



# June 2019 Newsletter



Hi, all –

After a pretty rainy and cold Spring, June 15 was a wonderful bright, dry day to celebrate the year's final meeting of Mayflower and Happy DiFranza's retirement at the lovely home of Ildi Tary.

Approximately 28 members were in attendance and graciously treated to warm hospitality as well as the finest spread anyone could imagine. No one left even remotely hungry.

The day began with a display of wonderful breads made by Ildi, of course. We were treated to bacon-date scones along with homemade breads such as French bread and sweet potato rolls to mention just a few. Iced tea complimented the first course.

Everyone mingled, some hooked, some looked and all enjoyed the many flowers in bloom along with the many shows that the many tiny hummingbirds put on for our pleasure.

Lunch was delightful. Shrimp, deli meats and cheeses, along with those aforementioned sweet potato rolls, preceded an array of strawberries, biscuits and whipped cream. The grand finale was a lemon cake in honor of Happy. We pretty much "rolled" down the driveway to our vehicles!

Part of the special day was a tribute to Happy whose retirement from a lifetime of both the pleasure and business of hooking was celebrated. Happy

delightfully gave us a history of her interest in hooking along with how she and her husband, Steve, started a very successful business designing and sharing the love of the art.

At the end of the day, we were treated with door prizes of beautiful begonias in the most startling colors of pink, yellow, and white. That was a treat for those who were lucky enough to win!

And so we closed another year of Mayflower on a fabulous day full of fun, sharing and love of the art that brings us all together. We look forward now to another great year ahead.







## Ildi's Recipes

### BACON AND DATE SCONES

10 oz thick-cut bacon slices  
2 cups flour  
½ cup sugar  
¾ tsp baking soda  
½ tsp coarse kosher salt  
¾ cup pitted and chopped dates  
1 stick cold unsalted butter  
2/3 cup buttermilk  
Raw sugar

Line baking sheet with parchment paper. Cook bacon over medium heat until cooked through but still tender and not crisp. Transfer bacon to towels to drain and cool. Pour bacon drippings into a bowl and reserve.

Whisk flour, sugar, baking soda and salt into a large bowl. Coarsely chop bacon. Add bacon and dates to flour mixture, incorporating well, keeping the dates from sticking together.

Coarsely grate butter (I use a food processor to do this quickly). Using a fork, add to the flour mixture. Add buttermilk and stir until large lumps form. Do not overmix. You want the bits of butter to stay intact to keep the scones tender. Using hands, knead briefly in bowl until dough forms.

Transfer dough to a floured surface and pat into an 8-inch round. Cut into 8 wedges and place on parchment lined pan, leaving room between each. Cover and chill at least 2 hours, or up to overnight. Brush with reserved bacon fat and sprinkle with raw sugar.

Bakes scones at 400 degrees until golden brown, about 16-20 minutes.

### SWEET POTATO ROLLS

¼ cup warm water  
1 pkg active dry yeast  
1 cup milk  
½ cup sugar  
1 ½ tsp salt  
¼ tsp cinnamon  
5 tbsps butter  
2 cups cooked and mashed sweet potatoes (about 2 large)  
1 tsp lemon juice  
1 egg, slightly beaten  
5 to 7 cups sifted all-purpose flour  
Melted butter

In a measuring cup, combine warm water and yeast; stir to dissolve. Set aside.

In a saucepan, scald milk; add sugar, salt, cinnamon, and butter. Stir until butter is melted. Pour milk mixture over the mashed potatoes in a large mixing bowl.

Add lemon juice to the mixture then beat until smooth. Cool to lukewarm, then add egg and yeast mixture; blend well. Stir in 2 cups of the flour and beat at medium speed of a mixer for about 3 minutes. Add enough flour to make a stiff dough.

Turn onto a floured surface and knead until smooth and elastic. Place dough in a buttered bowl, turn dough to butter top; cover and let rise until double in bulk. Punch down and knead once more, then shape into rolls. Place in a greased baking pan, cover, and let rise until double in bulk. Bake rolls at 400 degrees for approximately 20 minutes, or less if you have made your rolls small. Brush tops with melted butter while hot.

Makes about one dozen large rolls, or two dozen smaller ones.

## **2019 Project Challenge**

The next Project Challenge will be Movies and Movie Themes. The finished pieces must include the color orange.

Pieces will be displayed at the October 2019 meeting.

## **Mayflower Meetings 2019 - 2020**

September 21, 2019

3-Dimensional Hooking

Therese Schick & Cindy Boults

Refreshments: Last names A – C

October 19, 2019

Excursion to Beauport, Sleeper-McCann House

November 16, 2019

Challenge Pieces

Fir Trees

Robyn Hodges

Refreshments: Last names D – I

December 14, 2019

Christmas Party

Refreshments: Everyone

January 18, 2020

Hook-In

Refreshments: Last names J – R

February 15, 2020

Hook-In

Refreshments: Last names S – Z

March 21, 2020

Wreaths

Lisanne Miller

Refreshments: Last names A – C

April 18, 2020

Tavern Signs

Karl & Mary Jo Gimber

Refreshments: Last names D – I

May 16, 2020

History & Repairing Rugs

Jeff Arcari

Refreshments: Last names J – R

June 20, 2020

Strawberry Festival

Refreshments: Everyone

## **External Events:**

Rug Hooking Demos at House of Seven Gables  
The rug hooking demos will continue at the Gables through the summer. If anyone would like to display their craft, contact Eileen Koch for more information ([efmk2003@yahoo.com](mailto:efmk2003@yahoo.com)).

Pearl K. McGown Annual Rug Show 2019

July 24, 2019, noon to 7:00PM

Free admission

Publik House

227 Main Street

Sturbridge, MA

2-Day Pumpkin Workshop with Ania Knap

August 3<sup>rd</sup> and 24<sup>th</sup>

Reading, MA

Please see the email from Ania sent on 6/21 or contact her directly for additional information.

White Mountain Woolen Magic Rughooking Guild  
Invitational Exhibition

June 28 – September 13, 2019

League of New Hampshire Craftsmen Headquarters  
49 South Main Street, Concord, NH

Country Inn Rug School at Woodbound Inn

September 8-20, 2019

Rindge, NH

Two week-long sessions will be held. Additional information can be found on their website:

<https://countryinnrugschool.wixsite.com/countryinnrugschool>

7<sup>th</sup> Annual ATHA Region 1 Shelburne Hook-In & Rug Registry

September 21, 2019, 10:00AM – 4:00PM

Shelburne/Buckland Community Center

53 Main Street

Shelburne Falls, MA 01370

ATHA Region 1 School North

October 21-24, 2019

Inn at Church Landing

Meridith, NH

Franciscan Guest House Fall 2019 Hook-In

October 25-27, 2019 (previously scheduled for October 11-13)

Additional information, including a registration form will be arriving in August.

If there are any events that you'd like to have included in the Mayflower Newsletter, please let Sue Sweetser know (contact info below).

**Meeting Location:**

*St. Agnes Church at 186 Woburn Street, Reading, MA in the upper Parish Hall behind the church.*

**Board Members:**

Co-President: Ann Duggan

Email: [daisdaph2@yahoo.com](mailto:daisdaph2@yahoo.com)

Phone: 978.658.5672

Vice President & Membership: Ildi Tary

Treasurer: Tina Carrick

Co-Secretary: Andrea Gendron

Co-Secretary/Newsletter: Sue Sweetser

Email: [suesweetser@yahoo.com](mailto:suesweetser@yahoo.com)

Programs: Eileen Koch

Hostess Coordinators:

Janice Oberlander & Marcy Young

Webmaster – Susan Russo

Email: [Susan.j.Russo@comcast.net](mailto:Susan.j.Russo@comcast.net)

**Note: All chapter members must also belong to ATHA.**

ATHA Website:

[www.ATHARugs.com](http://www.ATHARugs.com)

Mayflower Website:

[www.Mayflowerchapter.com](http://www.Mayflowerchapter.com)

**Have a wonderful summer!!!**

