



HANDI-NOTES

October 2011

Volume 3, Issue 1



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HOUSEKEEPING

Updated Lunch Menu!

Jackie is cooking a special new dish each week, which will be prepared for lunch on Tuesdays.

Internet Access

The Club is now wireless! Members can access our wireless network with a laptop or tablet anywhere in the house, but please not in the studios. Our network name is handicraft club and the log in code is 4018318339 (office phone number).

Desk Needed for Club Office

Do you have an office desk that you are no longer using? The Club is seeking a donated desk for Alyssa's office. Email Kit Barnum if you have a desk that you are interested in donating: kitbarnum@hotmail.com.

Alyssa's Artwork

Our administrative assistant, Alyssa, launched her illustration website this summer! Check out her cards, prints, and custom-made gifts here:

www.alyssahollandshort.com.



NOTES FROM THE PRESIDENT

As you all know, the Club opened on September 12. All classes were open and most full. The house looks beautiful, our chimney, balustrade and roof are now fixed and in perfect order. Thanks to EF O'Donnell and Kit Barnum. Though we did have to wait for the decoupage tables to be finished due to Hurricane Irene, Virginia Mead reports they are absolutely beautiful and she loves the design - even if she did it herself! Great job to Virginia and Brouillette Woodworking.

The Executive Board completed a Strategic Planning session in September. Led by Margie Edwards, we touched on the need for new members, strategic alliances, and website development. If you have a friend who you think would enjoy our classes, please bring her to the Club to have a look. This is a great time to propose a new member.

Our new Monday evening knitting class has also started. We plan to keep trying Monday evening classes this year. I encourage all of you to try one and the parking is much easier than during a weekday!

October 21 was our 2nd lunch lecture program devised by Meredith and Jozy. *Incredible Edibles* was sold out! We are considering another for the Spring. If you missed out and want to go, please call Alyssa to put your name on the Spring waiting list. Thank you to Meredith and Jozy for creating these very popular programs.

We are working on a website for the Club and hope to have the public pages up by the end of December and the member pages up by spring. In the future, we may even be able to register through the website! OMG!

Winter class planning is in full force thanks to Bobbie and Pam. The class committee needs your help. Please call Bobbie at 273-4728 if you are interested in helping with this very important job.

I also am very appreciative of the board's efforts and those of Alyssa, our administrative assistant, who has helped organize our classes, finances, membership and numerous other day-to-day projects. And, continued thanks goes to Jackie for opening up, cooking lunch, closing up, and generally overseeing us all.

Izzy Goff
President

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2011 HOLIDAY PARTY & AUCTION

Save the Date!

Nancy Moger, 2nd Vice President

Mark your calendars! Monday December 5th is our Holiday Party. We are planning another wonderful event to kick off the holiday season. There will be our traditional delicious hors d'oeuvres and libations served as we mingle with friends and meet new ones and peruse our new traditions- a silent auction. Once again Raya and her committee has come up with great auction items, just in time for gift giving.

Our house will be twinkling in holiday finery, the food will be scrumptious, and you can get a jump on your holiday gift giving. So put on your party pants and ignite the holiday spirit!

Calling all Volunteers!

The Holiday Party Committee would welcome help with invitations, decorating, and new ideas. For new members, decorating the house for the party is a fun way to express your creativity and meet other members. If you would like to help, contact Nancy Moger at ngrmoger@aol.com or (401) 253-5776.

Donate to the Auction!

Raya Goff and the Auction Committee



The holiday party and silent auction is a mere six weeks away on December 5th. Once again we ask you to search your closets and cupboards, the bottoms of dresser drawers, and under your beds - the best places to hide trays and canvases. We hope you will find a forgotten project which no longer fits into your decorating scheme or

plays a role in your wardrobe. Please take this opportunity to donate to the auction. We already have a stunning gold leaf tray and small antique painted chest. There is an afghan in the works from a member of one of the knitting classes and a scarf or two. What could you add to this list?

Since the watchword of the moment seems to be re-cycle or more dramatically - purge, your discard is undoubtedly someone else's treasure. The Handicraft Club will be the beneficiary. We will begin collecting during the first week in November. Things may be left for safekeeping under Jackie's watchful eye or in Alyssa's office. *This year's proceeds will go to a new armoire / display chest!*

INCREDIBLE EDIBLES

**By Jozy Mainelli & Meredith Swan
Luncheon Co-Chairs**

Our members, full of culinary curiosity, were treated to a luncheon program on October 21st featuring four of our state's most vibrant *foodies*. Joining us as moderators were *Edible Rhody's* John Schenck, publisher and co-owner (and husband of Club member Holly Schenck) and Genie McPherson



Moderators & Panelists

Trevor, editor and co-owner. Featured panelists were Champe Speidel, owner and chef of Persimmon Restaurant and Persimmon Provisions, and Patrick McNiff, owner of Pat's Pastured.

As well as enjoying a fascinating look at Rhode Island's bounty of pasture-raised lamb, beef, chickens, and turkeys; we also gleaned some tips from Chef Champe Speidel.

- avoid freezing meats; shop on a daily basis and use what you buy promptly
- when cooking your turkey, cook the thighs separately from the breast as the breast will take much less time to cook and you will avoid drying it out.
- cut off each side of the breast from the bone, lay on a flat surface and carve straight down. This will help to keep the meat slices intact.



Luncheon organizers Jozy Mainelli (left) and Meredith Swan (right) pose with Ginny Walsh (middle).

EdibleRHODY: www.ediblecommunities.com/rhody
Persimmon: www.persimmonbristol.com
Pat's Pastured: www.patspastured.com

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PARKING SECRETS & ADVENTURES ON THE BUS!

As always, we continue to hear how hard it is to park. Sadly, it has only gotten worse through the years, but thank goodness the Club has continued to flourish - a tribute to our teachers, our beautiful historic house, and the friends we meet at the Club.

Here are some parking secrets that we are happy to share:

1. Sign up for a space at the John Brown House. The walk to the Club is lovely and it is inexpensive - just \$75 for the term!
2. Park on the perpendicular streets to Benefit St. There are more spaces. Check the signs as some streets allow unlimited parking after 10am.
3. Afternoon parking is easier to find. Sign up for afternoon classes.
4. If you are a walker, try parking at the University Heights Whole Foods parking lot. The walk takes 15 minutes and you can shop on your way home!
5. Use the paid parking lots. There is one at the bottom of Thomas St. and one on South Main St. Look for a list of parking lots on the front hall table.
6. TAKE THE BUS. More on this below...



Notes from the East Bay – Sharleen Bowen

As an alternative to parking in Providence, I have been taking the RIPTA bus. *No more worries about tickets, a sense of freedom that someone else is driving, and I'm helping the environment.*

The number #60 bus travels north from Newport and runs along the West and East side of Portsmouth, through Bristol and Barrington to Providence. *The cost to ride the bus is \$2; with a Medicare card it is \$1.00!*

I pick up the bus at the White Church in Barrington after parking my car in a park-and-ride lot. It's a 20 minute ride and there is a bus stop at the Courthouse on South Main

St in Providence. If the hill is a challenge you can enter the Courthouse and take the elevator up to Benefit St.

Leaving Providence traveling south, you can take the number #60 bus at 4:05pm at the stop on South Main St across from Heminways restaurant. Barrington is the first stop at 4:25. Most days I can even find a ride back to the lot with another member!

Notes from the West Bay – Alice Beckwith

The #14 bus has two routes: one travels down Route 1A to Route 1 into East Greenwich and directly to Providence by Route 95 and the other travels through Warwick to TF Green Airport and then onto Route 95 into Providence. Both versions of the #14 end at Kennedy Plaza, and begin there for the return trip. The bus is \$2.00 each way.

I find that the #14 that stops at 7:43 am in Wickford at the corner of Brown and Phillips Streets is the best one for morning classes. It is an express from East Greenwich. The bus arrives in Kennedy Plaza at 8:29am, giving you time to pick up a latte at Starbucks on Westminster St. The returning busses in the afternoon that I have taken are at 12:50, 1:55, and 2:52, and they all follow the same route. Most of the busses on this route are new, air conditioned and quite comfortable.

RIPTA Schedules: www.ripta.com.

RECIPE

*Kathy Cutler's great **Broccoli Slaw** from the Strategic Planning session pot luck lunch!*

- 2 bags of raman noodles, oriental flavor
- 3/4 stick of butter
- 1/4 cup slivered almonds
- 2 bags broccoli slaw
- 1/4 cup sunflower seeds
- 3/4 cup canola oil
- 1/4 cup brown sugar
- 1/4 cup cider vinegar
- 2 raman noodle seasoning packets

Crush the raman noodles in their bags. Melt butter in a large skillet over low/medium heat. Add the noodles and almonds to the pan and sauté until golden brown. Whisk together the canola oil, brown sugar, cider vinegar and raman noodle seasonings. Combine the broccoli slaw, sesame seeds and noodles and toss with the dressing.

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WHO IS RICHARD MARTHERS?

Not only is Richard Marthers our watercolor teacher, but more than that he is a consummate art, design, and graphics professional. In the art business his entire professional life, Richard's career has spanned more than 30 years.

After graduating from Rhode Island College with a BS in Art, Marthers began his career in advertising and design. He developed package designs, brochures, and collateral material for companies such as Fram, CVS, and Met Life. He owned and managed his own graphic design business Gorham & Marthers. And, he was an art director for various magazines and publications throughout New England.

Currently, not only does he teach watercolor at the Handicraft Club, but he also teaches watercolor at RISD where he has taught for 18 years. In addition to teaching, Richard is a framer, a photographer, a computer designer, and a student of the French language.

Most recently, he has studied French at the French American school, traveled to France with his daughter, and created a series of paintings called *Providence to Provence*. He enjoys French cooking and French cookbooks. And, in addition, he enjoys woodworking and makes "cigar box guitars"!

Maybe this is the year that you will try one of Richard's classes. Peggy Smith says "It is fascinating" and Maureen Lodge thinks watercolor has really helped her to be freer!

Definitely, a multi-talented renaissance man, Rich Marthers is sure to teach you not only watercolor techniques, but also how to frame it and he might even share a French recipe!

How could you miss?



Richard Marthers in the Handicraft Club's watercolor studio.

CLASSES: WHAT'S NEW IN WINTER?

We have several new classes and workshops in store for Winter. Crocheting, Mahjong, and Monday-Evening Knitting Circle will be full-length classes. Culinary Arts will feature workshops in Football Parties and Comfort Foods. We will offer a tour of Fuller Craft Museum, an exciting portraiture workshop with Kathy Weber, a coiled pine needle gourd workshop with Donele Monte, and a frame loom tapestry workshop with Jan Austin. Look for your class listing in early-mid November. *Please remember, we are registering people on a first-come-first-in basis, so get your registration forms sent back as soon as possible so that you won't be shut out of a class.*

Invite a Nonmember to Your Winter Class

The Board has approved a new policy permitting Members to bring a nonmember guest to a Winter Term class in which the member is enrolled. A \$25.00 surcharge to the normal class tuition will be charged and the member is responsible for the guest's fees. A nonmember guest may take only one course, and only if there is space available 14 days before the start of the class.

Once a nonmember guest has taken a class or workshop, she will not be permitted to take any other classes or workshops. We encourage you to ask your guests to consider membership after they have sampled the expertise of our teachers and the joys of creative process.

Call for Class Committee Members

The Handicraft Club is a member driven club. Volunteer members find teachers, schedule classes, and work hard to maintain the physical premises. We are currently seeking members to serve on the Class Committee and help find interesting new workshops and teachers. Please contact Bobbie Binder at binder555@aol.com if you can join her on the Class Committee.

Bobbie Binder & Pam Gardner
Class Co-Chair



Beautiful new tables in our Decoupage Studio!