



THE KNIT STITCH

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From our President

by Patsy

Knitters, this month we have a lot to be Thankful for. We had a wonderful Founders Fest. There were many of our members who gave of their time and talents to make it all possible: the committee members, the participants and the speaker. The booklet will be good to refer back to in the years ahead. The food was delicious and the table decorations were very interesting. The Grand prize was huge. The door prizes were all greatly appreciated. Being with other machine knitters is always enriching. Mary Anne Oger, our speaker, was able to keep the crowd engaged for both days. A grand time was had by all. Thank you to all who participated!!

The State Fair demonstration day was fun. It felt so good to be able to expose young and old alike to the mystery of a knitting machine. We made a lot of baby bonnets. This year was not too hot and not too cold, just right. There were just about 40 machine knitted entries this year. The judges were challenged and their job was made even more difficult because the items submitted were all so very, very good. Their comments were sparse and not as helpful this year as other years. At our September meeting members displayed their winning articles. The degree of difficulty on some of the items, just goes to show how accomplished many of our members are.

Our next big event is Joyful Noise on October 20 and 21, 2018. This event benefits our charity, Bundles of Love. We each bring a knitting machine and make items for newborn babies. MMKC provides the patterns and yarns. There is a lot of help available to those who feel challenged. This is not a "how to work your machine class", but a chance to work on your current skills and get to know your fellow machine knitters. We each bring our own lunch, and remember that just across the street we now have Fresh Thyme.

Keep Casting On,
Patsy F
President



Upcoming Events:

September 28-29 -
RHF 40th September
Seminar

October 9 - MMKC
Board Meeting, 6pm/
MMKC Meeting 7pm
Necklines

October 20-21 - Joyful
Noise, Textile Center

November 3-4 - Fall
Fiber Festival, Hopkins

November 13 - MMKC
Meeting 7pm Set-
in Sleeves

December 11 - MMKC
Board Meeting, 6pm/
MMKC Meeting 7pm
End of Year
Celebration

Joyful Noise Event

MMKC's annual charity machine knitting event will be held on October 20th and 21st, at the Textile Center in Minneapolis.

Please join your fellow members for two days of knitting for Bundles of Love, or your own favorite charity.

A few details about the weekend

- Bring your machine and tools
- Bring a sack lunch and beverages for each day
- Tables will be provided for single bed machines
- If you bring a machine with a ribber, you'll need to bring your own table or stand
- Patterns for single bed machines will be provided
- MMKC will provide the yarn
- If you prefer, please bring your own yarn and patterns to the event

Those who wish to provide a snack or dessert to share will receive our thanks and enthusiastic YUMS!

Let's join together to knit for those who need our help and have fun with our friends at Joyful Noise.

State Fair Stats:

Total Items Entered:

39

Total Ribbons Awarded:

34

Items Entered by
MMKC Members:

15

Ribbons Won by
MMKC Members:

15!

Items Entered by Non
Collaborative Members:

24

State Fair 2018

by Jane

Thank you to those who entered. There was some dissatisfaction expressed at the last meeting with the lack of comments by the judge. Some of those concerns were addressed during the Fair, though a follow-up letter is in the works. Please do not let the concerns expressed at the meeting deter you from entering next year. I would like to personally challenge everyone to submit twice the number of things next year than they did this year. That means if you did not enter this year, only one item submit next year will satisfy my challenge... Just having your items on display to show pride in machine knitting helps to promote our craft. It really is fun, believe me.

Showing things at the meeting by the lot entered, giving kudos to all who entered along with the total number in the lot, was a great idea. Thank you!

Please, please enter the Fair to ensure that our category and lots are not eliminated. The challenge begins today!!



Outerwear



Adult Cardigan



Child's Garment



Purse



Toy



Adult Pullover



Adult Design Pullover



Pattern Pullover

NOS-Wearable



Vest



NOS
NonWearable



County Fair Winner





R

Compliments of Cindy E

Poppycock

E

Where found: Adapted from multiple recipe sources

General category: Candy

Equipment: Large bowl or aluminum roaster pan for mixing, large heavy saucepan or popcorn popper, heatproof spoon, two to three rimmed baking sheets

Oven Temperature: 225

Baking Time: 1 hour

C

Yield:

25 servings

I

24 cups popped popcorn

1 cup butter

2 cups brown sugar

½ cup light Karo syrup

P

1 teaspoon salt

2 teaspoons vanilla

1 teaspoon baking soda

4 to 5 cups mixed nuts

E

NOTHING causes more serious kitchen burns than caramel!

Please be cautious. Do not have small kids in the kitchen when making this recipe.

S

Before you start, please place a bowl of ice water and a paper towel near the stove to use in case you get hot syrup on you. If so, douse or immerse the splattered area with ice water to treat burns as quickly as possible and limit the degree of damage.

Be sure to taste only cooled syrup to prevent serious mouth burns.



Place popped corn and nuts in a large mixing bowl or roaster and keep warm. Grease two to three rimmed baking sheets well and set aside.

Melt the butter and add the brown sugar, Karo syrup and salt. Bring up to a boil, stirring regularly to prevent burning. When at a boil, cook for five minutes, stirring continuously. Remove from the heat and quickly add the vanilla. **Move away from the pot**, because the mixture will violently bubble when it's added. Stir it in after the bubbling has subsided and then add the baking soda. When the soda hits the acidic syrup it will foam. Mix well and immediately pour over the popcorn and nuts. Mix to distribute the caramel as evenly as possible. Divide among the prepared pans. Bake for an hour, stirring mixture every ten minutes to prevent scorching.

To test when the poppycock is done, remove a small amount onto a plate. Let it cool for 30 seconds to a minute. It should be crispy, not soggy. Continue to bake if it needs more time. Toward the end of the baking time, you'll notice the sound changes when you're stirring. It becomes a sharper sound as it crisps up. Also, the larger clumps fall apart when it is ready.

Remove from the oven and allow to cool on the pans, stirring one more time, ten minutes after it's out of the oven. Store in an airtight container.

I make this with a mixture of walnuts, pecans, almonds and pistachios, which is the mixture I prefer. Substitute your favorites, or leave the nuts out completely for those who have a nut or peanut allergy.

This makes a great gift at the holidays or is a special treat at parties.