



BHADA

Black Hills Area Decorative Artists



Jack's Rambles

January 2023

**Volume 31
Issue 1**

www.bhada.org



HAPPY NEW YEAR beautiful painters! May your 2023 be a happy, healthy year for you all.

I have been having some issues with my phone and have been in Montana visiting family, am so hoping to get it worked out so I can communicate with you all properly! I can hardly wait to see what Bonnie has come up with for the Veterans this year. They are always fun to do.

See you all soon... *Jackie*



Next Meeting is Jan 21, 2023 ☐ at 9:30 AM in
the Galilee room ☐ at Terra Sancta.

Bring your painted 4 x 6 Canvas exchange gift

Please send any BHADA Pictures that you have to Jo Ann. Thank you!

Betty won Cindy's door prize and will provide something special for the January meeting



Cindy R Jan 4
Signe S Jan 25

**2023 BHADA
OFFICERS**

President Jackie H

Vice-President
Membership
Joyce V

Secretary Bonnie E

Treasurer Mary Z.

Newsletter Editor
Jo Ann
jojoclag@me.com



Minutes

No meeting was held in December due to Blizzard



Quick Vegetable Ground Beef Soup

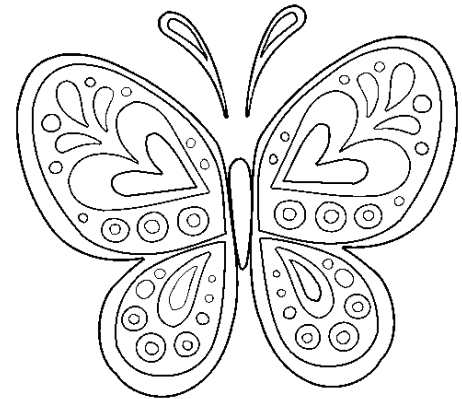
*This hearty **Vegetable Ground Beef Soup** recipe is filled with tender potatoes, chunks of seasoned ground beef and loads of veggies in a tomato-based broth.*

Prep Time 15 mins; Cook Time 30 mins; Total Time 45 mins

Course: Soup; Cuisine: American; Servings: [12](#) people

Ingredients

- 1 lb. extra lean ground beef
- 1 med. onion, diced
- 2 tsp garlic, minced
- 1 cup carrots, sliced
- 1 cup celery, diced
- 8 cups beef broth
- 28 oz petite diced tomatoes
- 2 medium potatoes, peeled and diced
- 1 cup fresh green beans, trimmed and cut
- 1 tbsp tomato paste
- 1 tbsp Worcestershire sauce
- 1 tsp [Italian Seasoning](#)
- 1 tsp [salt](#)
- ½ tsp [black pepper](#)
- 1 cup frozen peas
- 1 cup frozen corn
- ⅓ cup freshly chopped parsley



Instructions: In a large Dutch oven or pot brown the ground beef over medium-high heat, breaking up into small chunks along with the diced onion. Cook until no longer pink and onion is tender. Add in the garlic and cook about 30 seconds, until fragrant. Drain and discard any fat. Return pan to stove top over medium-high heat and add in the carrots, celery, beef broth, canned tomatoes, potatoes, green beans, tomato paste, Worcestershire sauce, Italian seasoning, salt, and pepper. Stir to combine and bring mixture to a boil. Reduce heat to a simmer, cover and let cook until potatoes and veggies are tender, about 25 minutes. Finally, add in the frozen peas, corn and parsley and cook until heated through. Serve and enjoy!



SHARING MEMORIES



I am at my son's home for the holidays and for the wedding of a grandson. The formal events are over and, as I write this, they are hosting their annual white elephant party, We will be enjoying my son's homemade turkey soup with dumplings--which he learned to make from his grandmother because I only ever made submarine dumplings--they went right to the bottom and stayed there. I carefully watched his procedure and may give it another try. With my previous failures, I handed dumpling fame back to the grandma. What could I have done to make them sink? The mystery remains. I know I didn't put BBs in them but they acted like it.

If you put up a live tree up early, it could be at the collection site already. If an artificial tree and holiday scented room spray or candles are your preference, you might still be enjoying it along with your leftovers.

Maybe you're at Hobby Lobby or Michael's restocking your holiday supplies. Take a moment to congratulate yourself on another successful season of planning, shopping, baking, wrapping, decorating. it is a lot of work, isn't it,

Our memory box recipients have also been planning for months. Perhaps they painted a nursery, researched safety features of cribs, strollers and cars eats. Dr. appointments and physical changes are part of the planning, too, This is a 9 month project, hopefully. Unfortunately, difficulties can arise at any time during the pregnancy. The excitement is extinguished, the nursery at home will remain empty at least for a time, those arms so ready to cradle a baby will be empty. The letdown is profound. The tears are plentiful.


BHADA members cannot "fix" this problem. But with love and thoughts of hope that the memory boxes will bring a smile today and will grow in importance as time passes, we search our BHADA newsletters for pattern ideas. We want to make something treasured and a source of comfort. We are committed to carry on this good work that warms the hearts of givers and receivers.



52 EXTRA SPECIAL cookies

Molasses Crinkles

Our young testers loved these cookies, especially the crackled, sugary tops.



Mix thoroughly

- 3/4 cup soft shortening
- 1 cup brown sugar (packed)
- 1 egg
- 1/4 cup molasses

Stir in

- 2 1/4 cups sifted Gold Medal Flour
- 2 teaspoons soda
- 1/4 teaspoon salt
- 1/2 teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon ginger

Chill dough.

Heat oven to 375°.

Roll dough into balls the size of large walnuts.

Dip tops in sugar. Place, sugared-side-up, 3 inches apart on greased baking sheet.

Sprinkle each cookie with 2 or 3 drops of water for a crackled surface.

Bake 10 to 12 minutes, just until set but not hard.

Makes about 4 dozen cookies.

MEMORY BOXES ARE ALWAYS NEEDED