

Dolores von Rosen Basket Weavers Guild  
Minutes for December 10, 2019 meeting

Meeting was called to order by Secretary Bonnie Geiger. Present were Mamye, June, Michael, Jean, Linda Smart, Debbie, Bonnie, Scottie, Robbie, Rhonda, Patricia, Sue, Louise, Nancy, Gail and Jackie.

Treasurer's Report. Balance is \$823.06. A check for \$105 was issued to the community center for three months rent. \$250 was collected today in dues for 2020. If you did not pay today, please do so in January. \$261 was raised by the raffle.

Mamye agreed to be President for 2020. Jackie will be the Vice President, Sue the Secretary and Patricia the Treasurer. Thank you, ladies.

In lieu of having a sunshine person, we agreed that when someone is out, we will let everyone who wants to send a card or call. **Jackie reported today that she is cancer free.** What a wonderful blessing that is. Robbie is recovering from knee surgery. She has a little limp but will get better in time. Both she and Jackie thanked everyone who prayed, sent cards or called. That type of contact really does help one to heal because it lets them know we love them and are thinking of them.

We need to pray and reach out to Pat Wicker and Eddie. Eddie has had a problem with his leg and is undergoing treatment. Their address is 8219 Hwy 178, S, Ninety Six, SC 29666. Pat's phone number is 864-227-2876. Of course, we continue to pray and think about Sandy Mabus and her family. Someone reported seeing on Facebook that the twins are a year old and they had a birthday party at the hospital! What a treat. Also, please continue to pray for Jerry, Patsy's husband.

We had grazing finger food for lunch this month. Calories galore but no one was counting. I brought a Cheesy Spinach dish (aka Spinach Brownies) and the recipe is here: <https://www.theseasonedmom.com/aunt-bees-spinach-cheese-squares/> and printed below. They are good hot or cold and can be frozen. And you know it is easy or I would not have made them.

Scottie suggested that we give Otto von Rosen a lifetime membership to the guild. She will send him a note to let him know about his membership. Maybe one day we can get him to attend a meeting. I heard he has woven at least two baskets in his lifetime.

Sue suggested that we display baskets in the Greenwood Library. She will check on when the library would like to have baskets and give us some warning so we can all participate. This might be a good way to attract new members.

#### Monthly Programs

January. Sue will offer an egg basket for \$15.00. If you would like to participate in this class, please email, call or text her so she will know how many kits to prepare. Her contact info is 864-993-0238, [smcfarland216@gmail.com](mailto:smcfarland216@gmail.com). Don't dilly dally around – do it now. She needs to know so she can prepare as January is just around the corner. The hoops she ordered are 6-1/2 x 9 so the basket will be more oval than round. The picture below is round but it is just to give you an idea of what an egg basket looks like. Disregard the wrapped handle as she is not planning on that for the class.

February. Scottie is offering the Baskets and Herbs by Sandy Atkinson. She had 17 people sign up for this class.

March. Peggy McCarson will offer one of her baskets in a choice of two colors.

April. We will have a dye party.

May. I would like to offer the Smokey oblong twill basket from Suzanne Moore. It is 14"L X 11 1/2"D X 12"H. We have not twilled in a while so we need to refresh our memories.

June 27. Our meeting for June will be on a Saturday instead of the last Tuesday of the month as we will participate in the Kids Weaving Day. We will meet at Patricia's church in Ninety Six. I will call Laura Lee and get more details on this event.

September. Debbie Wilson will teach a gourd.

So, we need volunteers to host a basket for July, Aug, Oct and Nov. You don't really have to do a lot of teaching it as we are all experienced weavers. Just answer questions. You don't have to make kits and there are many sites on the internet that sell kits. Just choose a basket, order kits and make the basket before the class day so if anyone has a question, you can answer the question.

I think a technique class would be good and I would be willing to do that. Tell me what technique you would like to learn. Today we discussed the matchstick border and the Gretchen rim. Both of those can be done. You would just have to weave a basket before the class, then we could do the rim in class. Let me know if there are other techniques you would like to learn.

We all got some neat items from the raffle. We also did the Dirty Santa with the usual "THIS THING IS RIGGED" from Jackie because she did not get the jewelry stash. But thanks to the generosity of Linda Small, who did get the jewelry stash, Jackie got her treasure as Linda gave it to her. Bless you Linda.

It was a great fun day. For those who were not with us today, we missed you and hope to see you next year.

Let me say that I feel very blessed and loved by knowing all of you wonderful women. I consider each of you to be a gift in my life and I am thrilled to belong to such a fun group. Merry Christmas everyone. And weave often as it will keep your hands limber and your heart happy.

Hugs to all, Bonnie

(Now go text/email Sue before you get sidetracked looking at the pictures and the recipe)

JANUARY



FEBRUARY



MARCH



MARCH



May



### Aunt Bee's Cheesy Spinach Squares

Calories: 114 kcal

#### Ingredients

- 1 cup flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 cup milk
- 1 ½ cups grated cheddar cheese
- 2 eggs, lightly beaten
- 4 tablespoons butter, melted
- 1 (9 ounce) package frozen chopped spinach, cooked and squeezed dry

#### Instructions

1. Mix all ingredients together. Place mixture in a greased 9-inch square pan.
2. Bake in a 350 degree oven for 30-35 minutes.
3. Loosen edges from sides of pan as soon as they are removed from the oven. Cool slightly before cutting into squares. Serve warm, or freeze to use later.

4. If using frozen squares, reheat at 400 degrees for about 20 minutes (or until heated through).

### Recipe Notes

#### COOK'S TIPS:

- **Serving a larger crowd?** Double the recipe and bake the spinach squares in a 9 x 13-inch dish.
- Be sure that the **spinach is squeezed *very dry*** before adding it to the rest of the ingredients. To do so, I like to place the cooked spinach in a dish towel and wring it out over the sink. You'll be amazed by how much water comes out!
- **Grate the cheese by hand**, rather than purchasing a package of pre-shredded cheese. This extra step is worth the effort, since the hand-grated cheese melts better (and tastes better)!
- If freezing the squares, be sure to allow them to **cool completely** before wrapping.
- **Want to use fresh spinach instead of frozen chopped spinach?** I have never prepared the recipe with fresh spinach myself, but a reader has tested it and commented below. See her note if you'd like to give it a try!

#### Can you freeze spinach squares?

Yes! This make ahead appetizer can be baked in advance, and then wrapped tightly and frozen for up to 2 months.

#### How to Reheat Spinach Squares:

To reheat frozen spinach squares, place the frozen squares in a 400-degree F oven for about 20 minutes.