

**MAY, 2024** 



"Our mission is to support members in their creative endeavors and to promote the visual arts in the Canyon Lake area"



## "Summa" time!

May marks the end of the busy spring events; as we take a three month recess from the Art Guild for June, July and August. Hopefully most of you will create, spend time with family & friends, and maybe travel to new & inspiring places. Whatever your summer brings; may it be fun & safe!!

Our general meeting in May will be updated information for opportunities in our area to display & sell your art, a luncheon of appetizers for a social hour before our summer break

and a demo by our own Cheryl Wooten on how she creates her beautiful watercolors that have been accepted into the Texas Watercolor Society shows. Congrats Cheryl!! I also plan to have some art supplies, that were donated to our guild, on hand for members to grab up for their summer projects!

Spring of 2024 has been a great season of Art Shows, Art Mixers, Fashion Shows and lots of fun artsy social gatherings! I hope you'll mark your calendars to attend the children's book reception and reveal on May 18th at the library from 2:30- 3:30. The committee and children have created an absolutely adorable children's book that you can purchase and have autographed by the young artists!

Blessings to all and have a great summer break; I hope to see you at our meeting on May 8th at noon! Until then, *Keep coloring our world!* 

Adette Jrish - CLAG Prez

### Canyon Lake Art Guild General Meeting, April 10, 2024 Tye Preston Memorial Library

The meeting was called to order at 1:03 PM.

Adette Irish began with several announcements:

- St Francis at the Lake blessing of the Pet Fall Fair Show is October 12th.
- Congratulations to Cheryl Wooten; her work was accepted into the Texas Watercolor Society Show.
- Art supplies will be available soon from an artist who recently passed away.
- Elizabeth Ferriby reported that the Quilt project raised \$1,000.
- Liz Tashakori reported that there have been \$2,200 in sales at NBAL for our Lasting Impressions Show for the month of March. She also announced that the Friends of the Library will be holding the Taste and Talent Show again this fall.
- Lisa Jarman reported that the Greater New Braunfels Arts Council is holding a Mixer on April
  11th at the Brauntex Theater. There will be a mural dedication and performances in the theater.
  Also the info for the Fall into Art Fall Festival has not been decided.
- Carm'on Brittain and Patricia Buford announced that the latest Community Displays are up.
- Sandra Brenkis said that next month's meal will be appetizers!
- Liz Tashakori has a photo in the NB Monthly magazine. Congrats!
- Ann Cook, taking the helm for today again in the membership chair, announced that there are 35 people in attendance today. (Mary Mlakar, CLAG membership chair has recently had heart surgery.) Visitors today are Valerie Thompson, Robert Swift, Nancy's son and Brent McCarthy. Ann also announced that she is teaching Ukulele at TPML from 11-2 for the next few weeks.
- Split the Pot went to Karen Frazier.
- Marilyn Good reported that the CL Pilot Club will hold their Style Show on April 24th at St. Francis at the Lake Church. Betty Smith said that she would be doing the food for the event! Diane Parker gave a report on the Children's Book, and the proposed date for the Reception would be May 1st at TPML. (That has since been changed to May 18th.) Then she introduced Brent McCarthy who demonstrated and answered many questions about how he paints the beautiful murals all over NB and south Texas.

Respectfully submitted,

Kathy Perales, CLAG Secretary

Thanks for the help from artists (new members and old) for bringing in their works to share (and hopefully sell/gain some recognition).

WOW! Ann Cook ROCKS! For those of

you who missed a great opportunity to learn a new skill, her workshop at TPML on beginning Ukelele was impressive! Remember, you're never too old to learn something new! Thanks also to the library for providing the instruments for the workshop. The Ukeleles are available to check out with a library card at any time.

Reminder: the <u>May CLAG meeting will be the last until September</u>...so be sure to sign up to display at the library in the next quarter. The next showing is July 9th thru October 8th...last show of the year is October 9th thru January 6th, 2025! Carm'on Brittain

### Happy Spring!

The 2nd quarter will hang at Brookshire Brothers and Prosperity Bank until July 8th. Remember, Brookshire Brothers has a concert series that runs through October. This increases the foot traffic for our artwork. What more can you want ... <u>good food</u>, <u>music</u>, <u>art</u>, and a <u>place for friends to gather</u>! Our art is displayed close to the Deli, Restrooms, and the hallway that leads to the outside area. Please stop by when you are in the area to view the beautiful work; the halls are full of color. Congratulations to those who have sold their work! You may sign up for the 3rd and 4th quarters at our next meeting. The artists on display at Brookshire Brothers are LeeAnn Green, Elizabeth Ferriby, Misty Brever, Krystle Aultman, Cheryl Johnson, Liz Tashakori, Patricia Buford, Jean Whileyman, Eilen Glisan, and Donna Foreman. Gretchen Schleyer has 4 pieces on display at Prosperity Bank. There are several new members showing their artwork this quarter as well.

Thank you for coloring our world.

Patricia Buford

713-732-6996





Congratulations for the impressive new showing now in the halls and cases at Tye Preston Memorial Library!

(Jewelry in cases by Lanny Bean)



By Kathy Perales





### Cheryl Wooten's "Peace and Love" painting was juried into the Texas Watercolor Society's 75th Annual Show. *CONGRATULATIONS*!!

## **TEXAS WATERCOLOR SOCIETY** 75TH Annual Exhibition

May 2nd - June 30th, Hill Country Arts Foundation, Ingram, TX









A good friend of mine makes wine and had this mini barrel they wanted painted with the view from their patio of the Devil's Backbone. So I did it! It was a fun project and something a little different! Cheryl Johnson











Ages 5-12











# www.thenewbraunfelsartleague.com



Acrylic Painting Class Registration - Mammen Library, 131 Bulverde Crossing, Bulverde, TX











Next Class: Tues May 21, 2024 1:00pm No experience needed and all supplies are provided.

#### **Air-Dry Clay Animals**

Class Registration -

Mammen Library,

131 Bulverde Crossing, Bulverde, TX

#### Mixed Media Collage

Class Registration -

Mammen Library,

131 Bulverde Crossing, Bulverde, TX



Some of the members of the book project committee who met on April 22nd in preparation for publishing the book. We're nearing the final stretch.

Alicia Lund, Diane Parker, Ellyn Hickey, Brigitte Burke, LeeAnn Green & Karen Frazier

#### Honey B and her Backyard Friends

Hello, Dear Reader. My name is Honey B As I search for sweet nectar, come follow me

Around pretty flowers I fly high and low My work is important as you must know

Let me guide you through this little book You'll meet my friends, do have a look!

There's Turtle, Toad, Raccoon and Deer Also Rabbit, Owl and Fox are near

You'll find Roadrunner and Armadillo, too Butterfly and Ladybug in the sky so blue

When the clouds turn dark and thunder sounds We quickly hide, we can't be found

But there's another task we must do It's something your friends expect of you B careful

B kind B helpful B nice B true

Honey was in search of nectar and pollen to bring back to the hive where the queen was waiting.



Honey Bee Poem by Ann Cook



### **Children's Book**

reception and signing, Saturday, May 18, 2:30-3:30



Diane Parker and her son, Ryan Parker, designed the book cover.



# **ST. FRANCIS BY THE LAKE** in Canyon Lake

The church is currently planning their second annual Fall Fair and Pet Blessing. This **PAWS-itivly** fun community outreach event is perfect for kids and adults of all ages, animal lovers everywhere, and anyone who loves fall, food, and crafts!

The church is looking for vendors to fill their halls and parking lot to add to the experience for all of the attendees. Last year was our first year and we had about 200 people (and their four legged friends) attend. We are hoping to multiply that and grow the event.

The Festival is **Saturday, October 12th from 10:00-2:00** at **St. Francis by the Lake** in Canyon Lake. For the fair, you could sell different art pieces (ideally animal themed), share about the Guild with people at your booth, advertise your offerings, do live painting, etc. If interested, please contact Maria Slaughter, event planner, at 210-577-8793 or





Dates to put on your calendar!

April 11th - Spring Arts Mixer at the Arts Alley at Brauntex Theater

**October 24th - Fall Into Arts Festival** 



Momentum Through Chaos 20 x 30 Acrylic by Liz Tashakori On display at Brookshire Brothers

*Emma & Pip* by Ellyn Hickey



**Coming to a Field Near You** Collage By Carm'on Brittain





Faceted and unfaceted amethyst beads and Swarovski crystals with a dichroic glass pendant and matching earrings. Jean Whileyman



*Reunion* By Ellyn Hickey



Liz Tashakori Has another photo published in April edition of NEW BRAUNFELS MAGAZINE!

#### BUTTERSCOTCH SQUARES



	BUTTERSCOTCH SQUARES FROM Sandrago
1 Cup	Slivered Almonds-toasted-Divided
1 Cup	All purpose flour
1/2 Cup	Unsalted butter
3/4 Cup	Confectioners sugar-sifted
2 T	Confectioners sugar-sifted
8 oz	Cream Cheese-softened
3 Cups	Heavy Whipping cream-Divided
1 t	Vanilla extract
3 t	Cornstarch (stabilizes the Whipping cream for longer life)
2 Pkgs	Butterscotch flavored sugar-free instant pudding
3 Cups	Whole milk

Preheat oven to 350.

Finely chop 2/3 cup Slivered Almonds in mini-food processor. Coarsly chop 1/3 cup Slivered Almonds and set aside for sprinkling across the top.

In bowl, with fingers, mix the flour, butter, finely chopped almonds and 1/4 cup confectioners sugar until crumbly and butter is incorporated. With fingers, press the mixture firmly into ungreased 13" x 9" baking dish. Bake 15 - 20 minutes, until golden brown, depending on your oven. Cool baking dish on wire rack until completely cool.

Using a stand mixer, or hand held mixer, beat cream cheese for 2 minutes, until it becomes creamy and fluffy, add 1/2 cup confectioners sugar and continue beating until light and fluffy. Set aside.

In another bowl, with mixer at medium speed, beat Heavy Whipping cream, Corn starch and Vanilla extract until stiff peaks form. Changing the speed to medium high as needed. With rubber spatula, fold 1 cup of the whipped cream into the cream cheese mixture, being careful not to deflate the whipped cream, but incorporating completely. Spread the mixture over the crust and set in refrigerator.

In large bowl, using wire whisk, prepare the pudding mixes as labels direct, but prepare both packages at the same time and use only 3 Cups of milk. Mix with whisk for a full 2 minutes, until the pudding becomes quite thick. Spread the pudding mix over the cream cheese mixture.

Fold the remailing 2 Tablespoons of the confectioners sugar into the remaining whipping cream, being careful to not deflate the whipping cream. Spread the whipping cream mixture over the pudding mixture and refrigerate overnight. Sprinkle the remaining Slivered Almonds over the whipped cream layer and serve.

#### **CHICKEN POT PIE**

- 1 Rotisserie Chicken-Skin removed, meat removed from bones and torn into bite sized pieces, set aside
- 2 Large Carrots, peeled and cut into 1/4" dice, set asice
- 1 Cellery stalk, cut into 1/4" dice, set aside
- 1 Medium onion, cut into fine dice, set aside
- 1 Large clove of garlic, chopped fine
- 2 Large russet potatoes, peeled and diced into 1/4"-1/2" pieces, parboiled until slightly soft and drained, set aside
- 1 10 oz bag of frozen peas, keep frozen until use
- 5 Cups Low sodium chicken stock
  - 2 Chicken bullion cubes
  - 12 T Unsalted butter, cut into small pieces (this will melt faster)
- '3/4 Cup All purpose flour
- '1/2 Cup Heavy Whipping Cream (Do not use Half & Half or Milk)
  - 1 t Herbes De Provance
  - '1/4 t Freshly ground Nutmeg
  - '1/2 t Kosher Salt
  - '1/2 t Freshly ground Pepper
- '1/2 Cup Fresh Parsley, leaves only, chopped
  - 1 Package Puff Pastry, thawed
  - 1 Egg, slightly beaten

In a saucepan, heat the chicken stock with the 2 bullion cubes until hot, set to low and keep warm, stirring occasionally to make sure bullion cubes are dissolved In a large pot or dutch oven, melt the butter and saute the onions until translucent. Add the cellery and carrots and saute until carrots start to soften. Add the garlic and saute for another 1 to 2 minutes. Sprinkle the flour over the vegetable mixture and stir until all the vegetables are coated with the flour. Add the chicken stock, two ladles at a time and, with a wooden spoon, stir the mixture to avoid lumps. Continue addint the chicken stock, two ladles at a time, stirring after each addition, until all the chicken stock has been used, making sure there no lumps and the mixture thickens. Add the nutmeg and stir into mixture. Add salt and pepper and taste to check for flavor. Adjust and salt and pepper if needed. Add chicken, potatoes, Herbes De Provance and Parsley and stir to combine. Put the chicken pot pie into a large baking dish or divide it into individual, oven proof, baking dishes. Roll out the puff pastry, just to get the creases out. Brush the edges of the baking dishes with some of the beaten egg, this will be glue to hold the puff pastry in place on the baking dish, place the puff pastry over the baking dish. If using individual baking dishes, place the dishes on the puff pastry and cut to size. Brush the puff pastry with the beaten egg and cut some holes for venting. At this point the chicken pot pie can be wrapped tightly with 2 layers of plastic wrap and placed in the freezer. When baking, bake in a 375 degree oven for 1 hour, until the pastry is golden brown and the pot pie is bubbling thru the vents. I usually put the baking dish on a cookie sheet, lined with foil or parchment paper, in case it overflows, will be much easier to clean up. Let rest for about 15 minutes before servine, will be very hot. If reheating after freezing, bake frozen, the puff pastry will get gummy if allowed to thaw.

# **Canyon Lake Art Guild**

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GNBAC pARTner: Lisa Jarman

# **Next CLAG Meeting**

**Tye Preston Memorial Library** 16311 South Access Road, Canyon Lake, TX 78133

# WEDNESDAY, MAY 8TH, at NOON (the LAST meeting till September!)

Cheryl Wooten will be doing the demonstration at the May meeting. If you have questions concerning your watercolor painting, or issues around entering major shows, please text them to her ahead of time and she'll address all questions at the demo. 281-844-2500



Lunch this month will be a variety of appetizers. If you signed up to bring an appetizer - I'll be calling to remind you! If anyone else would like to bring

one or two appetizers, please text or call (608-235-7077) or email me (brenkis@yahoo.com) and let me know what you'll be bringing.

Thank you all for making it so enjoyable to make lunches for you ... makes my heart very happy.

Your lunch lady -

Sandra Brenkis