



# HIBISCUS QUILT GUILD GAZETTE

## GUILD LIFE SECTION & OTHER FUN INFO

hggosf@gmail.com www.hibiscusquiltguild.com 5819 White Cypress Rd, Lake Worth, FL 334

OCTOBER 2026

EDITOR: JAN SMIRNOW

PHOTOS BY: CHRISTINE BURTCH, CHERYL PETENBRINK AND CINDY HISLOP



Founder of EMPTY SPOOLS

THANKS TO CHERYL PETENBRINK

How to print your own quilt labels

<https://www.patchworkposse.com/how-to-print-your-own-fabric-labels/>



FOR A FRIEND IN Michigan - by Christine Burtch





# HIBISCUS QUILT GUILD GAZETTE

## GUILD LIFE SECTION & OTHER FUN INFO

hkgosf@gmail.com www.hibiscusquiltguild.com 5819 White Cypress Rd, Lake Worth, FL 334

OCTOBER 2026

EDITOR: JAN SMIRNOW

PHOTOS BY; CHRISTINE BURTCH, CHERYL PETENBRINK AND CINDY HISLOP





# HIBISCUS QUILT GUILD GAZETTE

## GUILD LIFE SECTION & OTHER FUN INFO





# HIBISCUS QUILT GUILD GAZETTE

## GUILD LIFE SECTION & OTHER FUN INFO

hggosf@gmail.com    www.hibiscusquiltguild.com    5819 White Cypress Rd, Lake Worth, FL 334

OCTOBER 2026

EDITOR: JAN SMIRNOW

PHOTOS BY; CHRISTINE BURTCH, CHERYL PETENBRINK AND CINDY HISLOP







# HIBISCUS QUILT GUILD GAZETTE

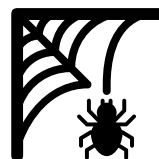
## GUILD LIFE SECTION & OTHER FUN INFO

hqgosf@gmail.com www.hibiscusquiltguild.com 5819 White Cypress Rd, Lake Worth, FL 334

OCTOBER 2026

EDITOR: JAN SMIRNOW

PHOTOS BY: CHRISTINE BURTCH, CHERYL PETENBRINK AND CINDY HISLOP



**Friday, December 11th, from 3-6:30.**

**The Quilted Peacock**

**Clearance Fabric Sale**

**at our own Community of Hope Church**

Doors will open from 3 pm to 6:30 pm for Sales. Guild members will be able to shop first before we open the door to other guilds and fabricolics.

Guild members' shopping hours: 3-6:30 pm;

Non-guild members: 4-6:30 pm

Thank you, Debbie Sprague, President





# HIBISCUS QUILT GUILD GAZETTE

## GUILD LIFE SECTION & OTHER FUN INFO

Subj: **Cake recipe**  
Date: 6/19/99 8:41:15 PM Eastern Daylight Time  
From: andred@scnc.gips.k12.mi.us (Debbie Andrews)  
To: RMHISLOP@aol.com (Ron & Cindy Hislop)

### Pistachio Coffee Cake

1 Pkg. yellow butter flavored cake mix  
3 eggs  
1 cup sour cream  
1/4 c water  
1/4 c vegetable oil  
1 small package pistachio pudding

Mix all of the above ingredients together.

### Topping:

3/4 c chopped walnuts  
1/4 c brown sugar  
2 t cinnamon

Mix topping together.

Place 1/3 of the topping in the bottom of a greased/floured bundt pan. Pour in 1/2 of the batter, then sprinkle with another 1/3 of the topping mix. Put on the rest of the batter and sprinkle the rest of the topping on. Baked at 350 for 55 minutes (actually it takes less than 55 minutes, check earlier.)



### CINDY HISLOP'S PISTACHIO CAKE

### NEEDLE TURN APPLIQUE REMINDER FOR

### PART 2 OF THE HAWAIIAN QUILT PROGRAM

<https://www.youtube.com/watch?v=EDXKQTATRZ4>

