

PACIFICA QUILTERS CLUB

July 2026

Hello Pacifica Quilt Club Members!

Our annual July Pizza Meeting was fun; your desserts were the highlight of the evening, aside from your being there and we appreciate each of you for ALL you do! It fact, it was shared with me that a Member sat with members she normally would not have, and really should do that more often as she had such a nice time getting to know them!

One important decision made at the meeting was the November 2026 meeting as it falls on Veterans Day and the Community Center is closed. We posed to reschedule to another night or cancel and by a show of hands, it was voted to NOT have a meeting that evening, so please mark your calendars!

Also as important are the open Board positions; please contact us if you'd like to be a viable part of the Club's enjoyable environment; to create a fun place to be, to continue to foster to learn from each other and to inspire each other with every interaction!
As mentioned previously, we're open to position sharing as well!

A special Thank You to Wanda for bringing her laptop and during the break, shared a slideshow of this year's San Mateo County Fair challenge entries and more!

We still have one open slot for the August Meeting Snack! If you are available to join Stephanie in providing a snack, please update me.
(Oh and while we're at it, September has a second snack provider opening too.)

Thank you to everyone for bringing and sharing your County Fair submissions; you are ALL winners! I hope that they inspired you to create & submit next year. I did also learn That here were few culinary submissions, with so many of you who share your talents with us, why not plan to win a ribbon?

As we end this month, mine has been exceptionally busy and a blur with two immediate Family weddings! I hope you've enjoyed this month and we look forward to seeing you on August 12th!

Sewingly,

~Liz

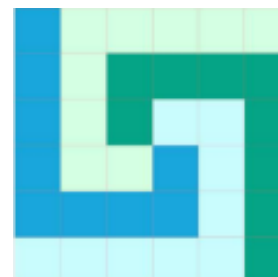


August

- 1: Lynn Madonich
- 19: Wendy Hom
- 19: Ann Johnson
- 25: Staci Fuller
- 26: Neva Hernandez

July & August LUCKY BLOCK

Jaysa's PACIFIC WAVE



Select 4 Fabrics: MEDIUM BLUE, LIGHT BLUE, MEDIUM Any Color, LIGHT Any Color

Also create a Veterans Block using this or ANY block pattern.

Pattern is attached to this Newsletter email

COMMITTEE/TOPIC	COORDINATOR
Adopt a Family	Liz
Lucky Block	Jaysa
Charity Quilts	Elaine
<i>Breakfast</i>	<i>Elaine / Barbara</i>
Challenge Project	Julie
Door Prize	Barbara
Membership	Cathy
Newsletter	Liz
Roster	Wanda
SEW-IN	Elaine/Liz
Sunshine	Maggie / Rose
UFO Challenge	Jaysa
Website	Wanda
Workshops / Demos	
<i>Italicized is completed for the year</i> Contact the coordinator Or a Board Member if you have any questions	<u>BOARD</u> -President: Liz -VP: Elaine -Sect: Open -Treasurer /Membership: Cathy -Web/Roster: Wanda

2026 MEETING SNACKS

If you enjoyed the 2025 Snacks, consider signing up this year!

January	Dana Miller	Barbara / Liz
February	Kaly Young	Julie Curry
March	Club Cake for Julie	
April	Lynn Madonich	Jaysa Zablatsky
May	Anne Merics	Mary Whalen
June	June Wallach	Kathy Cannon
July	Pizza Party	
August	Stephanie Buckley	You?
September	Nancy Rauch	You?
October	Terry Caselton	Justine Barnard
November	Maggie Harvey	Neva Hernandez
December	Holiday Celebration	

August – Thursday Schedule

1	6th	Open Sew
2	13th	Open Sew
3	20th	Open Sew
4	27th	SEW-IN <SIGN UP REQUIRED>
5	n/a	--

Visit our website: **PACIFICAQUILTERS.COM**

Next Mtg: Wednesday, August 12th at 7pm

Remember to Bring:

- ☐ Lucky Blocks
- ☐ Veterans Blocks
- ☐ Items for the FREE table
tools, patterns, fabric, magazines, etc...
- ☐ Your UFO's (rem to update your form)
- ☐ Your SEW and TELL (rem to list on sheet)

LUCKY BLOCK & VETERANS BLOCKS

Thanks to you we had more Lucky Blocks created at our July meeting. Keep on creating, the Pacific Wave is the July/August Lucky Block, so there's only two more blocks coming for this year!

Also, don't forget a Veterans Block that you can make in this or any other 12 ½" Block.

SALAD

We always provide a salad with our Pizza and once again, Cathy dazzled us! It was delicious with so many asking for the recipe! When I asked Cathy she chuckled "it's so easy" and shared...

- ☐ 4 bags of Taylor Farms Organic Mediterranean Crunch (chopped kit) from Costco
- ☐ 5 Avocados
- ☐ Pint of Blueberries (approx., portion to your liking)

Place bags of salad in a large bowl, slice avocados, wash & add blueberries
Toss with pkgs of add-ins (included in the kit,) the dressing and ENJOY!!

SUNSHINE by Maggie & Rose

Cards were sent to Justine, Sue and Neva! As always, we are hoping that the Sunshine brightened their days!

These cards make a difference, it's always nice to know you are thought of, so please communicate with Maggie and/or Rose so they can continue spreading our Club Sunshine.



HOLIDAY GIFTS

July check-in and the consensus was that everyone has ideas; but nothing created yet!

Countdown: You have 5 months to create your GIFT!

Cost Rule: To keep it affordable and fun; you can add a maximum of \$5 to your creation! With that I mean a zipper, other fabric, embellishments, etc... The gift police will not be present, so if you are compelled to go over a little more; just keep it within reason.

Ideas?

When asked, some ideas already shared were pouches, totes, bookmarks, place mats, table runners...

Another idea is to partner up, share ideas, &/or create together!

Can't decide? Ask a "friend" of theirs what do you think they would enjoy?

Then in December: Wrap it, tag it, and bring it to our December 9th Holiday Dinner Gathering.

Let's make this FUN! Don't stress, and if you have any suggestions or questions, let's chat!

THURSDAY: *Refer to schedule on page two*

SEW-INS are scheduled on the 4th Thursday, next will be August 27th!

In November and December, we do not have Sew-Ins so there's only 3 more this year!

Remember space is limited, so sign up to reserve your seat by contacting Elaine or Liz.

It's \$10 from 10-3pm and parking is free in the lot behind the building.



In the kitchen with Nancy

SALMON MOUSSE

1 15oz can of Salmon
2 env unflavored gelatin

2 C Mayo
½ C Chili or cocktail sauce
2 T Lemon juice
1 T Worcestershire sauce
½ tsp dried dill weed
¼ tsp pepper
¼ C finely chopped onion
(I used dried onion flakes)

-Drain salmon into cup reserving the liquid and add water to equal ½ Cup
-Debone & finely flake the salmon; can put in an electric chopper & set aside this salmon mixture
-Sprinkle gelatin over liquid (place over hot water to dissolve)
-Place gelatin into a mixing bowl, add all other ingredients
-Fold in the salmon mixture, place in a mold and put in frig
-It will take 45 minutes to set
-Carefully remove form mold and serve with chips or water crackers
ENJOY,
Nancy

SEW & TELL

MARY ANN



LYNN



SEW & TELL



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SEW & TELL



WANDA



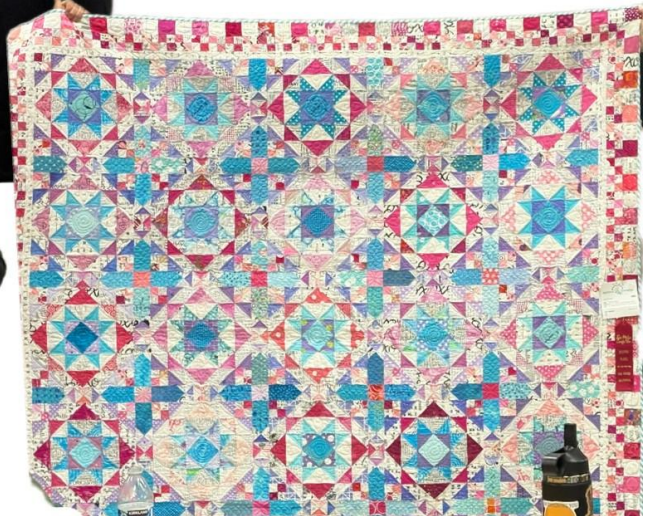
SEW & TELL



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JAYE



SEW & TELL



JAYSA

JUNE



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