

Gourdacious Patch of Northeast Georgia

March 2009



Happy St. Patrick's Day

Officers:

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Barbara Hoelzel – bhoelzel@3@charter.net

Madge Sala – madgesala@yahoo.com



Next meeting: April 3, 2009 – 10:00 a.m. at the Habersham Senior Center. (217 Scoggins Drive, Demorest, GA 30535; 706-776-7768.)

If you've been unable to attend so far this year, remember to bring \$10.00 for dues for 2009.

The last meeting was a great one. Ellen Summey taught how to turn a banana gourd into a gorgeous fish ornament. Ellen was organized, had everything anyone could need, and did an absolutely fabulous job of teaching us how to "catch" a fish of any kind. As usual, with the very same instructions we saw a great variety of fish created. Ellen, thanks for an excellent job.

It was wonderful to have members back we had not seen in a while.

After some challenging times, Barbara Parker and Sharon Fowler returned to work their gourd magic along with the rest of us.

It was good to have Stephanie Lambert and Becky Bromley back with us again after their profitable trips to shows.

Everyone keep on coming. It is lots more fun when we have a big crowd.

For next meeting

Our very own Anna Johnson will teach us how to make a gourd bracelet using gourd pieces. Anna's information will follow in a day or two.



Upcoming classes:

April 3 – Anna Johnson will teach us to make a gourd bracelet

May 1 – Fonda Haddad will teach us to make a woven Indian doll.

June 12 and July 10 – Madge Sala will help us create a fish bowl.

Information

Please send me (via email) your contact information. I need name, mailing address, phone number(s) and email address. I will compile a new list for the Patch.

Yum –Here is Agnes Woods' recipe for squash pickles. I can tell you first hand that they are **delicious**. (Thanks, Agnes.)

Squash pickles

4 quarts of squash (or you may use two quarts of squash and two quarts of cucumbers.

4 onions, sliced thin

2 bell peppers, sliced in strips

5 cups sugar

3 cups vinegar

1 ½ tsp. turmeric

1 ½ tsp celery seed

2 Tbsp. mustard seed

Cover all vegetables in water and crushed ice for three hours. Then drain.

Boil sugar, vinegar, and spices for 1 to 2 minutes.

Drop in vegetables and bring to boil.

Put in jars and seal.

Send in information you'd like included in the newsletter. Send in recipes, tips, etc. As soon as this semester is over (NGCSU), I'd like to expand our newsletter some.

The logo contest for the 2009 Cherokee Gourd Gathering is now over. Check out the winner on their website.

Take care. I hope to see all of you soon.

Gail Justus

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706-864-6446 home

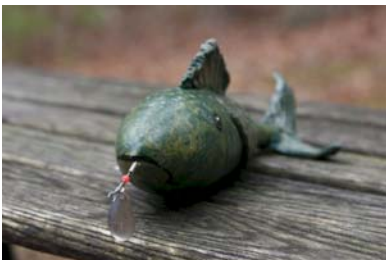
706-973-9600 cell

Madge Sala and Agnes Woods
did a great job with their rain sticks.

What a lovely group of ladies!!



Ellen's lovely fish shows off her ☺ many gorgeous angles.





Ellen Summey did an expert job of helping us create gourdacious fish.



It was great to see Sharon Fowler and Barbara Parker again – and, of course, our talented Stephanie Lambert and Becky Bromley.

Sharon Fowler sent photos of gourds she has for sale.



Photos sent by Fonda of what we will be working on in May.



FINALLY, HERE A PHOTO OF THE FISH FOUNTAIN MADGE SALA WILL TEACH IN JUNE AND JULY.

