Grafarvogur



My mothers Pavlova

From Suzanne Day, Rotary Club of Port Nickalson, Wellington New Zealand

This pavlova recipe is printed on a plate my mother gave me around 30 years ago. It is written in ounces/pounds so it should be easy to follow. The secret to a good pavlova is not the recipe but the mixing and cooking,

An electric oven is better than gas.

Always use a stainless or china bowl, not plastic.

When you think the pavlova is beaten enough, stop the beater's and rub a little of the mixture

between finger and thumb. If the mixture is gritty then keep beating longer.

Don't over cook pavlova. Then it will crack when cooled but it is possible to cover with beaten cream.



Did you know that in some places up North and West in Iceland, the sun disappear around November 16th and is not seen again until January 26th? This calls for a celebration - and in some places pancakes are made in quantities to be enjoyed with whipped cream and jam.

Very, very delicious!



Scrap quilt with stars

From Brenda Cressey, Paso Robles Rotary Club, Templeton CA. USA



I've been keeping busy and warm during these winter months.

I made a scrap quilt with stars. Today I made 24 - 10" string blocks using more scraps. I've made 4 toddler sized quilts for Rotaplast. I've also made my best friend a quilt (yellow and charcoal). And a couple others, just for fun, black and rose. Thank you and Happy New Year!



"Anyone who works on a quilt, who devotes her time, energy, creativity, and passion to that art, learns to value the work of her hands. And as any quilter will tell you, a quilter's quilting friends are some of the dearest, most generous, and most supportive people she knows."

Jennifer Chiaverini

Star blocks

From Lane Neff, Murrysville-Export Rotary



Getting started on my star quilt blocks now that I have finished my national quilt museum quilt of monthly blocks. It was round 3. Did not know about rounds 1 or 2 but think the files are still on the site. Easiest to find on Facebook.

I did a different block each month using a different technique. I used the same color scheme and actually the same fabrics. Last year 2021 was quilt as you go. I like the result.



I also did a small kawandi mat with some of the scrapes. Found this technique on YouTube. Watched the videos and learned about the history of the quilting in part of India. Using or reusing scrapes etc. I love it. Will be doing more.

Also in the December block of the quilt I used the Japanese sashiko stitching. Will do something with that as well as boro. Well a bit of it.

I just finished January 2022 quilt block of the museum and it was challenging. They are always released on the first day of the month Kentucky time at noon.

I did the Pat Sloan Summer Soirée also but have it blocked for the big machine I don't like. Ugh.



Kawandi quilting is a traditional craft in western India, brought to that region via African slaves.

Tatting

From Lynn Raymer, The Rotary Club of Southwest Pacific County

I learned to tat from my mother. She was never without her tatting. She made simple lace for the clothing she made for us. I didn't learn until much later that you could make more complex patterns. Finally, in the late twenties, we were in a laundromat in the basement of a Waikiki hotel when she pulled out a piece she was working on and began to tat. Since I had nothing else to occupy my mind while we waited for the clothes, I began to watch her and ask questions. She taught me



the basics and when we got home, she gave me a number of patterns from old Work Basket Magazines. Nearly every issue had a new pattern. I still have a stack of them somewhere in my sewing things. The first items I donated for our convention booth in Sydney was three small bookmarks in the shape of a Cross. I don't do a lot, but I have made lace for handkerchiefs, bookmarks, little motifs to put on items and snowflakes. And over the years, I find myself looking for tatting shuttles in yarn shops and antique stores.

In the picture, I am working on a handkerchief. The shuttle I'm using is from an antique shop, so well used that the silver plating is worn off. The one next to it is the one my mother used. I got the abalone shell at a fiber fest, and the plastic tortoise shell at my local yarn shop. I don't remember where I got the Bakelite shuttle. In the tube to the left are tatting needles. I have tried to teach myself to use them without success. Maybe, someday I will learn. The red lace I was mostly just practicing, but these make cute collars for wine bottle gifts, and the blue is a snowflake pattern. Some of the shuttles have little points that are used to connect the circles but if they aren't there, I need a crochet hook. You can see how this would be so easy to put in a small bag and always have it in your purse.

It is a dying art, but so pretty.

Chocolate Yule log

From Corinne Darvennes Cookesville Breakfast Club, Cookesville Tennessee USA

Rolled Cake part:

1 cup sugar, divided;
½ cup flour;
5 eggs;
¼ cup baking cocoa;
½ teaspoon cream of tartar;
pinch of salt.

White chocolate mousse filling:

6 oz white chocolate;
1 ½ cup whipping cream, divided.

Chocolate ganache frosting:

1 cup semi-sweet chocolate chips;
½ cup whipping cream;
1 stick butter, room temperature.

Beat egg yolks on high until fluffy, add ½ cup sugar, beating until thick and lemon-colored. Gradually add flour, cocoa and salt to the yolk mixture, beating until blended.

Beat egg whites until foamy, add cream of tartar. Beat until soft peaks form. Gradually add remaining sugar, beating on high until stiff peaks form. Fold into the yolk mixture.

Spread batter evenly in 15"x10" pan lined in parchment paper. Bake at 350 for 12-15 minutes. Do not overbake, the top of the cake should still feel sticky. Cool for 5 minutes. Cover the surface lightly with powdered sugar. Roll the cake keeping the parchment paper on (if the long edges are hard, cut them off before rolling). Let the cake cool completely.

Filling

Microwave white chocolate and ¼ cup of cream for 2 minutes, stirring half way through. Stir until the white chocolate is completely melted. Cool for 10-20 minutes.

Beat remaining 1 ¼ cup cream until soft peaks form (do not overbeat or it will become grainy then butter). Gently fold whipped cream in chocolate mixture. Refrigerate at least 30 minutes.





Ganache

Microwave chocolate and cream for 2 minutes, stirring half way through. Stir until the chocolate is completely melted. If needed, continue microwaving in 30 second intervals and stirring.

Add the butter, small pieces at a time and whisk or beat until the butter is completely melted. Refrigerate until cool but malleable.

Putting it all together

Unrolled the cooled cake, removing the parchment paper as you go. Spread the filling to within 1/2" of the edges. Roll up again. Place on serving platter and chill.

Cut a slanted piece off one end and it on top of the cake to look

like a branch. Frost the whole thing with the chocolate ganache. Using a fork, make lines in the ganache to resemble tree bark.

Sprinkle confectioner sugar to look like snow, add any cute Christmas decorations to look like a winter scene.

Please send ideas, work, picture, well, everything you find interesting:) to

Lynn Raymer

liraymer@hotmail.com or

Vigdis Stefansdottir,

viggastefans@gmail.com

Thank you!

Channuka

From Esther Arlan, Passport Club Nashua New Hampshire USA

It is Channuka and the candles on the Menorah (8 branches plus one) are being lit. Songs may be sung and dreidels (tops) spin. In the kitchen LATKES are being fried in olive oil. They will be served with applesauce or sour cream if the meal is dairy or without any dairy products if it is a flesishg (meat) meal.

Here is a typical recipe for Potato Latkes:

1 pound russet potatoes, peeled
¼ or ½ medium yellow onion chopped
2 teaspoons kosher salt
½ cup matzo meal (more may be needed)
2 large eggs beaten
applesauce - homemade of course
Vegetable oil for frying
sour cream - if meal is dairy



Grate the potatoes and onion (some prefer chopped). Transfer to cheesecloth and squeeze out as much liquid as possible

Set the bowl with liquid aside

In a separate bowl put the grated potatoes, onion, matzo meal, salt and beaten eggs and mix very well

Drain the bowl with liquid and with the starch stuck to the bottom of the bowl and it to the mixture - mixing well

Heat a heavy frying pan and when hot working in small batches drop the potato mixture (soup spoon size) in the hot oil.

Using a spatula flatten the latke and when browned well turn over and finish frying.

Large plate lined with paper toweling to absorb the oil place fried latkes on a plate OR keep warm in the oven.



Esther's way



Go to the grocery store and where kosher food is shelved and buy several boxes of MANISCHEWITZ Potato Pancake. Go home and follow the directions on the box. I add sautéed onions to the mix along with seasonings. I never add salt but use ground black pepper, parsley, paprika, etc. depending what the main meal is.

MEAT MEAL - is usually brisket or roasted chicken and veggies.



DAIRY MEAL - salmon or cod, veggie soup, and spinach or other green veggie.

In addition to LATKES a relatively new addition to the Hannukah menu is donuts. I have not done that but when our children were young I cheated and purchased donuts at the local bakery.

RECIPE for chopped liver and brisket are available if anyone is interested. Dreidels (tops) have Hebrew letters on them and each letter

represents whether you have to add to the "pot", lose a turn, or take from the "pot". Depending on the age of the children involved you can use beans or pennies.



Christmas in Iceland

From Vigdis Stefansdottir, Reykjavik Rotary-Grafarvogur

Just before Christmas, on the 21st of December, the winter solstice takes place, marking the beginning of days getting brighter, one hen-step a day.

I always feel a happiness inside me on this day. It means that the darkness will fade and day by day, we will see a little bit more light. Despite January, February and sometimes more months with snow and storms, still, each day is a little longer than the one before.



To compensate for the lack of daylight - which is only about 3 hours in the days before the solstice, November and December are filled with different lights. Christmas lights. Everywhere people put lights in windows, wrap them around trees and bushes and wherever

possible, to fight the darkness. I can't even begin to think about the people in the old days, before electricity, when everything was really, really dark and only candles cut a little into it.

In those two months leading to Christmas, all kinds of gathering takes place. Families and friends meet for baking sessions, children do crafts and baking in schools and kindergartens, shops and restaurants offer something I can't find words for but in short; Large tables filled with everything possible related to Christmas, not only Icelandic but from other countries as well, mainly other Scandinavian countries. This is quite popular with groups of friends, groups from work and any other kind of groups. And of course Christmas concerts - which usually are sold out in very short time.





Last, but not least, the 13 Christmas Lads (Icelandic santas) come, one each day until the 24th of December and start leaving one by one on the 25th. The last one leaves on the 6th of January, marking the end of Christmas, with celebrations like dancing around bonfires, greeting the Elf king and the Elf queen, along with all kind of creatures, singing old songs. And here you can read about them and their parents... <https://adventures.is/blog/the-icelandic-yule-lads/>



My “big” Christmas gift

From Vigdis Stefansdottir, Reykjavik Rotary-Grafarvogur

Each year I make one big Christmas gift. This year, it was a quilt (250cm x 250cm) for my son and his wife. Their names and date of marriage was embroidered into the heart. I used an idea from a pattern but not the measurements, just ball-park. The idea was double Yin Yang. Light on dark. Dark on light. In the note I explained that they did such a good work of complementing each other, that I found this the best way to describe them and their relationship.



A music sweater

I belong to a large charity group, Hringurinn (The Circle. We meet weekly



to make things for our big craft fair in November where we usually sell for 4-5 million Icelandic kronar. However, with Covid, new things have to be invented and I got the idea that we made patterns to sell. So, I made this one which will be sold through the website.



It is all in the eyes of the beholder

From Esther Arlan, RI District 7040 Passport Club

Greetings Quilters & Fiber Artists

As I sat down at the computer today to create a short article for the newsletter I watched the wind blow the snow all about. It has been snowing for more than 12 hours now and the roofs are bare. That's how much wind there is with this "Nor'easter". I haven't checked the amount of snow piled up at the front door.

As quilters and fiber artists we look at things from different perspectives. Sometimes we stand in awe at a quilt exhibit and dream that someday in the not to distant future we will be able to achieve the tiny even stitches or the corners that line up perfectly. Other times we wonder what all the fuss is about as the quilt just doesn't move me. Likewise when looking for the perfect fabric you have in mind you are distracted and see something totally different and therefore in the "eyes of the beholder" you see the perfect combination for the piece you will be working on.

The same is true when I walk into a yarn shop. I do not need any yarn. I could open up a small yarn shop just using my stash. I could even put together patterns and yarns in a kit without much difficulty. But when I see some blended color yarn I just have to reach out and touch it.

Even dream of -- what if I bought it -- how will I use it?

Needlepoint and embroidery does the same thing to me when I reach for the yarn or thread for the next pillow. I do check my stashes of these items before making any purchases.



It is all in the eyes of the beholder

So, my friends – it could be the perfect photo of the sun rising or setting. But what I want to share with you now is an article I read that is far removed from our everyday thinking. It is about a dozen camels barred from a Saudi beauty contest. On one of our overseas trips, I think India, there were many camels all “dressed up”. I wanted to go to the area but our guide said it was dangerous. I could not even get a photo but it stuck in my mind and when I read about a beauty contest I just had a good laugh.

The opening paragraph reads, “Saudi authorities have conducted their biggest ever crackdown on camel beauty contestants that received Botox injections and other artificial touch-ups, the state-run Saudi press reported with over 40 camels disqualified from the annual pageant.”



Image from: <https://www.daily-sun.com/printversion/details/593125/Saudi-camel-beauty-pageant-hit-by-cheating>

The camel festival is held annually where owners of camels compete for \$66 million dollars in prize money. Jurors decide on the winner based on the camels' heads, necks, humps, dress, and posture. It is a month long festival north of the Saudi capital, Riyadh, and the club is keen to halt all acts of tampering with making stretching the lips and nostrils, using hormones to boost the camels muscles, and using rubber bands and filters to relax their faces.

I still smile when I read this article and wonder what other beauty contests have restrictions on contestants? Has anyone seen a similar article in their newspapers?

I hope you enjoyed this little bit of unnecessary information and put it aside until you are playing Trivial Pursuit.

Stay warm and healthy.

Esther

