

Craft-ee Wenchies Newsletter December 2010

Time just flies! And what a year it has been for Craft-ee Wenchies. Robbert and I would like to thank you all for contributing to such a great year. It is in appreciation that we include some of our favourite salad recipes from our lunch menus that many of you have asked for as well as news of new products, farm doings and fun bits.

Workshops



We have had a huge response this year for our workshops which have been booked 4-6 weeks in advance. A whole range of topics included Embroidery on felt with our wonderful teacher, Jan; nuno felting; dry felting; vintage nuno felting, and felting around a resist using, of all things, a 3-litre milk bottle! So we have met wonderful crafters and welcomed a whole lot of new Craft-ee Wenchies into the family.

We have run our first lot of group specific workshops, as well as our normal workshop offerings, where a group of friends all came together for a great day out.



In 2011, We would happy to make a special time available for your group so why not get a minimum of 4 together and ask us for your own unique workshop day?

New Products

We have a number of new products available for sale with:

- Landscape acid dyes for wool and silk. As well as wool, Cheryl has been dyeing her handspun alpaca to great effect. Great value at \$10.20 for 100gm (add the powder to water and this will dye approx 1 kilo of material).



- Heliographic dyes which are reactive to light and are suitable for use with almost any fabric. We have been using our results as lining for many of our felted handbags. With a 1 to 4 mix with water, the 250ml bottles (full strength) go along way for only \$15.00.
- Snowy Creek needle felting tools which are Australian made in Bright, Victoria. These have a lovely balance and weight in your hand. At only \$29 for a 6-pin tool and \$28 for a single-pin tool, they are a joy to use and make a good addition to your tool kit.



- Craft-ee Baa dyed wool. Wool straight from the sheep's back into a pot of boiling water with a scattering of Landscape dye and magic happens! At \$5 for 30gm, this coloured unprocessed wool goes so well with our natural coloured alpaca that you would think it was always meant to be this way.



2011 Workshops

With the first lot of workshops now up on the website, we have devised several new ones for 2011 so check out our Workshops page for something to tempt you out to Quilca Farm - www.crafteewenches.com.



On the Farm



We decided to shear earlier this year to try and minimise the seed and vegetable matter in the fleece...especially our new baby fleece. The results were great! and even though the weather has not been kind, it has not impacted with too much of the chill factor for our alpacas. So we have plenty of fine and warm baby alpaca fibre for those scarves and vests for the coming winter.

Accolades



As a bit of fun, Robbert encouraged me to enter several pieces of felt and fabric artwork into the Tyers Art Show and to my surprise won first prize with my *Black Saturday - a view* in the Designer Textile category and an Encouragement award for my Silk flowers.



Robbert (the Noble Yeoman ... thanks Margaret!) and I, would like to wish you all a Happy and Satisfying Christmas and a Safe and Prosperous New Year. We are looking forward to more wonderful opportunities to meet you again and the yet unknown new Craft-ee Wenchies.

Warm Regards, Cheryl ... see next pages for your recipes!

www.crafteewenches.com

Email:

cheryl@crafteewenches.com; sales@crafteewenches.com;
workshops@crafteewenches.com

Mobile: 0414 390 419

Craft-ee Wench's Oven Roasted tomato, broad bean & asparagus salad

Ingredients

mini roma tomatoes 250gm
philly cream cheese - 125gm
feta cheese - 125 gm
1 flower of garlic
Frozen broad beans - 500gm
4 bunches asparagus
1 cup fresh peas
baby spinach leaves

Salad

Sprinkle halved tomatoes, whole but halved garlic flower, cubed feta and Philly (although the cream cheese will melt a bit) with balsamic vinegar and roast until slightly browned.

Blanch broad beans, peas and asparagus. Squeeze out roasted garlic cloves. Gently mix, or layer, all ingredients and pour over dressing just before serving.

Dressing - prepare the night before

Equal parts of white wine vinegar and dark balsamic vinegar, to same amount olive oil, add crushed and chopped garlic clove, dijon mustard, pinch sugar, salt and pepper ... mix and taste. Add lemon juice or more mustard to mellow the flavour.

Craft-ee Wench's Cranberry with pecans and olive salad

1 red onion
juice of one lemon, or lime
1 pkt baby spinach leaves
mixture of fresh herbs
1 cup pecans
100g pitted black olives
3/4 cup dried Cranberries
crumbled or roasted feta cheese

Dressing

Mix equal parts of white wine, white balsamic vinegar to olive oil, add a good measure of raspberry vinegar, add pepper, salt, tsp dijon mustard, tsp raspberry jam, lemon/ lime juice after red onion has been removed. Mix well and taste - adjust with extra mustard etc as required. Pour over just before serving.

Salad

Preheat oven to 200c degrees. Spread pecans evenly over a baking tray. Toast for 8-10 minutes, or until lightly browned and fragrant. Cool.

Finely slice red onion and put into a bowl and pour over lemon or lime juice. Cover and marinate over night in fridge. This makes the onion sweet.

Layer all ingredients on a large serving plate - spinach leaves, fresh herbs, pecans, onions, cranberries, olives, feta cheese. Pour dressing over just before serving.

Note: Original recipe used fresh raspberries. All amounts are estimates - use more or less as desired.

Grape, feta and herb salad - Craft-ee Wench's variation

Serves 8-10

Dressing

Bunch of spring onions - finely chopped
Pinch of sugar
generous 8-10 tbl white balsamic vinegar
heaped tsp dried tarragon
finely chopped clove garlic
olive oil
approx 1/4 tsp hot english mustard - to taste

Salad

bunch fresh parsley roughly chopped
handful of fresh marjoram or other fresh herbs
baby spinach leaves
Green grapes sliced in half
Red grapes sliced in half
Pitted olives
75gm Fetta cheese
13 baby pickled onions
sea salt and freshly ground black pepper

Season the sliced spring onions with salt and pepper, add all other ingredients and leave to marinate - add mustard to taste. Pour over salad just before serving.

In a large mixing bowl, combine the herbs, grapes, olives, parsley and crumble in most of the cheese. Drain and roughly chop the pickled onions and throw them in with a little of the vinegary juices, salt and pepper and a glug of olive oil. Toss everything together and place on plate of baby spinach leaves. Crumble the rest of the cheese on top (can pre-prepare to this stage) and pour dressing over prior to serving.