



# THE KNIT STITCH

## From our President

by Patsy

Hello fellow machine knitters,

Our new Board this year includes Karen Lehman as Vice President, Elektra Wrenholt as Treasurer, Gretchen Funk as Secretary, Linda McShannock as Member at Large and Vickie Eide as Events. Heather Sweet is the ex officio and Maria Ann Youngs and Jane Niemi are the Advisors to the Board. Maria Ann will continue to handle the newsletter and Elektra will do our Web Site with Gretchen doing Facebook and Ravelry. A hard working crew for you this year. Contact any of us with suggestions, comments or concerns.

The next big event on our calendar this year is Founders' Fest. July 28 and 29<sup>th</sup> at the Textile Center. This year we are doing something different and having only one speaker for both days. Mary Anne Oger is well known to most of us and has previously been a speaker at various Minnesota events. She is from Thunder Bay, Ontario, Canada. She was the editor/publisher for "KNITWORDS" magazine for 13 years, and knows how to speak knitting machine language, so that even I can understand most of it. She teaches techniques that can be used by all machines, and at any gauge. She has 10 different topics for us this year from beginner to expert, long time machine knitters. Some topics include Making the perfect garment, Knitting for warm weather, Finding closure, and Updating a classic.

We need your continued attendance to be able to keep bringing you these wonderful speakers and keep Founders' Fest a viable option.

Please sign up as soon as possible so we can finish planning this great event.

Keep Casting On,  
Patsy Fisk  
President

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## Upcoming Events:

July 10 - MMKC Meeting 7pm  
tour of Textile Center Library

July 28-29 - Founders' Fest,  
Textile Center

August 14 - MMKC Board  
Meeting, 6pm/MMKC Meeting  
7pm Internet Knitting Sights

September 7-9 - Wisconsin  
Sheep & Wool Festival

September 11 - MMKC Meeting  
7pm State Fair Review

September 21-23 - Camp  
Wapo, Wisconsin

September 28-29 - RHF 40th  
September Seminar

October 9 - MMKC Board  
Meeting, 6pm/MMKC Meeting  
7pm Necklines

October ?? - Joyful Noise,  
Textile Center, Date to TBD

November 3-4 - Fall Fiber  
Festival, Hopkins

November 13 - MMKC Meeting  
7pm Set-in Sleeves

December 11 - MMKC Board  
Meeting, 6pm/MMKC Meeting  
7pm End of Year Celebration

## August Meeting Survey

by Cindy and Elektra

Please go to the following link and fill out the questionnaire. Cindy and Electra are collect suggestions from all of us as part of their presentation in August.

<https://goo.gl/forms/djFJVBJKZGlaJ4lm2>



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## Founders' Fest

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featuring:

**Mary Anne Oger**

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July 28-29, 2018

at the Textile Center

See the end of this newsletter for the registration form.

## State Fair; August 23 - September 3, 2018

by Jane

### Competition:

Remember that August 7, is the last day for online registration. Though registration is to be open till 4:30pm, I would suggest you get it in no later than noon to avoid a disaster. All registration must be done online – no walk ups will be accepted.

### Demo Day:

The day for machine knitting demonstration will be Tuesday, August 28, 9am to 9pm. I am looking for two more volunteers: one for the 9am to 11am time frame; and one for the 5pm to 7pm time frame. Please contact Jane if you are interested and available. We will share the day with the guild. This is always a fun filled day!





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Both are compliments of Cindy E

### Walnut Blondies

Where found      Adapted from Cooking with Scouts-Recipes from Spring Lake Park Troop #714

Equipment Large Bowl, 13X9 baking pan, spatula, measuring cups and spoons

Oven Temperature 350

Baking Time      30-35 minutes

Yield      24 bars

2 cups all-purpose flour      2 cups packed brown sugar (light or dark)

1 teaspoon baking powder      2 eggs, beaten

¼ teaspoon baking soda      2 tablespoons vanilla

1 teaspoon salt      2 cups broken walnut meats

2/3 cup butter, melted

Preheat oven to 350. Grease a 13x9 pan and set aside.

Place the butter in the large bowl and melt in the microwave. Add the brown sugar and mix to combine. Add the beaten eggs and vanilla and mix well. Add the flour, baking powder, baking soda and salt and mix only until combined. Add half the walnuts to the batter. Spread evenly in the prepared pan. Top evenly with the remaining walnuts.

Bake for 30-35 minutes until golden. Don't overbake. Cool and cut into squares.

The original recipe used 1 cup walnuts and 1 cup of semisweet chocolate chips, which is also delicious.

To make a smaller batch, halve this recipe and bake in a 9x9 inch pan for 20 to 25 minutes.

This is a one bowl, no mixer recipe.



### Chicken Wild Rice Hot Dish

Equipment	Large bowl, covered saucepan, 13x9 oval/rectangular or a 3 quart round casserole dish, knife and cutting board, spatula
Oven temperature	350
Baking time	45 minutes for rectangular or oval dish, 60 minutes for round (deeper) dish
Servings	8 to 10

4 cups cut up cooked chicken (preferably white meat only)  
 1 6-ounce package Uncle Ben's original white and wild rice mixture, made according to package directions. (I substituted low sodium chicken broth for the water)  
 ¾ cup mayonnaise (full fat or Lite) (Lite was used)  
 2 cans Campbell's Cream of Chicken soup (Healthy Request was used) Do not mix with water  
 2 Tbsp Worcestershire sauce  
 1 cup chopped celery                      1 teaspoon Dijon mustard  
 1 cup chopped green pepper, or a small jar of chopped pimento, drained (optional)  
 ¾ cup chopped green onion              1 8-ounce can water chestnuts, sliced (optional)  
 Salt, only if needed and Pepper

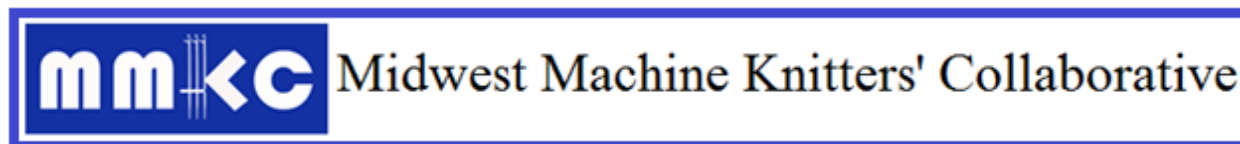
For topping, your choice of: 2 cups crush potato chips, or 1½ cups buttered breadcrumbs, or 1 cup sliced almonds or 1 cup broken walnuts for topping

Grease the casserole or baking dish and set aside. Cook and cut up the chicken into 1-inch dice. Cook the rice according to directions on the package. Place both in a large mixing bowl. Mix mayonnaise with the undiluted soup, Worcestershire sauce and pepper. Pour over the chicken and rice. Add all of the vegetables and stir together until well blended. Note that the rice mix and soup should have sufficient salt, but taste for seasoning and adjust if necessary. Spread in the greased casserole dish.

Cover and refrigerate overnight. Remove from the refrigerator and allow the casserole to come to room temperature, about an hour and half before baking. Preheat oven to 350. Bake uncovered until hot and bubbling, adding the topping of your choice for the last 10 to 15 minutes of baking time.

This casserole tastes better if made the night before serving, but it's just fine if assembled, baked and served on the same day. If your family does not care for green pepper, replace with an additional cup of celery or substitute a family favorite veggie; finely chopped sugar snap peas or green beans, finely diced carrots, etc.. If you don't have green onions on hand, chopped onion works fine. Just keep the proportion of vegetables the same as you substitute, 1 cup for 1 cup. I used a jar of diced pimento in place of the green pepper due to dietary issues for many. I upped the diced celery to 1½ cups for volume. I did not add water chestnuts to my hot dish, but it does add an additional crunch to the hot dish.

This recipe easily doubles for a crowd and heats in about an hour and thirty minutes.



# Founders' Fest Seminar

Saturday & Sunday, July 28-29, 2018  
Textile Center of Minnesota  
Featuring...

❖ **Mary Anne Oger**

<http://www.knitwords.com/home.html>

One very talented designer with 2 packed full days of learning!!



3000 University Ave. S.E.  
Minneapolis, MN 55414

[https://www.google.com/?gws\\_rd=ssl#q=3000+university+ave+se+minneapolis+mn](https://www.google.com/?gws_rd=ssl#q=3000+university+ave+se+minneapolis+mn)

\$100.00 for 2 days includes seminar package and lunch

[MMKC.MN@gmail.com](mailto:MMKC.MN@gmail.com) questions

Nearby lodging:

Days Hotel (a block of rooms has been reserved) OR  
2407 University Ave. S.E.  
Minneapolis, MN 55414  
612-623-3999

Hampton Inn  
2812 University Ave S.E.  
Minneapolis, MN 55414  
612-259-8797



---- Registration Deadline July 1, 2018-----submit with check registration by mail-----

Both days \$100.00

Saturday only \$60.00 \_\_\_\_\_

Sunday only \$60.00 \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

E-Mail \_\_\_\_\_ Phone \_\_\_\_\_

Checks payable & mailed to:

Midwest Machine Knitters' Collaborative

3000 University Ave. S.E. #10

Minneapolis, MN 55414

Special dietary needs:

Vegetarian Y / N

Gluten Free Y / N

Please note: not all dietary restrictions can be accommodated except for the two above. Those with additional dietary restrictions may wish to bring their own lunch.



## MACHINE KNITTING WORD SEARCH PUZZLE

R	I	B	B	E	R	A	S	I	L	V	E	R	L	I	N	K	G	A	G
O	A	U	T	O	T	E	N	S	I	O	N	M	A	S	T	N	W	T	A
W	A	C	A	P	R	M	S	I	S	H	K	A	C	A	I	I	E	E	R
C	R	L	K	U	A	A	P	L	T	C	N	G	H	U	N	T	E	R	T
O	A	A	N	N	N	G	L	V	I	N	I	I	A	T	U	T	C	M	E
U	V	W	I	C	S	A	A	E	T	U	T	C	R	U	E	I	I	A	R
N	E	W	T	H	F	Z	S	R	C	P	W	C	T	M	V	N	N	R	C
T	L	E	C	C	E	I	T	R	H	R	E	A	I	N	I	G	O	E	A
E	C	I	A	A	R	N	I	E	E	E	A	M	N	F	R	M	R	T	R
R	O	G	R	R	T	E	C	E	E	G	R	S	G	A	D	A	T	S	R
T	R	H	R	D	O	S	B	D	B	A	R	R	D	L	R	C	C	A	I
U	D	T	I	R	O	B	E	K	M	I	Y	T	E	L	O	H	E	M	A
C	D	E	A	A	L	R	D	N	O	R	A	R	V	S	T	I	L	T	G
K	S	A	G	B	R	O	T	I	C	R	R	E	I	U	O	N	E	I	E
T	I	R	E	H	T	O	R	B	N	A	N	F	C	M	M	E	A	N	V
S	I	L	V	E	R	E	D	K	O	C	W	S	E	M	A	S	S	K	M
A	L	C	L	A	M	P	S	N	T	E	I	N	S	P	A	S	S	A	P
R	E	T	H	B	R	O	T	I	S	C	N	A	R	E	E	M	M	U	S
M	E	T	A	L	B	E	D	T	A	A	D	R	A	R	E	M	I	S	S
G	A	R	T	E	R	B	A	R	C	L	A	T	C	H	T	O	O	L	T

- CAST ON COMB
- GARTER BAR
- TRANSFER TOOL
- METAL BED
- ELECTRONIC
- PLASTIC BED
- RAVEL CORD
- CHARTING DEVICE
- LATCH TOOL
- MAGIC CAMS
- SILVER LINK
- MOTOR DRIVE UNIT
- SILVER REED

- BROTHER
- PASSAP
- KNITMASTER
- PUNCHCARD
- PUNCH
- LACE CARRIAGE
- KNIT CARRIAGE
- GARTER CARRIAGE
- ROW COUNTER
- AUTO TENSION MAST
- RIBBER
- CLAW WEIGHT
- CLAMPS