

Vol 17 Issue 11

November 16, 2021



SIMPLE STITCHES

Next Meeting:
Tuesday
December 14

Kendallville Community
Learning Center
Room B
7:00 pm

-This Month's Meeting-

Community Learning Center (CLC)
401 East Diamond St Kendallville
Tuesday, Nov 16 - 7:00 p.m.
Tool Time and Notion News

COMING EVENTS:

Nov 16 - NNT Mtg: Tool Time & Notion News; plan to bring your favorites for sharing!

Dec 14 - NNT Christmas Party.
Bring one yard of quality 100% cotton fabric in a sack or package.
If you wish, you may bring your own drink and wrapped cookies or snacks to share.

Jan 25 - NNT Mtg: "My Vintage Obsession" by Julie Kessler

**Cheese Spread from
Joyce Griffiths**

Two 8 oz whipped cream cheese
One pkg ranch dressing
One T. onion flakes

Mix together.

December BIRTHDAYS!

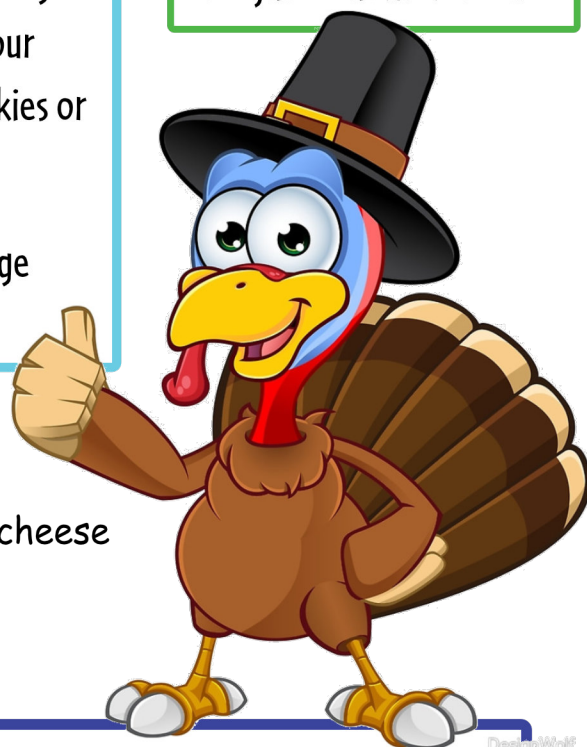
10- Susie Hague

11- Althea Clugston

21- Ardean Ebert

28- Marilyn McWhinney

31- Jane Bartholomew



2022 Eye Candy Quilt & Textile Challenge

Keep working on your Eye Candy projects! The challenge will now be held on April 26, 2022, due to programming changes. You are welcome to purchase another bag for \$1. If you have questions, please see Nancy Reed or Caroline North.

FALL FUN SATURDAY REPORT

What a fun and informative time we had on Nov.6! Marlene Sowatzke showed her quilts, and gave us many hints and procedures for using our old fabric scraps. She had patterns and black fabric for sale. We enjoyed a potluck lunch. There were 22 of us!



Mask Wearing at Meetings

Due to the increased positivity rates for the Delta variant of Covid-19, we encourage you to wear masks indoors. This may help everyone feel more comfortable and keep the virus from spreading. It is your decision.

Cards of Caring

Please let Althea know when she may need to send a card to a member.

Short Cut to Meeting

Use door #13 to enter Room B from the Sheridan St lot.

MARTHA MUELLER'S MAGIC LEMON COBBLER

Ingredients:

½ cup stick butter	1 c. buttermilk
1 cup flour	1 t. vanilla extract
1 ½ t. baking powder	1 t. lemon extract
¼ t. salt	
1 c. sugar	21-oz. can lemon pie filling

Preheat oven to 350F.

Place the stick of butter in a 9×9-inch square baking dish and place in the oven to melt for 3 to 4 minutes until completely melted. Remove from the oven and set aside.

In a medium bowl, whisk together the flour, baking powder and salt. Add the sugar and whisk to combine.

Pour in the buttermilk, vanilla extract and lemon extract and whisk until combined.

Pour the batter evenly over the melted butter in the pan (without stirring).

Pour the lemon pie filling over the batter.

Bake at 350F for 45-55 minutes until the edges of the cobbler are golden brown.

Let cool slightly before serving.

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