

Georgia Metal Clay Guild

Newsletter ~ December 2018

The annual Holiday Party replaced the last monthly meeting of 2018 of the GMCG. Fun, food, fellowship, and art made the evening a rousing success.



Announcements

○ Thanks to Carolyn for producing such a phenomenal newsletter since the Guild began!!!

○ There will be a class clean-up on January 5 (time to be determined). Please sign up if you can come and help.





Raffles

There were many different raffle prizes, including different packages of clay, a microwave kiln, and an extruder. Pam outdid herself in the fabulous prizes available. Many many thanks to all who donated raffle prizes – you are much appreciated! I apologize for not capturing more of the raffle prize awards, but as attendees can testify, it was a crazy evening!!!

Kiln Raffle

The Kiln was won by none other than Pat Lillie!!!

Congrats Pat on your new kiln – we can't wait to see the beautiful things that will come out of it!!!



Recipes

Not only do we have some fantastic artists in the studio in our group, we also have some fantastic artists in the kitchen. Jackie suggested that this newsletter contain recipes of dishes enjoyed at the holiday party. Thank you one and all who contributed recipes for inclusion in this newsletter. Enjoy!!!

Carrot Nut Pudding

(in England “pudding” is a generic term for dessert. This is cake-like in texture, not something like chocolate pudding)

Submitted by Ellen Levy

1/4 lb butter or margarine at room temperature
1/2 brown sugar
1 cup raw grated carrots
1 cup seedless raisins
1/2 chopped nuts (I use pecans)
1 egg, beaten
1/4 cup milk or water
1 1/2 cups flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 tsp nutmeg
1/2 tsp cinnamon

1. Mix softened butter and sugar.
 2. Add carrots, raisins, nuts, egg, and milk. Mix thoroughly.
 3. Mix dry ingredients together and add to above mixture, Blend well.
 4. Bake in a buttered, oven-to-table baking dish and bake uncovered for about 45 minutes at 375 degrees.
 5. Serve warm with a tart fruit sauce. (recipe below)
- (This is served with a spoon from the baking dish, not sliced like a cake)

Lemon or Lime Sauce (make while Carrot Nut Pudding is in the oven)

1/2 cup sugar
1 TBSP corn starch
1 cup water
2 TBSP butter
2 TBSP lemon or lime juice (or more to taste)
Grated zest of the lemon or lime

1. Combine sugar, corn starch, and water in small saucepan, cook over low heat until mixture becomes thick and clear
2. Continue cooking for 1 minute
3. Add butter, juice, and zest. Cook until butter melts and flavors are combined.

Senator Russels' Sweet Potatoes
Submitted by Pat Lillie

3 cups mashed sweet potatoes
1/2 cup sugar
1/2 cup sweet milk
2 eggs
1/4 cup melted butter
1 tsp vanilla

Mix these ingredients well and put in buttered dish

Top with: 1 cup brown, 1/3 cup flour, 1 cup nuts (pecans), 1 1/3 cup butter melted Mix together and sprinkle on top of potatoes.
Bake: 350 for 30 min or until bubbly

InstaPot Curry
Submitted by Izy S.

Take two packs of Sukhi's Chicken Coconut Curry (from Costco) and add more chicken (about a cup of shredded in this case), a few teaspoons of black pepper, tablespoonish of lime juice, buncha frozen peas, and 1/2 cup coconut milk. Turn on slow cook and let it make your house smell delicious for about three hours.

The bread was cut up Trader Joe's garlic naan toasted in a toaster oven.

"Holiday Antics"
Submitted by: Several Members!!!

Go to [insert store]. Buy [insert dish].

Sausage Rolls
Submitted by Kiki Jones

Buy a 16 oz pack of sausage meat with No MSG (Publix is good) and pack of Pepperidge Farm puff pastry sheets.

When pastry is thawing mix up your sausage meat with :

- 1/2 half cup of Panko dried white bread crumbs,
- 6 fresh sage leaves cut up fine,
- Fresh thyme - the tiny leaves of about 4 stems
- 4 green onions cut up fine
- 2 garlic cloves
- Pepper
- Add a beaten egg to bind ingredients

Take out your pastry and put on floured surface. It usually divides into three pieces so use those folds to cut each piece. Roll each of those pieces more to make long rectangles. These are going to encase your sausage meat.

Roll the mixed sausage meat into a long roll between your hands and put inside one of the pieces of pastry making sure to wet one edge with water with brush. Form a sort of flat tube bringing pastry over the meat and pressing together flat at the front. Cut out desired sizes. Paint top of rolls with milk or raw beaten egg.

Oven on 400F middle of oven shelf
Cook on sheet for about 15-25 mins depending on how big you make the rolls. I put mine on parchment paper for easy removal.

Tips and Tricks

Submitted by Kiki Jones!!!

I read somewhere about these you find in all sorts of packages. At Christmas. We might find a lot of them. Collect and use with rice to store green ware as they take up moisture.

Helen added: I use them in my tool box to keep my steel tools from rusting.



Many Thanks to our Fearless Leader Pam for a terrific year!! Her hard work and tireless effort in bringing in such wonderful guests has enriched our Guild!!!

