

## Dolores von Rosen Basket Guild

Minutes, Jan.22, 2019

**Program:** Woven Tip Over Gourd with Debbie Wilson (a new member). Many of us were beginning to coil before leaving. Gourd is beautiful and by adding color to the 3-rod wale, we added a neat "lightning" design. Pot Luck was delicious with the Chicken Tetrazzini, birthday cake (thanks Joyce) and the chocolate cake .

### **Old Business:**

Dues are still being collected for \$25 for 2019.

Scottie collected and verified names for the Candy Cane Twill which we decided to go ahead and do on March 26th.

Our February 26<sup>th</sup> meeting will be the Trac Border and Ball Feet basket that is based on Dolores' pattern.

There is one more base left that Peggy will bring to the meeting.

If you have not ordered your #3 reed (dyed and natural) do so soon. Look at the back of pattern for options.

Mamye and Myrtle will bring thin seagrass for you to purchase.

We are grateful that Sandy Mabus' granddaughters are improving every day. Please keep the family and babies in your thoughts and prayers.

### **New Business:**

On March 26, we will do the Candy Cane Twill that Scottie will bring back with her from NCBA. You will get phone call/email/snail mail as to price as soon as Scottie knows.

February 26<sup>th</sup> will be BYOL (bring your own lunch).

March 26<sup>th</sup> will be Pot Luck in honor of the many members having birthdays in March.

Go through your patterns, online favorites, etc. We need suggestions for the rest of the year!!!!

From Patricia: **Chicken Tetrazzini**

16 oz linguini, cooked

1 stick of butter, softened

4 chicken breasts, cooked and diced

2 cans of cream of chicken (with herbs) soup

2 c. sour cream

1 tsp salt

½ tsp ground pepper

½ c chicken broth

2 T. parmesan cheese

2 c. shredded mozzarella

Cook noodles. Set aside. In medium bowl, combine butter, cooked chicken, soup, sour cream, salt, pepper, and broth. Mix well and add cooked noodles. Spray a 9 x 13 dish. Pour in mixture. Sprinkle cheeses on top. Bake at 350 degrees for 40 – 45 min.

Note: Can be made the day before, put in fridge and cooked the next day. Also can be separated into 2 dishes and freeze one for later.