



Kiamichi Quilt Guild

220 E. Adams, Rm 311
McAlester, OK 74501

www.orgsites.com/ok/kiamichiquiltguild

Dues for 2009 are now due.

Please complete your 2009 membership application (on the website or at the guild room) and attach it with your check of \$15. These can be mailed to our current Treasurer, Joan Bolesworth or you can pay at the January meeting.

2009 sign-up sheets for Program, Block of Month, and Refreshments will be available at the January meeting. Please be thinking of what month and what you would like to sign up for so that we have every month filled.

January 8

Nominations and Voting
for 2009 Officers

6:00pm Refreshments

6:30pm Meeting

Refreshments for January meeting: ??????

Program: Voting of 2009 officers.

Treasure Box: Bring anything quilt related that you no longer want as “one quilter’s trash is another quilter’s treasure”.

Area Events: Please provide any that you know of to Darlys so that we can list them.

Announcements:

Kamp Kutti-Uppi IV: Reservations are now being taken. Reservation form and full payment is to be sent to Kaye Dunn. Kamp is limited to 40 campers. Information regarding the Kamp is available on the website or at the guild room. There is a lot of activity and fun planned.

Sewjourn – Exit 255

President: Chris Clark, 918-452-2232
Secretary: Darlys Hutten, 918-423-7760
Treasurer: Joan Bolesworth, 918-423-7295

1st Vice: Janice Davis, 918-473-7020
2nd Vice: Sherron Hearod, 918-423-2246

2009 Ballot nominees:

President: Linda Knowles

1st Vice President: Marty Center or Rosie Stoos

2nd Vice President: Cathy Boyer or Marge

Grubbs

Secretary: Linda Burnett

Treasurer: Linda Jimmerson

Write-ins can be provided for each office. Ballots will be distributed at the January meeting and voted/counted that evening.

OKC Winter Quilt and Embroidery Show

Cox Convention Center

1 Myriad Gardens

Oklahoma City, OK 73102

Thursday - Saturday, January 8 - 10, 2009

Open Daily 10am - 5pm

Admission

Daily \$8 Three Day Pass \$20

Auction

Auction Saturday at 12:30 benefiting

Alzheimer's Research

Pea Salad

By Geneva Hamilton

- 1 can English peas, drained
- 1 can shoe peg corn, drained
- 1 can French style green beans, drained
- 1 small red onion, chopped
- 1 small green pepper, chopped
- 3 stalks celery, chopped

Heat:

- 1 cup sugar
- $\frac{3}{4}$ cup white vinegar
- $\frac{1}{2}$ cup oil
- $\frac{1}{4}$ tsp black pepper
- 1 tsp salt

When sugar is dissolved, remove from heat and cool. Pour over all ingredients and put into covered bowl or fruit jar with lid. Store in refrigerator over night.



DID YOU KNOW

Peppers with 3 bumps on the bottom are sweeter and better for eating.

Peppers with 4 bumps on the bottom are firmer and better for cooking.

Add a teaspoon of water when frying ground beef. It will help pull the grease away from the meat while cooking.

To really make scrambled eggs or omelets rich add, a couple of spoonfuls of sour cream, cream cheese, or heavy cream and then beat them up.

SUPPORT

LAUGHTER

SADNESS

FRIENDSHIP

REFLECTIONS ON 2008!!



Sew n Tells



Programs



FROGG Camp



Tribute to Oleta Mitchell

Quilt Donations
Onie Quilt
Programs/Guest Speakers
Opportunity Quilt

Kamp Kutty Uppi
FROGG Camp
Christmas Party
Quilt Show



Kamp Kutty Uppi



Quilt Show

Kiamichi Quilt Guild
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McAlester, OK 74502

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Old age, I decided, is a gift.

I am now, probably for the first time in my life, the person I have always wanted to be. Oh, not my body! I sometime despair over my body - the wrinkles, the baggy eyes and the sagging butt. And often I am taken aback by that old person that lives in my mirror, but I don't agonize over those things for long.

I would never trade my amazing friends, my wonderful life, my loving family for less gray hair or a flatter belly. As I've aged, I've become more kind to myself and less critical of myself. I've become my own friend. I don't chide myself for eating that extra cookie, or for not making my bed, or for buying that silly cement gecko that I didn't need, but looks so avante garde on my patio. I am entitled to overeat, to be messy, to be extravagant. I have seen too many dear friends leave this world too soon; before they understood the great freedom that comes with aging.

Whose business is it if I choose to read until 4:00 am and sleep until noon? I will dance with myself to those wonderful tunes of the 50s & 60s, and if I, at the same time, wish to weep over a lost love, I will. I will walk the beach in a swim suit that is stretched over a bulging body and will dive into the waves with abandon if I choose to, despite the pitying glances from the bikini set. They, too, will get old.

I know I am sometimes forgetful. But there again, some of life is just as well forgotten and I eventually remember the important things. Sure, over the years my heart has been broken. How can your heart not break when you lose a loved one, or when a child suffers, or even when a beloved pet gets hit by a car? But broken hearts are what give us strength and understanding and compassion. A heart never broken is pristine and sterile and will never know the joy of being imperfect.

I am so blessed to have lived long enough to have my hair turn gray and to have my youthful laughs be forever etched into deep grooves on my face. So many have never laughed and so many have died before their hair could turn silver. I can say "no" and mean it. I can say "yes" and mean it. As you get older, it is easier to be positive. You care less about what other people think. I don't question myself anymore. I've even earned the right to be wrong.

So, to answer your question, I like being old. It has set me free. I like the person I have become. I am not going to live forever, but while I am still here, I will not waste time lamenting what could have been, or worrying about what will be. And I shall eat dessert every single day.