

Northern Lights News by Jane Rock Costanza

Northern Lights study group will meet at our regularly scheduled time 11:00 at Table Rock Llamas in the fiber studio on Thursday, 9 December. Jane will bring materials to hand out for the creation of the prize ribbons for the bag challenge. We'll also have a presentation on the topic of ply-split braiding and how it could be incorporated into the bag making process. Several members of the group attended Sally Kuhn's mini-workshop on the technique and will talk about what they learned as well as show some sample work.

Treasury Report by Emily Jones

NOVEMBER TREASURER'S REPORT

OPERATING FUNDS		\$10,344.26
DEDICATED FUNDS		
LIBRARY	530.49	
DEMONSTRATIONS	511.31	
GIFTS FOR AWARDS	362.50	
TOTAL	1,404.31	
RESTRICTED FUNDS		
FUND FOR EXCELLENCE IN FIBER ARTS	5,152.42	
MEMORIAL/VANGUARD	4,342.46	
TOTAL	\$21,243.45	

Directory Additions & Changes

Change Cheryl Riniker's e-mail to: criniker@yahoo.com

Flourless Chocolate Cake Recipe from Barb Byerly

Hi - I doubt that there are 10 dates in the bag, but you can use others if you have them. I know Safeway sells medjool dates. (I used only 8 dates.) This recipe makes one 5 inch cake - 4 servings. (This is so rich that I cut the cake into many small wedges and added a bit of cranberry cream for dipping.) From *Raw Food Made Easy* by Jennifer Cornbleet.

1 1/2 cup raw walnuts
Dash salt
10 pitted medjool dates
1/3 cup unsweetened cocoa or carob powder
1/2 teaspoon vanilla extract (optional)
1/2 cup fresh raspberries, for garnish
2t water

Place walnuts and salt in a food processor fitted with the S blade and process until finely ground. Add the dates, cocoa powder, optional vanilla and process until the mixture begins to stick together. Add water and process briefly.

Transfer to a serving plate and form into a 5 inch round cake. Covered with plastic wrap, the cake will keep for three days in refrigerator or two weeks in the freezer. Bring to room temp before serving.