

# CHIP CHATTER

THE EASTERN WOODLAND CARVERS CLUB NEWSLETTER



Happy Holidays, everyone. The Club's Trick-or-Treat Night was another rip-roaring success, despite some nasty weather. Nearly 300 folks came through and a great time was had by all.

Looking ahead to December, we've got lots on our plate, especially at the beginning of the month with a Board Meeting and Club Elections on Tuesday the 4th, Christmas in Converse on Thursday the 6th, and our Annual Banquet and Auction on Saturday the 8th.

Three very important events that we hope you don't miss.

Dues are also due in December. At just \$10 a year (and an extra \$1 for your spouse), that's a lot of buck per buck.

The Club will be holding a Bi-Monthly Challenge. It costs you a mere dollar to participate with all funds going right back into the pockets of the top three winners.

We'd like to give a special shout-out to the newest members of the 1000 Carved Comfort Bird Club —Bob Alexander and Bob Courtney. Great job, gentlemen. The Club appreciates your hard work and dedication.

We're launching a Fund Raiser to generate some money for the Club. We're looking to create a Quilt to be placed over the Entrance Door. You can pick up a Quilt Block for just \$5. All proceeds got to the Club's kitty. Be creative. We want to see something represents you and your signature style.

As a final note, Rich Smithson from Helvie Knives has asked Bill Taylor to take orders for the Helvie knives going forward. If you've an interest, see Bill.

Alright, that's all for now. Keep an eye on our Facebook page for any announcements not covered here.



# BOARD MEETING

We'll hold our next Board Meeting on December 4, 2018 at 6 pm to conduct business. All are welcome. We need officers present and accounted for and require five board members for a quorum. If you have any ideas for subjects that need covered, drop us a note.



Randy Hurst Seminar  
Cost: \$70  
November 3 - 4

**Board of Directors  
Meeting & Election  
December 4**

Christmas in Converse  
December 6

Christmas Banquet & Auction  
December 8



The Club will be hosting a Sale the 2nd Tuesday of each month from 6-8pm.

If you have items for the Gift Shop, please bring them in. We're hoping to advertise this event and make it a successful club venture.



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## STUFFED GREEN PEPPERS

### Ingredients

- 6 large green peppers
- 1 lb beef, Ground
- $\frac{1}{2}$  cup onion, Chopped
- 1 (16 ounce) can tomatoes, diced
- $\frac{1}{2}$  cup long grain rice, any available rice is fine it may affect cooking time though
- 1 cup water
- 1 teaspoon salt
- 1 teaspoon Worcestershire sauce
- 1 cup cheddar cheese, Shredded (about 4 ounces)

### Directions

1. Cut off the tops of green peppers; discard seeds and membranes.
2. Chop enough of the tops to make  $\frac{1}{4}$  cup, set aside.
3. Cook the whole green peppers, uncovered in boiling water for about 5 minutes; invert to drain well.
4. Sprinkle insides of the peppers lightly with salt.
5. In a skillet cook ground beef, onion and  $\frac{1}{4}$  cup chopped pepper till meat is browned and vegetables are tender.
6. Drain off excess fat. Add drained tomatoes, salt, Worcestershire, and a dash of pepper.
7. in a separate pot put water bring to boil add rice cook until rice is soft. if needed add more water.
8. add rice to beef mixture.
9. Stir in cheese. Stuff peppers with meat mixture. Place in a 10x6x2 baking dish.
10. Bake, covered in a 350 degree oven for 30 minutes. in the last 5 minutes add any remaining cheese to the top of the peppers.

