



BAY OAKS QUILT GUILD

Meets 6:30 PM, 2nd & 4th Thursday

Methodist Church , 5305 Noma Drive, Diamondhead, MS 39525

www.bayoaksquiltguild.com

<http://bayoaksquiltguild.blogspot.com>

Bay Oaks Quilt Guild

Follow us on Facebook

Treasurer's Report

The treasury contains 12/31/13 Income includes \$190.00 collected for the Hancock County Food Pantry and \$170.00 in donations for Hope Haven.

Fat Quarter Lotto

There will be no Fat quarter Lotto for January.

UFO Challenge

Members who want to continue with the UFO challenge in 2014 should submit a list of their UFOs to Cathy O'Flynn by the February program meeting. Each member gets one chance to win for every UFO on the list that is completed by the drawing at the Christmas party.

Block of the Month

Marge Sandy will oversee directions for the Alphabet Quilt blocks. The January blocks will be Antique Tile, Bow Tie, and Churn Dash. Directions will be available at the business meeting.

MQA Spring Gathering

The Mississippi Quilting Association will hold their spring meeting February 7-8 at the Ramada Inn, Gulfport. Bay Oaks will need to provide snacks. Registration and agenda information can be found in the current edition of the Common Thread on the MQA website at <http://www.mississippiquilt.org/Newsletter.html> If not a member of MQA there is a \$5 charge to attend the Saturday meeting. Membership dues for MQA are \$15.00.

Memberships

It's time to renew for 2014. Dues are \$15.00 for adults and \$1.00 for junior members. A membership form needs to be turned in also. You can use the one in the newsletter or pick one up at the meeting.

2014 Bay Oaks Quilt Guild Membership Application

Name _____ Home Phone _____

Address _____ Cell Phone _____

City _____ State _____ Zip Code _____

Email Address _____

Month and day of birth: _____

Annual dues start 01/14 - \$15.00

Junior Member _____ \$1.00

Level of quilting experience: Beginner: _____ Intermediate: _____ Advanced:

What quilting techniques are you interested in learning more about? _____

Are you a machine or hand quilter? _____

**Would you like your name on the roster for general membership use? Circle one: Yes No

Mail form and dues to Joy Vanderhoof at 7031 Lind Rd., Kiln , MS 39556 or turn in at meeting.

Website

Remember to check out our website maintained by Marcus and check out Facebook. These are good sources to find additional information to that printed in the monthly newsletter.

Mark Your Calendars

January 25	GSQA Quarterly Meeting, Slidell, LA
February 8-9	Mississippi Quilting Association (MQA) Spring Gathering, Gulfport, MS
March 19-22	A Mountain Quilt Fest, Pigeon Forge, TN
March 21-22	GSQA Quilt Show, Slidell, LA
April 11-12	Pensacola Quilt Show, Fairgrounds, West Mobile Hwy, Pensacola, FL
April 12	GSQA General meeting, Morgan City, LA
April 23-26	American Quilting Society (AQS) Show, Paducah, KY
May 23-25	National Quilting Association (NQA) Show, Columbus, OH
September 10-13	AQS Show, Chattanooga, TN (this new location for the Southeast, US was added this year)

Program Night – January 23

Techniques learned at the August GSQA POE will be taught.

Sue Rountree will teach:

1. How to create our own fabric from scraps (bring several pieces of scrap fabric.)
2. Various methods of creating half-square triangles (instructions and kit provided.) Marge

Sandy will teach how to construct the Fireside Visitor's Block (instructions and kit will be provided.)

Supplies:

Sewing machine and necessary sewing supplies

Recipes

Food at the Christmas party was delicious and a good time was had by all. Several members requested recipes for some of the dishes. They appear at the end the newsletter.

Show and tell



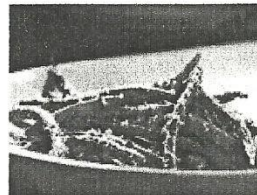


Green Beans Gremolata

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Prep Time: 15 min Level: Easy Serves: 4 to 6 servings
Inactive Prep Time: —
Cook Time: 5 min



Ingredients

1 pound French green beans, trimmed
2 teaspoons minced garlic (2 cloves)
1 tablespoon grated lemon zest (2 lemons)
3 tablespoons minced fresh flat-leaf parsley
3 tablespoons freshly grated Parmesan cheese
2 tablespoons toasted pine nuts — *cook on medium heat + turn often*
2 1/2 tablespoons good olive oil
Kosher salt and freshly ground black pepper

Directions

Bring a large pot of water to a boil. Add the green beans and blanch them for 2 to 3 minutes, until tender but still crisp. Drain the beans in a colander and immediately put them into a bowl of ice water to stop the cooking and preserve their bright green color.

For the gremolata, toss the garlic, lemon zest, parsley, parmesan, and pine nuts in a small bowl and set aside.

When ready to serve, heat the olive oil in a large saute pan over medium-high heat. Drain the beans and pat them dry. Add the beans to the pan and saute, turning frequently, for 2 minutes, until coated with olive oil and heated through. Off the heat, add the gremolata and toss well. Sprinkle with 3/4 teaspoon salt and 1/4 teaspoon pepper and serve hot.

Per Serving (based on a 4-serving yield): Calories 159; Total Fat 13 grams; Saturated Fat 2 grams; Protein 4 grams; Total Carbohydrate 10 grams; Sugar: 4 grams; Fiber 3.5 grams; Cholesterol 3 milligrams; Sodium 426 milligrams

Joe Buckley Jr

CHICKEN ENCHILADAS CASSEROLE

2 CUPS SOUR CREAM
1 CAN CREAM OF CHICKEN SOUP
2 CUPS SHREDDED MONTEREY JACK CHEESE
2 CUPS SHREDDED LONGHORN CHEESE
1 (4oz) CAN CHOPPED GREEN CHILLES, DRAINED
2 TABLESPOON CHOPPED ONIONS (OPTIONAL)
1/8 TEASPOON SALT
1/4 TEASPOON PEPPER
CORN TORTILLAS
2 CUPS CHOPPED COOKED CHICKEN
1 CUP SHREDDED LONGHORN CHEESE

COMBINE FIRST EIGHT INGREDIENTS, MIX WELL.
IN COOKING DISH, LAYER CHEESE MIX, THEN
CORN TORTILLAS, THEN CHICKEN. REPEAT THE
LAYERS ENDING WITH A LAYER OF CHEESE MIX.
SPRINKLE LONGHORN CHEESE ON TOP. BAKE AT
350 FOR ABOUT TWENTY MINUTS OR UNTIL IT
BUBBLES.