















## **EQ6 or EQ5 Group Forming**

Eleanor is interested in forming a mini group one based on Electric Quilt, no sewing, but participants would need a laptop and the EQ6 or EQ5 program to participate. This would enable participants to explore Electric Quilt and we could all learn together what the program can do. Just wanted to know how much interest there is out in the group? If any member is interested in joining this group please contact Eleanor at [elekam@tampabay.rr.com](mailto:elekam@tampabay.rr.com)

Mini Groups we want to hear from you. What are you currently working? What is your future plans? What is the name of the group? Where do you meet? Who is the main contact of the group? Are you accepting new members?

Please send this information to be included in future newsletters to [nsantiago2@tampabay.rr.com](mailto:nsantiago2@tampabay.rr.com).

~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

## **Florida International Museum Quilt Exhibit - October 2009 to January 2010**

The St. Petersburg Florida International Museum will be hosting an exhibit that will feature quilts and fiber arts projects from Pinellas County Quilt Guilds. The name of the exhibit will be: Quilts Past and Present - a Fiber Arts Celebration. They will be displaying vintage, appliqué, miniature, machine pieced, and hand and machine quilted quilts along with wearable quilts (jackets, etc). There will also be a separate display of Pauline Salzmänn's quilts.

PQs are being asked to audition member's quilts to then submit them to the Exhibit Committee. There is a form to fill out for each quilt submitted which includes the story of the quilt (Provenance). Each guild is asked to do it's own initial auditioning and then send the forms with pictures of the quilt to the committee. (One picture of the whole quilt and at least one close-up.) It was felt that it was too difficult to lug the quilts around to bring to the initial Exhibit Committee auditioning as there is always a potential for damage, loosing, storing, etc. Once the Exhibit Committee makes a selection, then they may ask for the quilts themselves.

This is not a competition or judging event, but the selected quilts must show quality of the technique used to make the quilt. Also, it must be a quilt (3 layers, quilted and bound) unless it is a vintage quilt (some vintage quilts have only survived as tops). The quilts should have good eye appeal and good use of color to demonstrate quilts to the general public. The quilts must have a label and a four-inch sleeve.

Label must include:

Name of quilt and source of design

Quilt maker's name







## World's Best Scones! From Scotland to the Savoy to the U.S.



Submitted By: FRIENDLYFOOD

Photo By: Droodog

Prep Time: 20 Minutes

Cook Time: 15 Minutes

Ready In: 35 Minutes

Servings: 8

"My grandmother is Scottish and her family made GREAT scones.... In search of the best scone recipe in the world I have adapted their recipe with my own touches and with the famous scone recipe from the world-renowned Savoy hotel in London. I now believe I have adapted the BEST SCONE RECIPE IN THE WORLD!"

### Ingredients:

1 3/4 cups all-purpose flour	1/2 cup dried currants or raisins
4 teaspoons baking powder	1/2 cup milk
1/4 cup white sugar	1/4 cup sour cream
1/8 teaspoon salt	1 egg
5 tablespoons unsalted butter	1 tablespoon milk

### Directions:

1. Preheat the oven to 400 degrees F (200 degrees C).
2. Sift the flour, baking powder, sugar and salt into a large bowl. Cut in butter using a pastry blender or rubbing between your fingers until it is in pea sized lumps. Stir in the currants. Mix together 1/2 cup milk and sour cream in a measuring cup. Pour all at once into the dry ingredients, and stir gently until well blended. Overworking the dough results in terrible scones!
3. With floured hands, pat scone dough into balls 2 to 3 inches across, depending on what size you want. Place onto a greased baking sheet, and flatten lightly. Let the scones barely touch each other. Whisk together the egg and 1 tablespoon of milk. Brush the tops of the scones with the egg wash. Let them rest for about 10 minutes.
4. Bake for 10 to 15 minutes in the preheated oven, until the tops are golden brown, not deep brown. Break each scone apart, or slice in half. Serve with butter or clotted cream and a selection of jams - or even plain.

## Coffeehouse Scones Recipe

Printed from Allrecipes.com



Preheat oven to 400 degrees F (200 degrees C) and place rack in middle of oven. Stack two baking sheets together and line the top baking sheet with parchment paper. (This prevents the bottoms of the scones from over browning during baking.)

In a large bowl, whisk together the flour, sugar, baking powder, baking soda and salt. Cut the butter into small pieces and blend into the flour mixture with a pastry blender or two knives. The mixture should look like coarse crumbs. Add the buttermilk to the flour mixture and stir just until the dough comes together. Do not over mix the dough.

Transfer to a lightly floured surface and knead dough gently four or five times and then pat, or roll, the dough into a circle that is about 7 inches (18 cm) round and about 1 1/2 inches (3.75 cm) thick. Cut this circle in half, and then cut each half into 3 pie-shaped wedges (triangles). Place the scones on the baking sheet. Make an egg wash of one well-beaten egg mixed with one-tablespoon milk and brush the tops of the scones with this mixture.

Bake for about 15 to 20 minutes or until golden brown and a toothpick inserted in the middle comes out clean. Remove from oven and then turn your broiler on high. Sift confectioners (powdered or icing) sugar heavily over the tops of the scones and place them under the broiler. Broil for just a few seconds, turning the pan as necessary, until the sugar has melted and turns golden brown. Make sure to watch the scones carefully as the sugar will burn very quickly. Transfer to a wire rack to cool. Makes 6 scones.

Recipe:

2 cups (280 grams) all purpose flour  
1/4 cup (50 grams) granulated white sugar  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup (113 grams) (1 stick) unsalted butter, cold and cut into pieces  
2/3 cup (160 ml) buttermilk  
Egg mixture for brushing tops of scones:  
1 large egg, lightly beaten  
1 tablespoon milk

### **Devonshire or Devon Cream Recipe**

Place all the ingredients in a large bowl and beat until the mixture holds its shape and looks like softly whipped cream. Use right away or cover and refrigerate until serving time.

Makes about 1 1/2 cups.

Note: This can also be used as a filling for tarts or with fresh berries.

4 ounces mascarpone

1 cup (240 ml) heavy whipping cream

1 teaspoon vanilla extract

1 or 2 tablespoons granulated white sugar

Zest of lemon or lime (optional)