

OUR GIFT SHOP

Need a gift for that special someone?

Did you know the Museum's Gift Shop has a variety of unique gifts.

We carry Pearl Descant's PEAR'S BEARS

7 different CARL THORP PRINTS

Antique SILVER PIECES

HOMEMADE JELLIES from Jimmy and Jean Wales

A variety of LOCAL COOKBOOKS

New, old stock LABELS from the old FRANKLINTON CANNING PLANT

An assortment of FAIR POSTERS from prior years

And other unusual and unique gifts



OUR ART SHOW

Notes from Ellen Barrett

This will be our 6th year of hosting the Student Art Show for Washington Parish Students. This has become one of our most popular exhibits. Not only do all Washington Parish Students get a chance to show off their talent but they get the chance to earn money for themselves and their schools' Art Department.

STUDENTS DO NOT NEED TO BE IN TALENTED ART TO JOIN THIS SHOW

This is a Juried Show and students are judged in three categories, K-5, 6-8 and 9-12. There is a 1st, 2nd, 3rd and 5 honorable mentions in each category. Students that receive one of these awards also receive a small monetary amount and an art supply. All students who enter receive a ribbon and small art supply.

Students have the opportunity to offer their art for sale. Most artwork is between 10-35 dollars.

In the next few weeks we will be sending notices to local businesses to help sponsor this event. All money collected from these sponsors goes to the winning students and all schools that have a child participating in the show. THE MUSEUM KEEPS NO MONEY RAISED The amount that we are able to give the schools depends completely on the amount that we receive and varies from year to year.

If you know a child..... PLEASE pass them the information below.

While we normally have 240-260 students participate, the majority are in talented art and we are trying to get everyone involved.

Varnado Store Museum

6th Annual Washington Parish STUDENT ART SHOW 2018

Open to all students of Washington Parish in Public, Private and Home Schools between K and 12th grade

This year we would like you to answer at least one part of the question:

“ What is your favorite medium, style, and/or subject when creating art?”

You do not have to use the medium, style, or subject that you select for your art piece. (We realize in some cases it might not be possible.)

Your picture should be no smaller than 8 x 10 and no larger than 11x14. It does not have to be matted but NO FRAMES. Pictures with mats can be no larger than 11x14 total

3D art should be no taller than 14 inches in height.

All artwork must be to the museum no later than 25 February 2018, but may be brought in earlier.

Art will be on display for the months of March and April.

Students may put their art up for sale, however the museum makes no guarantee that any particular piece may sell.

You may call the Museum at 795-0680, Leader Printing at 839-2261, or contact us on Facebook with any questions you may have or for more information.

Cream Cheese Braids

Makes great king cakes

Prepare the mix at night so it is ready the next morning

1-(8 oz.) carton commercial sour cream
1/2 cup sugar
1/2 cup butter or margarine
1 teaspoon salt
2 packages dry yeast
1/2 cup warm water (105 to 115 degrees)
2 eggs, beaten
4 cups all-purpose flour
Filling and Glaze (follows)
Colored sugar (optional)

Combine sour cream, sugar, butter and salt in a saucepan.
Heat until butter melts.
Cool to 105 to 115 degrees
Dissolve yeast in warm water in a large bowl; let stand for 5 minutes.
Stir in sour cream mixture and eggs
Gradually stir in flour (dough will be soft)
Cover dough tightly and chill at least 8 hours.

Divide dough into 4 equal portions

Turn each portion onto a heavily floured surface, and knead 4 or 5 times.

Roll each portion into a 12 x 8-inch rectangle.
Spread filling over each rectangle, leaving a 1/2-inch margin around the edge. (use your favorite filling or combine fillings)
Carefully roll up dough jelly roll fashion, starting at the long side; pinch the seams and end to seal.
Place loaves seam side down on greased baking sheets.

Make 6 equally spaced X cuts across the top of each loaf.
Cover and let rise in a warm place (85 degrees), free from drafts, about 1 hour or until doubled in bulk.

Bake at 375 for 15 to 20 minutes spread loaves with glaze and colored sugar

Cream Cheese Filling

2 (8-ounce) packages of cream cheese, softened
3/4 cup sugar
1 egg, beaten
2 teaspoons vanilla extract

Combine all ingredients until well blended. Makes 2 cups

Glaze

2 cups sifted powdered sugar
1/4 cup milk
2 teaspoons vanilla

Combine all ingredients stirring well. Makes 3/4 cup

Elegant Mushroom Soup

3/4 cup chopped green onions
2 cups sliced fresh mushrooms
3 tablespoons butter, melted
2 tablespoons all-purpose flour
2 cups milk
1 cup water
2 teaspoons chicken-flavored bouillon granules

Saute green onions and mushrooms in butter in a dutch oven until onions are tender
Stir in flour; gradually add milk and water to the mushroom mixture, stirring well
Add bouillon granules and cook over low heat 10 minutes or just until thoroughly heated, stirring frequently. Makes 4 cups

CHICKEN SPECTACULAR (Crock-Pot)

3 cups cut-up cooked chicken
1 can cut green beans or peas, drained
2 cups cooked rice
1 can condensed cream of celery soup
1/2 cup mayonnaise
1 can (8.5 oz) water chestnuts, drained and sliced
2 tablespoons chopped pimento
2 tablespoons finely chopped onion

Combine all ingredients thoroughly.
Pour into a greased crock-pot
Cover and cook on low setting for 4- 8 hours

Have a Safe, Happy, Healthy Winter.

We look forward to seeing you at the Museum.

PLEASE REMEMBER NOT TO DRINK AND DRIVE