



MACLEAN PATCHWORK & QUILTERS

Affiliated with the Lower Clarence Arts & Crafts Assn Inc
ABN 21 306 396 632

PO Box 215 Maclean NSW 2463

Email: macleangepq@mail.com

Blog: macleangepatchworkandquilters.wordpress.com

Newsletter for March, 2021

Diary:

16th March:	Annual General meeting
23rd March:	General Meeting – first meeting of the new Executive Committee

Morning Tea Roster: Please check the day on which you are rostered and organise a replacement if you are unavailable to attend on your rostered day.

Birthdays for March: There is only one birthday to celebrate this month:
Gail Scobie

Sad tidings:

Our friend Helen McNamara passed away on Tuesday 9th February at her nursing home in Cowra.

She will be sorely missed by her Friday sewing group of friends and by many members of Maclean Patchwork & Quilting. We'll always remember her for her love of purple and for the numerous table runners she made for family and friends. She would always try out new patchwork patterns or make up patterns of her own design.

Our thoughts are with her family at this sad time.

FEES: Membership fees, payable to LCACA should now all be paid. If you are tardy, please see Marlene for forms and pay your \$25.00 to her.

NEWS: * We can now announce that the 2020 Betty Harris Award was won by Diane Lyons. Diane is a very deserving recipient of the award.

* The Art Quilt group met in early January. It was decided to create four quilts using different techniques for each quilt. Each participant will determine her own theme for each art quilt.

Anyone interested in expanding their artistic abilities, is welcome to join this group.

Annual General Meeting: This meeting will be held on Tuesday 16th March.

Remember that nominations for positions on the Executive Committee and for auxiliary positions should now be with our Secretary, Sue.

Please think seriously about whether you can contribute to the smooth running of our sewing group and put your name forward for nomination. We all need to work together.

Contribution:

Late last year Marie Young attended a workshop creating Beeswax Wraps.

If you are interested, attached is Marie's recipe that she used.

A thought:

History's judgement of events has been fluid, fluctuating over the centuries in accordance with prevailing political winds ---for each age interprets the past in light of its own biases.

Happy stitching.....

Penne

Nota Bene:

This is my last newsletter.

My thanks to all those people who, over the past 5 years, have made suggestions, contributed articles, recipes and photos. Without everyone's input the newsletter does not get written.

Penne

Beeswax wraps are the ideal natural alternative to plastic and cling film. They absorb moisture naturally, are breathable with natural antibacterial properties which allow food to stay fresh for longer, reducing food wastage. Our suggested guide will help you create your own at home, and also provide you with advice on how to use them and care for them.

Ingredients and tools:

- 300g beeswax
- Small grater
- 30cm cookie tray
- Wax scraper
- 3 x 20cm cotton pieces (can use preloved sheets, pillow cases etc as long as they are 100% cotton)
- Rectangular takeaway container
- Pegs

Method:

1. Preheat oven to 85 degrees Celcius
2. Grate the beeswax into the takeaway container as needed
3. Place one piece of cotton material on the cookie tray
4. Evenly sprinkle 15 – 20g (approx. 2 tablespoons) of beeswax onto the material
5. Heat in the oven for approx. 5 minutes – don't overcook
6. Remove from oven once the wax has melted completely
7. Use the scraper to evenly spread the melted wax on the material, make sure excess is gently scraped off the material back into the tray
8. Lift the material off the tray before it cools
9. Peg the cotton sheet onto a line and allow to cool

Using the beeswax wraps:

- In place of cling film to provide sealed cover for food.
- To wrap sandwiches for lunchboxes in place of plastic bags.
- To wrap cheeses, cut veggies and fruits to maintain freshness and quality.

Caring for your wrap:

- Use only cool water to wash/wipe your wrap.
- Never place in microwave. Do not use chemicals or hot water to wash.
- Store in a cool dry place.
- Your wrap should last for approximately one year and can be remade using new wax or can be composted.

Care should be taken when using beeswax wraps. They are not recommended for anyone with a pollen allergy. They are not recommended to be used to wrap meat or pineapple.