



# Mole Valley Quilters

[www.molevalleyquilters.org.uk](http://www.molevalleyquilters.org.uk)

SEPTEMBER 2023

Dear Members

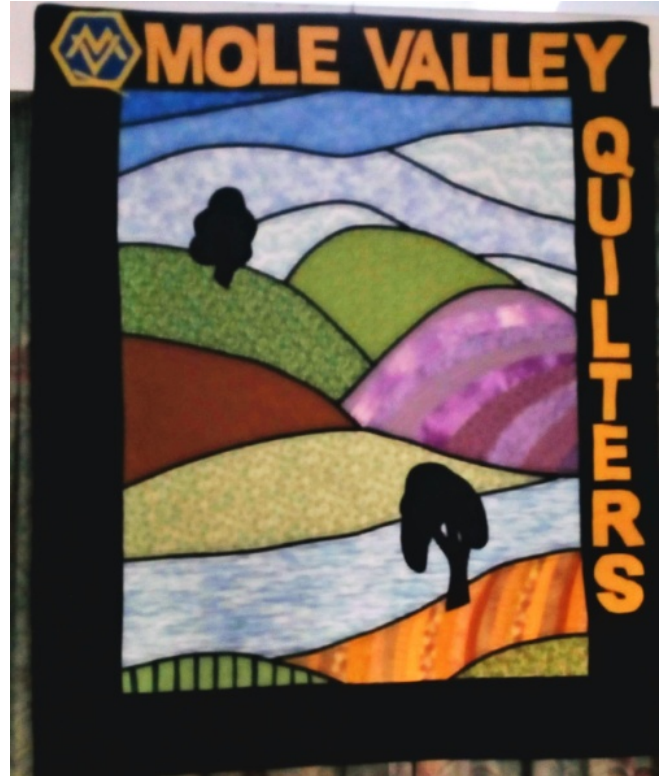
No newsletter in August as I was up to my eyes with visits from my daughter and granddaughter from Australia, and a once in a lifetime trip to Botswana - an amazing experience which included being hassled by a hippo on the river trip and - even more scary - being charged by a bull elephant who took exception to our presence when we came on him unexpectedly. We also visited Victoria Falls which was a fantastic, if less scary, experience.

Add to that the birth of our third granddaughter - she waited until after we had left for our holiday - and you can see why I didn't have time to do the last newsletter.

Anyway - holidays are now in the past and autumn is definitely in the air - which I really don't mind as autumn is such a beautiful time of year - and there is lots going on with new sewing projects and some great meetings coming up.

There are also some coffee mornings and exhibitions to attend - see below - so lots to do and that is before everyone starts thinking about Xmas! According to Alexa there are only 119 days left so plenty of time to make (or finish) that Xmas project!!

Jane x



## NEXT MEETING

**THURSDAY 7TH SEPTEMBER 2023**

The speaker is **Amanda Cobett** giving a talk on Embroidered Nature called "Stitching the Forest Floor"

Amanda is a British Contemporary textile Artist who specialises in making free machine 3D embroidered sculptures. Some members may have seen her on BBC's Countryfile

Her website features some of her work

[AmandaCobbett.com](http://AmandaCobbett.com)

As usual the meeting is 7.15 for a 7.30 start at the Old Barn Hall in Bookham

Visitors always welcome - £5.00 each

## ONLINE COURSE

**23 September 2023**

From Fast to Fancy: Feathers for Freehand Quilters  
Learn feathering skills: Free-motion quilter and author Bethanne Enmesh will give a three hour online talk demonstrating drawing and quilting techniques

**Cost** £15 online

**Time** 16.30 - 19.30

**Contact** 01904 613252 or [admin@quiltersguild.org.uk](mailto:admin@quiltersguild.org.uk)

[www.quiltersguild.org.uk](http://www.quiltersguild.org.uk)

## DATES FOR YOUR DIARY

**7th September 2023** - our speaker is Amanda Cobett talking about Embroidered nature - her talk is entitled "Stitching the Forest Floor" (Amanda has previously been on Countryfile showing her amazing work.

**21 September 2023** - A Quilters Coffee morning at the Old Pixham School, Pixham Lane Dorking 10 - 11 am. I am afraid I don't have any details about the cost of the coffee morning.

**23 September 2023** - online course on Feathering techniques for free motion quilters - see previous page for details. [www.quiltersguild.org.uk](http://www.quiltersguild.org.uk)

**29 September - 1 October 2023** - Great Northern Quilt Show Great Yorkshire Showground, Harrogate 10 - 14.30. Entry - advance £8.00 adult and £7.00 concessions. On the door £11 and £10

**5 October 2023** - MVQ meeting - Techniques evening - brush up on your techniques and get help with problems from other members

**27th and 28th October 2023** - Pilgrim Quilters 25th Charity Exhibition at St Anns Church Hall, 4 Brighton Road, Banstead, 10.00 to 16.30. Supporting Sight for Surrey. Cost £3.00 - children free.

**18 November 2023** - Workshop with Gail Lawther - a Xmas sampler in a different style - cost is £30 and £35 for visitors. This now fully booked but there is a waiting list - see Marie Louise at the next meeting.

### TIPS FOR QUILTERS

I use the same ruler to measure, draw and cut from the start of the project to the end. An inch on one brand of ruler is Type to enter textnot necessarily the same as an inch on another brand - *Terry Festa, Clinton, CT*

(When piecing) I arrange all pieces in the order in which I will sew them before I begin to piece - *Helen L Anderson, Titusville, NJ*

Taken from: *Tips for Quilters. Edited by Rachel T Pellman. pub: 1993 by Good Books*

My husband's favourite mantra "measure twice cut once" - if only I always did that!!  
*Jane Hatch - MVQ*



Quilter's Block

## AUGUST 10TH GARDEN PARTY

I was unable to make this event as I was on a plane to Botswana on the day - but Pam shared the following:

*Twenty ladies were able to come along on the day. They brought with them a super selection of dishes to share for our lunch. The raffle prizes we all donated (and then exchanged!) were very generous and a lot of fun. Thank you, ladies! The sale of the raffle tickets covered the cost of the 'Russian Mocktail', which was very professionally mixed by Gill B.*

*It's always a concern for the host that the weather could let us down for these events...especially after some very wet weather shortly before. Nevertheless, we were very lucky and it actually turned out dry and sunny, and we had a good time. Neighbour John's quilts looked a picture hanging in the garden at Cresta. A few of us were intrigued and impressed by the mitred sashings on his Ohio Star bed quilt. All the quilts were king-sized and all hand-pieced. He made them for each of his children. A real labour of love*

**A huge thank you to Pam and Pete for once again allowing us to use their beautiful garden for the event - such generous hosts who both work so hard to ensure that the day goes smoothly. It is very much appreciated.**

## BAKEWELL FLAPJACKS

Makes 12

PREP: 30 mins      BAKE: 22-25 mins  
COOL: 1hr    DECORATE: 30 mins      LASTS 3+  
days room temp

### Ingredients

200g unsalted butter  
200 g soft light brown sugar  
200g honey or golden syrup  
1tsp almond extract  
100g flaked almonds  
350g rolled oats  
250 raspberry jam (or any flavour of your choice)

### Topping

75g white chocolate, melted  
15g flaked almonds

### Method

Preheat the oven to 180/160 fan and line a 23 cm square tin with baking parchment  
In a medium pan, melt the butter, sugar, honey and almond extract over a low heat until smooth

In a large bowl add the rolled oats and flaked almonds, then pour over the melted mixture and stir to combine. Firmly press half of the mixture into the bottom of the tin.

Spread on the jam.

Top with the remaining oat mixture and level.

Bake in the oven for 22-25 mins until starting to brown at the edges. Leave to cool in the tin.

For the topping, carefully drizzle the melted chocolate over the flapjacks. Toast the almonds in a dry pan over a medium heat and sprinkle over the flapjacks

From "Janes Patisserie Everyday" by Jane Dunn  
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