



## July 2017 Issue of the IWG Newsletter

Our Guild meets the second Thursday of each month all year round at 6:30 P.M. at the Woodcraft located at the Overland Park Shopping Center at :

7005 West Overland Road, Boise ID 83709 (208) 338-1190.

Next will be Thursday July 13, 6:30 pm  
at Woodcraft

## In this Issue

YUMMY recipes, Web sites of interest, Western Idaho Fair Info and Opportunities and our beloved President's Message

### IWG end of Summer Picnic

This year's picnic will be held on September 14 at 6:30 p.m. at the Wright Congregational United Church of Christ, 4821 Franklin Rd, Boise. If the weather is nice, we will eat outdoors. If not, we can move inside. We thank Jane Eubanks for making the arrangements. More details will be available in the next newsletter.

## 7-2017 President's Message

Hi IWG Members,



There are some excellent opportunities for carvers coming up over the next couple of months. If you have never entered your work in the Western Idaho Fair, make this the year when you give it a try. Details are found in this newsletter. The Columbia Flyway Wildlife Show in September will once again feature the National Fish Carving/ Sculpture Championships.

This is a great opportunity to see some of the finest wildfowl and fish carvings being produced in the country. Again, details are included in this newsletter. Closer to home, we have the annual IWG picnic coming up. Please note that we have moved it to September this year hoping that the weather will be pleasant enough to hold it outdoors. That means we will have a regular club meeting in August at Woodcraft. Don Brigham's chip carved fish project has given us an opportunity to try some creative new ways to carve. I am seeing a wide variety of approaches at our weekly carving sessions. We will continue to work on them at our July meeting. See you on the 13th.

Doug

## Western Idaho Fair

We have been invited to participate in the Hobby Craft Section as demonstrators and we have room for a few more volunteers. Contact Doug if you would like to participate. We also hope to have the IWG represented in the competition as exhibitors. In the past our members have entered work in both the Hobby Craft and Fine Arts Sections of the fair and several have won ribbons and prize money. This year the fair will discontinue the printed brochure and entry forms, so you will have to get these from the Western Idaho Fair website: <http://www.idahofair.com/images/2017/files/dept15-hobbycraft.pdf> This is the link to the Hobby Craft forms, but you can find the Fine Arts section on the same website. Doug has a copy of the brochure you can look at for reference and he has registration forms for those who are unable to obtain them from the website.

1/4 cup flour  
2 eggs  
2 cups white sugar

Mix together and pour over 8 cups sliced rhubarb in 9" X 13" baking dish. Top with:

1/2 c chopped pecans  
2/3 cup flour  
2 cups rolled oats  
1 cup brown sugar  
1/2 teaspoon salt  
3/4 teaspoon cinnamon  
1/2 cup melted butter or oleo

Mix topping together and sprinkle over rhubarb. Bake at 375\* for 45 to 50 minutes.



## IAWA and IWG Websites

The Idaho Artistry in Wood Association has a beautiful new website that will provide information for the 2018 show. Take a look at it. It is too new to come up on some browsers, so you may need to enter the web address or use this link to get it: <http://idahoartistryinwood.net>. Another reminder that Eric does a fine job with our club website, [idahowoodcarversguild.org](http://idahowoodcarversguild.org). Eric welcomes photos for posting on the Gallery page.

### Club dues

VP Larry Crist and Treasurer Jim Jameson have developed a new way to track club membership dues. In the past we have assessed dues in the fall when our fiscal year began. Thanks to the new program, members will pay when they join the club and their dues will be good for a full year. Jim will let you know when it is time to renew.

## IWG Officers

President - Doug Rose

V-President - Larry Crist

Secretary - Tara Jones

Treasurer - James Jameson

Trustee 1 - Beck Beus

Trustee 2 - Eric Owens

Trustee 3 - Gene Fuller

Editor - Larry Crist

## Rhubarb Crisp

Dale Parsons

1 cup flour

2/4 cup oatmeal

1 cup brown sugar packed

1/2 cup melted butter

1 teaspoon cinnamon

Mix all till crumbly. Press 1/2 of mix into grease 9\* baking dish.

Cover with 4 cups sliced rhubarb.

Combine 1 cup sugar, 3 heaping tablespoons corn starch, 1 cup water. Heat - stir until thick. Pour over rhubarb. Sprinkle rest of crumbs on top. Bake at 350\* for 1 hour or cook 15 minutes on high in microwave, turning after 8 minutes.

## Rhubarb coffee Cake

Shirley Beus 2017

2 cups rhubarb, cut in small pieces

1 1/2 cups brown sugar

1/ cup butter or margarine

1 egg

1 teaspoon soda

1 cup sour cream or buttermilk

1/2 teaspoon salt

1 teaspoon vanilla

2 cups flour

Cream butter and sugar. Add egg and salt, Stir in milk, soda, vanilla and flour. Add rhubarb, Pour batter into a greased and floured 9 x 13" glass pan.

Mix 1/4 to 1/2 cup sugar with 1 tablespoon cinnamon and sprinkle across top. Can add nuts. Bake at 375\* for 30 to 35 minutes.