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Women's Initiative Newsletter Vol. 2, No. 4 (April 2018)

Women's Initiative Staff

Women's Initiative

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Women's Initiative



March

Newsletter

Newsletter Date:

3/28/2018

Volume 2, Issue 4

Schedule:

Mon-Fri

11:30am-5:00pm

Location:

60 West River Road

Chapel Building

207-692-0290

WOMEN'S INITIATIVE

We Stand Strong;
Backs Together,
Facing Outward,
Leaning On,
Depending On
One Another.
Seeing all
Obstacles
before us.
WE CAN do
Anything,
Tap My Strengths
I'll Tap Yours



Thoughts:



Monday, April 23rd is Coloring Day. 1pm -3pm Bring a page you love or choose one from our amazing stock. Let your worries go and create an amazing work of art!

Conversations with Dianne,
Monday, April 30th 1pm-2pm,



Artist of the Month

Dianne Nivison

" I enjoy art. When I was young I watched Bob Ross and William Alexander on PBS and was fascinated by what they could do with oil paints. My parents bought me a starter set for that Christmas and I have been oil painting since. I appreciate the opportunity to show my ladies alittle of my creative talents beyond my rugs."



Up and coming!

Monday April 9th—Upper body/neck massage 1pm to 4pm. By appointment or walk-in. Donations go toward Women's Initiative funds.

Friday, April 20th Jewelry Making. From 1:00pm to 3:00pm. You'll be able to take home something beautiful that you made and help out Women's Initiative at the same time.

Busy Hands



Finished Projects



Many busy hands at Women's Initiative, from crocheting, toothbrush rugs, latch hook, to quilting! Our new products are so amazing that they are practically sold before they are finished. Need lots of **help** to restock our products! And always need help with our annual Kindness Project—Making Hats, Scarfs, Mittens etc for anyone in need. Please come help create more amazing products for Women's Initiative.

Other News!



Special Woman

Angi Hanson

I started to learn about doing art with my father and power tools. I have come to love what I do! It is something to be proud of. I love it when I can create art with stuff that's old and turn it into something new. I just love it! And I will be glad to come back and teach another class. Thank you, Angi! We loved the class!



APRIL Treat!

Honey Lemon Curd

INGREDIENTS

- 4 tablespoons unsalted butter, diced into 1/2" cubes
- 1/3 cup honey
- 4 large egg yolks
- 2 large eggs
- 1 tablespoon finely grated lemon zest
- 2/3 cup fresh lemon juice (from around 4 large or 8 small lemons)

INSTRUCTIONS

In a medium bowl, combine the cubed butter and honey. Starting on a low speed and working up to higher speeds, cream the mixture until fluffy. I used a handheld mixer for this.

1. While beating the mixture, slowly add the egg yolks and eggs. Then, add the zest and lemon juice to the bowl and blend again. It will look curdled at this point, but don't worry!
2. Pour the mixture into a medium-sized, non-reactive saucepan (stainless steel or enameled cast iron should work great). Cook over medium-low heat while stirring constantly with a rubber spatula or wooden spoon (it's important to stir constantly throughout the cooking process, which will take somewhere between 10 to 20 minutes).

3. Once the mixture starts looking smooth and shiny, slowly increase the heat to medium. Continue cooking until the mixture has thickened and your spoon meets resistance as you stir, which happens right at the brink of boiling. Once the mixture is trying to boil, cook for about 15 more seconds while stirring constantly, then remove from heat. The curd will thicken up more as it cools.
4. Let the curd cool before transferring it to an airtight container and screwing on a lid. Store in the refrigerator for about 1 week, or in the freezer for up to 2 months. The curd doesn't freeze solid, so you can scoop out as much as you want right from the freezer!

**WOMEN'S
INITIATIVE**
Together We Are
Women's Initiative

a REM

Project



REMI - Revitalizing

the Energy in ME

PLEASE
PLACE
STAMP
HERE

Women's Initiative

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