

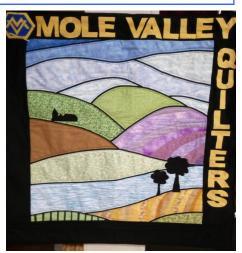
Mole Valley Quilters

www.molevalleyquilters.org.uk

December 2018



Wishing all Members of Mole Valley Quilters a very Happy Christmas and New Year.



I hope you all enjoy the Christmas Party tonight and many thanks to the Committee who Have arranged this.

We had an excellent speaker at the November Meeting. Janet Twinn stepped in at the last minute and many thanks to Christine Stansfield who organised this. Janet makes patchwork wallhangings from her dyed, painted and screen printed cloth in which her love of colour shines through. She exhibited at the Menier Gallery in London the last week of November.





We have had a delightful letter from Kate Christie and I thought you would all like to see it:

Dear Mole Valley Quilters

Congratulations on a superb Exhibition. Your effort and hard work really paid off. Quality of work on display was truly magnificent. Not only were the quilts glorious but all the other work on display was both interesting and inspiring. (I want a beach bag!). It was a great honour to be asked to judge the 'Challenge'. I hope you all agree that Pippa's was a worthy winner. I loved her piece at first sight. Those perfect half square triangle, the accuracy of the shadow quilting and the exquisitely hand embroidered lettering in my opinion made it a worthy winner. Mind you, it was. not an easy choice and I certainly appreciate all the hard work that went into all the entries, Well done to you all.

I also really enjoyed my demonstration of 'playtime with felt'. I met a lot of nice people and hopefully created a bit of interest. Certainly everyone I spoke to was very impressed with the work you had on display and several expressed an interest in joining you. Let's hope they make the leap.

Anyway, I had a lovely time and it was so nice to see so many of you. Gill gave me a beautiful Hanging basket on your behalf which looks lovely in my new garden. I miss you all very much and hope that one day, I can come back for a visit.

Once again, you should all be very proud of yourself for what you achieved and hopefully this evening will give you the chance to pat yourselves on the back.

With lots of love and Happy Christmas. Kate

Programme for 2019

Our Programme for 2019: Our new 2019 Programme will be available at the AGM as the Year will now run From April to April.

The programme until April 2019 is:

January 3 Gill Harris—"40 years of quilting –my

patchwork journey"

February 7 Four Corners

March 7 Judi Kirk—"What judges look for" - an in-

depth look at judging in the UK

April 4 AGM followed by Show and Tell

If any Member has a request /suggestions for a particular speaker or quilting problems we can all share please let us know.

Dates for your Diary

Sunday 13 January 2019—10am—4pm

Fabric Sale and Exhibition at Farnham Maltings £6 entry, £3 after 1 pm

Wednesday 20 February - Quilters Guild

Workshop with Catherine Lawes 'The Green Man' Albury Village Hall—Members £25 non Members £37.50 Contact: jhallferretsend @hotm—10am—4pmail.com

16 March—3 November 2019

Kaffe Fassett's Quilts in America at the American Museum Bath

- 20 new Kaffe Fassett and Brandon Mably designed quilts
- 18 historic quilts from the collection at the American Museum

In Stitches Sewing Group

Marie-Louise Oldrey runs a Sewing Group on Thursday afternoons in Cobham at the United Reform Church. We sew , knit, embroider and chat and have tea and cake. If anyone would like to join Marie-Louise please speak to her.

New Members

A warm welcome to Gill Turner and Kathy Hunter who joined MVQ in November

Tangy Lemon Cake

4oz block butter of margarine—

softened

6oz castor sugar

Grated rind of 2 lemons

2 beaten eggs 6oz SR flour

4 tablespoons of milk 1tsp baking powder

Topping

2oz granulated sugar Juice of 2 lemons

- Beat together all cake ingredients with electric whisk for a minute of two until well mixed.
- Turn mixture into greased 1 kg/2lb loaf tine liners(or 2 x 1kg loaf tins) (I use pre-formed loaf tin liners)
- Bake for 45/50 minutes at 160 C
- Prepare lemon syrup just before cake is baked: heat lemon juice and 2 oz granulated sugar until dissolved
- Remove cake from oven pierce top all over with skewer
- Pour lemon syrup over the cake, leave in tin until cold
- Freezes Well

With thanks to Christine Stansfield.

More recipes please!

