

The Roving

November 2014



From the Prez Thank you to all those who helped with the success of the Show and Sale. It was a great day and everyone was in great spirits. It was exciting to see the quality of weavings and the growth in all the weavings presented. I think the variety and quality of the weavings was the best we have ever had. Thank you to the new and not so new weavers, spinners, and felters for challenging each other.

Our November meeting will be protein dyeing and I hope to see many of you there. It is always a fun day. This year there will be a \$5 materials fee, for the dyes, and if you have a guest coming, they will pay a workshop fee of \$25.00 and \$5.00 for materials. The \$25 will give them a 2015 membership.



November Meeting

Dyeing Protein Fibers

Date: November 8

Location: Exeter Memorial Building, Exeter

Time: 9:30-10 coffee & goodies (goodies on the Guild this time!)

Wear dye-friendly clothes or bring an apron!

Please carpool

Dyeing Protein Fibers - We will be dyeing fibers that grow on animals. This includes wool, alpaca, llama, silk, mohair, camel, and if you have it, cashmere; any combination of these as well. We will be exploring dyeing using the microwave and Lindsay's magic boiling kettle method. Please bring yarn, roving, or loose fibers. If you do bring loose fibers to toss into the dye pot or the microwave, have some way of containing them, such as a mesh bag. The Guild will provide rubber gloves, plastic bags and plastic wrap. If you have a small microwave oven that can be transported easily, please bring it. It gets crowded with just one. Lindsay will be bringing some fibers you can purchase for dyeing also.

There will be a \$5 materials fee for members. Guests are welcome. If they would like to participate it would be \$30 - \$5 for materials and \$25 for membership dues for 2015.

A potluck is part of this program, so bring your favorite lunch to share! The Guild will provide sodas, bottled water, coffee, tea and cookies.

Our dear friend Nancy Register passed away Oct 27. She will be always in our hearts.

Her obituary follows at the End of the newsletter



  **Guild Programs for 2014**  

- December 13: **Christmas party** at the Exeter Memorial Bldg. Potluck lunch and gift exchange game. Bring a gift that is somehow weaving or spinning or felting related and is \$20 or less.

Membership dues for 2015 are due. It is \$25.00 for single membership; \$30.00 for family members in the same household; and an extra \$13.00 to have the newsletter sent by regular mail if you don't have email.

Ongoing Groups

Squeekie Wheels – the spinning group, meets the 1st Wednesday of each month in Porterville at Sierra Hills Retirement Community, 2500 W. Henderson Ave from 10 – 3, bring your lunch or get it there (\$11). They also meet on the 3rd Friday of each month in Exeter at the at Capella's Coffee House, 10-3ish.

Kawah Konnection meets on the second Wednesday in Three Rivers at the Presbyterian Church.

New Members – From the Membership Chair What a wonderful show and sale we had yesterday. It was just a total fun day to see all of the shoppers that came to enjoy our beautiful bounty of handwoven items. They displayed so beautifully with gorgeous colors and an amazing variety of things. We had three new members join yesterday and I will list their names and emails, etc for you to add to your list. We also had two previous members re-join for 2015. They are Linda Brown and Jaclyn Johnson. I will send out a new list after January of next year with renewing members and new members listed.

New members are:

Debbie Estandia
1816 E. Parker Ct
Visalia, Ca 93292 she is a beginner
(559) 627-1445
cell (559) 901-1256
dpup@att.net

Penelope Ross weaver
P O Box 813
Auberry, CA 93602
559-855-3960
cell 599-284-7560
penelope@netptc.net

Anne Birkholz
PO Box 854
Three Rivers, CA 93271
(559) 561-3387
anneFb9@gmail.com

Show and Sale Soup Recipes. Since here were several requests for the recipes for the delicious soups Sandy provided for our enjoyment, the recipes follow.

Barley, Beef and Shiitake Mushroom Soup

Ingredients

4 slices bacon
2 – 4 lbs stew beef (any inexpensive tough cut)
5 – 8 oz dried shiitake mushrooms (a large package)
1 lb pearl barley
Beef bouillon
2 white potatoes
2 yellow onions
4 stalks celery with leaves
Garlic powder or granules
Maggi or Golden Mountain sauce
2 gallons water (divided)

Procedure

Heat two quarts of water to a boil and add the dried shiitake mushrooms. Cover, remove from heat and let stand. Cook the bacon in a large pot until it is crispy and the fat rendered. Remove the bacon and crumble it into a large plate or pie plate. Cut the meat into $\frac{1}{2}$ - $\frac{3}{4}$ inch dice and cook in the bacon grease in batches until browned and removed the meat to the plate with the bacon. If the pot is big enough add $1\frac{1}{2}$ gallons of water and bring to a boil (otherwise you'll have to use a bigger pot). Add $\frac{1}{3}$ cup of beef bouillon and when it is dissolved add 2 cups (1 pound) pearl barley a little at a time to maintain the water boiling. Reduce heat and cover and simmer about 30 minutes and then add the fried meat. Drain and slice the shiitakes and add the soaking liquid and the mushrooms to the soup pot. Return to a boil, cover and simmer about one more hour. Dice the potatoes and chop the onions and celery and add to the soup pot. Add garlic powder and Golden Mountain sauce (you can substitute soy sauce) to taste. Cook until everything is tender the barley takes quite a while to become tender.

Split Pea and Lentil Soup

Ingredients

2 lbs dried split peas (green and/or yellow)
2 lbs lentils
Vegetable bouillon
Soy sauce
2-4 carrots
2 gallons water

Procedure

Heat the water to a boil and add $\frac{1}{3}$ cup (16 cubes) vegetable bouillon. When the bouillon is dissolved add the peas and lentils one cup at a time allowing the mixture to keep boiling. Cover and simmer about 1–2 hours stirring occasionally until the peas and lentils are soup. Using an immersion blender, blend the mixture until it is smooth and uniform. Peel and dice the carrots and add to the soup and reheat until the carrots are cooked (about 15 minutes). You can also add chopped onion, diced potato or other vegetables of your choice. Season to taste with soy sauce and/or salt. Some people like to add curry powder as well.

Nancy Register



December 15, 1943 — October 27, 2014

Nancy Register, 70, of Bakersfield passed away peacefully at home on October 27, 2014, from kidney cancer. Nancy was a retired teacher who taught at Casa Loma Elementary School and Harris Elementary School. She enjoyed spending time with her family, traveling, cooking, and gardening. Nancy was a longtime member of the Handweavers of the Valley Guild and the Bakersfield Spinning and Weaving Guild. She was a volunteer at Guild House and for the Kern Adult Literacy Council, Inc.

Nancy is survived by her husband of 52 years, Jere Register; daughter, Pam Register; son, Richard Register and daughter-in-law, Cindi Register; son, Mitchell Register and daughter-in-law, Stephanie Register; grandchildren, Elisha, Kerston, Cassandra, and Jarrett Register; and sisters, Kathleen Cone and Sharon DeSchutter. Nancy was preceded in death by her granddaughter, Gracianna Register.

The family would like to thank nurses Brittany and Susan of Interim HealthCare for their care of Nancy.

A memorial service will be held on Wednesday, November 5, 2014, at 2:00 p.m. at Greenlawn Funeral Home Southwest, 2739 Panama Lane.

In lieu of flowers, the family suggests donations be made to the Henrietta Weill Memorial Child Guidance Clinic.

For condolences please visit www.greenlawnmortuaryandcemetery.com. Greenlawn Funeral Home Southwest