

OAG Newsletter: February 2013

Thank you for your input in the newsletter. Feel free to email anything you would like include to Stephen J Stephen at oagnewsletter1@gmail.com

President's Remarks

Hello everyone. I hope everyone has been enjoying the milder weather these past few days. While we still have a few more weeks of winter the days are definitely getting longer and soon spring will be in the air.

The OAG Spring market will be held April 6&7 at Lester B Pearson. The application is on the web site. Deadline is Feb 21, 2013.

Don't forget to complete the survey regarding to the Rockland Fall market. Your input is crucial.

Teri Ann has another interesting speaker for us this month.

Looking forward to seeing you on Thursday night

Liz Fournier, **OAG President** oagpresident@gmail.com

Vice President's Remarks

Hello, so far we have only had 22 responses to the Rockland show survey. This survey will stay open until Feb 21st 2013. If you have not yet filled it out here is the link. Please do so , it only takes 2 minutes, and it is deciding the fate of the Rockland show for years to come. <http://www.surveymonkey.com/s/NXCQC39>.

We are coming into election time. Positions available are Secretary, Newsletter, Market Co-ordinator, Publicity and Programs. We are also Looking for a person to organize the St FX Show . If you are interested please send me a line at oav.vicepresident@gmail.com . I will make arrangements for you to shadow the position before the elections.

Thanks for your consideration, have a good day .

Francis Meunier, **OAG Vice-President**

General Meetings

GENERAL MEETINGS the 3rd Thursday of Sept, Oct, Nov, Jan, Feb, Mar, Apr, and May.

Time: 7:30

Location: Cyrville Community Centre (4355 Halmont Dr)
Meeting Reminder

I would like to start our meeting promptly at 7:30. The doors open at 7:00pm. By coming a few moments earlier there will be plenty of time to register, buy the ever important 50/50 tickets, new member jurying, and meet with Membership, Market or Credit Card coordinators.

A gentle reminder to help set up chairs and table for the meeting and to stack and return chairs before leave at the end of the meeting. As the old saying goes: **Many hands make light work.**

Thanks, Liz Fournier

*Long before the Europeans arrived in North America, the native peoples of Eastern Canada were collecting sap from **maple trees** and heating it in hollowed-out logs until it was syrupy food.*

Programs

The Potty Project:

This month we welcome Monique and Zoe Kok to come and tell us all about their Potty Project. We take our bathrooms for granted, especially our public restrooms. And we expect separate restrooms for men and women. In many developing countries, that is not the case, especially in schools. A common, and unsanitary, bathroom is more the norm at schools in poor areas of Africa, for instance, if there are restroom facilities at all. This lack of private and separate bathrooms for girls in schools causes many girls to drop out of school, especially when they reach puberty. They fear not only embarrassment but also rape. Plan Canada has been working to build girls-only latrines at schools in Africa. Currently they are working in an area of Ghana in West Africa.

Monique and Zoe started The Potty Project (www.thepottyproject.com) to raise funds for this important initiative. Being artists, they are doing this by selling Potty Paintings, as well as other artwork, and even houseplants! Their long-term goal is to get other artists involved, creating and selling Potty Project inspired art. Girls are the future for their families and communities. Educating them is challenging enough without an easily-remedied obstacle like bathroom facilities getting in the way.

We gotta fight for their right to potties! - Monique and Zoe Kok

Thank you,

Teri Anne oagprograms@gmail.com

Although all trees produce sap, maple trees produce greater quantities with sweeter taste.

Membership

Membership applications are due by the end of May for our 2011-2012 season. It would be a great help if you could bring your completed form along with a cheque for membership fees to the May meeting. The form is available on our OAG website under Membership, and then click on Membership Form.

Please keep in mind, if you change your e-mail address please send a note to oagmembership@gmail.com. You will then continue to receive our monthly newsletter.

If you have any questions regarding membership, please contact me at oagmembership@gmail.com

Shauna Rae Saroufim and Hon Voong

Membership Coordinators

Canada produces about 85 per cent of the world's supply of maple syrup.

Publicity

The flyer for the spring show has been created and is posted to the website. I regret that I cannot continue to provide publicity support to the guild this spring. My day-job has become overwhelming and many aspects of my life are taking the backseat. I hope that someone else can step up and help Catherine with ensuring word gets out about the show. I'll help when/where I can but cannot lead the charge anymore.

Thank you,
Teri Anne ,

Teri Anne & Catherine oagpublicity@gmail.com

Facebook Site:

We are actively using our OAG Facebook site to notify people of our member's upcoming shows. We have been trying to post a variety of events based on what people send and what Teri sees in her news feed. Two things...

1) We are looking for a volunteer member to help with this. If no one volunteers to provide support we cannot guarantee that we will be able to post every event that is sent to us.

Mandatory Requirement: Active Facebook User

Job Description: receive postings and add them to the Facebook site.

2) Members: When you are sending information you want posted please send in the following format (this will make it more likely that your event gets posted because it is easier on us). We would like this in the email body so that it can simply be cut and paste.

OAG member XXX is participating in XXX
Dates
Location

If you know that there are a number of members participating please be a nice neighbour and indicate their names as well so that we can give a shout out to them too.

Thank you,
OAG Publicity Team

Visa/Mastercard

We received notice from Chase Paymantech that effective April 1, 2013 our standard Visa charges will be increasing by 0.02%. Visa is also implementing a "Cross Border Assessment" – single currency is an extra .80%, multiple currency .40%.

As the Guild has extra funds, from a surplus of slips late in the year, it is my plan is to keep using the interest rates we currently charge until such time as we need to revise.

OVERVIEW OF 2012

Number of slips processed:	2116
Income generated:	\$846.40
Banking fees charged:	\$533.63
Total Deposits:	\$158,633.34

Year	#of slips	Income	Bank Fees	Total Deposits
2011	2336	\$934.40	\$710.90	\$159,883.51
2010	1665	\$529.50	\$519.89	\$106,915.56
2009	1466	\$439.80	\$518.15	\$82,053.77
2008	1318	\$391.85	\$449.73	\$74,455.61
2007	1645	\$411.25	\$368.68	

This spring I will have to order paper rolls for the VX810 processing machine and cheques (approx \$200.00)

Visa/Mastercard rates:

In 2012 we continued to use the average rate for the two credit cards accepted:

Visa	2.44%	Mastercard	2.65%
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CC Charges collected by Paymantech: \$4,019.58

CC Charges collected by OAG: \$3,983.04

This has resulted in a loss of \$36.54

If you would like any further information or speak to me about an issue please feel free to contact me.

AUTHORIZATIONS

I have copies of the authorization information for credit card purchases. These are handy to leave in your cashboxes, I have also added a piece of double stick tape to the back should you want to secure it in place. I do

not post this information in newsletters or on the web for security purposes but am happy to provide them when requested.

IMPRINTER PLATES:

I am still taking names for plates for the mini imprinters @ \$6.00/each. The first line on the plate has "Ottawa Artisans Guild", there is the option of having your name or your business name on the second line. There will be a sign up sheet at the February meeting, please indicate if you have a regular (large) machine, like the banks hand out, or if you are using the mini imprinter that I have been selling. If you will not be at the meeting, email me if you are interested at crispdesigns@hotmail.com. As a member of the Guild you are able to use the credit card service at any show you are in over the year, provided you renew your membership and you market in at least one of the Guild shows during the year.

EMAIL ADDRESS: oagccard@gmail.com

If you need to contact me or I need to contact you it will come from this email address.

Please do not send complete credit card numbers through the email. This should be done over the phone unless it is a matter of confirming a couple of numbers.

Quebec produces more than 90 per cent of the Canadian market.

Market Update

MARKETS
Spring (East) – Spring – April 6 & 7, 2013 Lester B. Pearson High School - 2072 Jasmine Crescent, Ottawa.
Annual Christmas Craft Show & Sale - Rockland - November 2012 River Rock Inn, 2808 Chamberland Street, Rockland
Christmas Craft Show & Sale – Riverside South - December, 2012 St. Francis Xavier High School – 3740 Spratt Road at Limebank Road

Lester B. Pearson Spring Market - April 6 & 7, 2013

The LBP Spring Market 2013 will have the completed floor-plan and market packages available on or before the March 21, 2013 guild meeting. All packages will be sent by e-mail to those that provided one. If you need to be juried, please make arrangements for that to happen before the market. This year, in addition to the free advertising, the market will be posted in EMC, Metro and the Ottawa Citizen papers as well as being broadcast on The Jewel98.5 radio during the week leading up to the market. The market poster/flyer is available on the web site in pdf & jpg formats for you to use as you wish to promote the event to your customers. Postcards have been prepared and are now available for you to use. Pick up copies at guild meetings or contact David Murray to pick them up between meetings. If you have questions about the market you can contact the OAG Market Coordinator, David Murray (oagmktcoordlbp@gmail.com).

Lester B. Pearson Fall Market - November 9 & 10, 2013

The LBP Fall Market 2013 is scheduled for November 9 & 10, 2013. Application will be available at the LBP Spring Market 2013.

St. Francis Xavier Fall Market - Nov 30, Dec 1, 2013

The Ottawa South Fall Market 2013 is being organized for November 30 and December 1, 2013. We will need a Market Coordinator in place by May 2013 in order to keep this market on schedule. I timeline of market task responsibilities is available to assist those that volunteer for this task. If you are willing and able to assist, please contact you can contact the OAG Market Coordinator, David Murray oagmktcoordlbp@gmail.com

During the sugaring season, the average tree yields 35 to 50 litres of sap, which produces 1-1.5 litres of maple syrup.

Members Corner

** Reminder to go to the bulletin section on our website as regularly as you can. Items are posted to the bulletin section that are not included in the newsletter, it is important for you to go read these advertisements for potential shows and other items of interest**

OFFICIAL CANADIAN TULIP FESTIVAL CALL OUT TO ARTISTS, ARTISANS & CRAFTERS!!!

LOCATION : OTTAWA CITY HALL- MARION DEWAR PLAZA

DATE: May 3-19th, 2013

HOURS OF OPERATION: 9:00am – 9:00p.m.

The Canadian Tulip Festival has grown to become the largest Tulip Festival in the world! This annual ritual of spring welcomes more than 500,000 visitors every year to admire the 1 million tulips that are in bloom in the National Capital during this period.

- The Artisan Village will be located at the Festival Centre at Marion Dewar Plaza.
- All tents, tables and chairs will be provided.
- Each vendor will have a 10x10 "space to display and sell their original creations.
- Space is limited so early commitments are recommended.
- Cost \$1500
- Submissions are due by March 15th, 2013.

This is a juried event.

Please submit:

5-10 jpg images attached to e-mail including

Send submissions to, or for more info contact: TheCanadianTulipFestival@gmail.com

Food Cupboard: Please remember to bring the following to the next meeting, and leave by the refreshment table. NON perishable food, egg cartons, clean 500ml plastic containers, with lids, cleaned plastic bags, single serving glass juice bottles, with lids. Thank you Janet

To all you sewers: I have a friend who is looking for cotton---cotton/poly----flannelette----scraps. The auxiliary from her church group, uses them to make quilts and baby clothes for the 3rd world countries. Come and see me at the break and will show you pictures of some of the finished quilts. Please the bags of fabric by the refreshment table. Thank you Janet

Helping with Furniture: I have friends involved with "Helping with Furniture" They supply new Canadians with furniture etc to help them start life in Canada. What I am looking for is -- Childrens linen, Towels blankets books all either new or gently used. Also tooth brushes, tooth paste, soap, pencils crayons, teddy bears and anything else a child would like. If you have any of the above please bring them in to a meeting and leave by the coffee table, or contact me at 613-745-2767 Thanks Janet

Some Craft Shows require Vendor Insurance – (Information from Terianne)

VENDOR INSURANCE LTD

As representatives of one of Canada's largest insurers, we provide short term liability insurance as required by shows, shopping centres, festivals and other venues requiring short-term liability insurance with limits up to \$5,000,000.00.

Our typical clients are The Western Fair in London, the Agricultural Society fairs (OAAS) the Auto Show, and the CNE along with hundreds of individuals.

We offer bilingual as well as same day service.

Thank you for your interest.

Helene Brunet, President
Registered Insurance Broker (RIBO)

Toll 1-888-708-6667
e-mail: vendorinsuranceltd@bellnet.ca

Message from Liz Fournier

I just came by a web site <http://investottawa.ca> It had a calendar of events and seminars. There are several seminars and lectures that are low cost or free. This could be of interest to our members.
<http://investottawa.ca/>

An OAG member has noted that the "Michaels" store on Hazeldean Road is starting an "OOPS" service like the one done in Kingston: bare frames for sale at \$8.00 each. These are rejects for various reasons - minor flaws, wrong size, outdated stock, etc. The first sale was Saturday January 14, 2012 and subsequent sales will be done every 2-3 weeks thereafter.

The member has no connection with Michaels other than as a customer.
Michaels also has a "Frame Express" service: they will take ANY frame and add a custom mat, glass, backing and hardware fairly cheaply - \$72 for finishing a 16x20 frame matted for a 12x16 photo for instance.

On average, it takes 40 litres of sap to make one litre of syrup.

Recipe of the Month

Maple Crunch Layer Cake

Portion size: **16** Candied maple walnuts sprinkled among the cake layers add a pleasing crunch to this towering treat.

Ingredients

- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 2 eggs
- 2 tsp (10 mL) maple extract
- 2-1/2 cups (625 mL) all-purpose flour
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) ground ginger
- 1/4 tsp (1 mL) salt
- 3/4 cup (175 mL) buttermilk
- 3/4 cup (175 mL) maple syrup

Candied Walnuts

- 2 tbsp (30 mL) maple syrup
- 2 tbsp (30 mL) butter
- 1/4 tsp (1 mL) salt
- 2-1/4 cups (550 mL) walnut halves

Maple butter icing

- 1-1/4 cups (300 mL) butter, softened
- 6 cups (1.5 L) icing sugar
- 2/3 cup (150 mL) whipping cream
- 1/3 cup (75 mL) maple syrup
- 1 tsp (5 mL) maple extract

Preparation

Grease sides of two 9-inch (1.5 L) round metal cake pans; line bottoms with parchment or waxed paper. Set aside.

In large bowl, beat butter with sugar until light; beat in eggs, 1 at a time. Beat in maple extract. In separate bowl, whisk together flour, baking powder, baking soda, ginger and salt. Stir into butter mixture alternately with

buttermilk and maple syrup, making 3 additions of dry ingredients and 2 of liquids. Divide between prepared pans; smooth tops.

Bake in centre of 350°F (180°C) oven until cake tester inserted in centre comes out clean, about 30 minutes. Let cool in pans on rack for 10 minutes. Turn out onto rack and peel off paper; let cool completely. *(Make-ahead: Wrap and store for up to 24 hours or overwrap in heavy-duty foil and freeze for up to 2 weeks.)*

Candied Walnuts: Line rimmed baking sheet with foil; set aside.

In microwaveable bowl, microwave maple syrup, butter, 2 tbsp (25 mL) water and salt on high for 30 seconds or until butter is melted; whisk to combine. Add walnuts and toss to coat; spread on prepared pan. Bake in 325°F (160°C) oven, turning once, until golden, about 20 minutes. Let cool. Reserve 12 walnuts for cake top; finely chop remainder. Set aside.

Maple Butter Icing: In bowl, beat butter until light; gradually beat in sugar and cream, making 3 additions of sugar and 2 of cream. Beat in maple syrup and maple extract. *(Make-ahead: Cover and refrigerate for up to 3 days; beat to use.)*

Trim tops of cakes to level; cut each cake in half horizontally. Place 1 cake layer, cut side up, on cake plate. Slide strips of waxed paper between cake and plate. Spread cut side with scant 1 cup (250 mL) of the icing; sprinkle with one-third of the chopped walnuts. Cover with remaining cake half, cut side down.

Spread top with another scant 1 cup (250 mL) of the icing and another third of the walnuts. Repeat with remaining cake. Spread scant 1 cup (250 mL) of the icing over top and side to mask and seal in crumbs. Chill until icing is firm, about 30 minutes.

Spread remaining icing over top and side of cake. Remove paper. *(Make-ahead: Cover loosely and refrigerate for up to 2 days. Let come to room temperature before serving.)* Press reserved walnuts onto cake just before serving.

Canadian Living - 2007

Birch syrup, made from birch trees, is used the same way as maple syrup but is more difficult to make and therefore more costly.

Website

If you would like to have your artist bio on the OAG website, please send you bios to oagwebmaster1@gmail.com. Bios should be no more than three paragraphs in length, and can include up to three photographs. It is recommended that one good quality photograph of you (head shot) be included, though this is not mandatory. Please ensure all photos are clear and high quality.

Any other requested changes for the website should be directed to oagwebmaster1@gmail.com. Updates are done on Saturdays; if you wish to verify that changes you have requested have been made, please check on Sunday.

ACCESSING MEMBERS ONLY SECTION OF THE WEBSITE

- Click on "Members Login" at the top of any public section page.
- Enter your Username: This the first four letters of your last name and the first letter of your first name i.e.: Paul Hughes would be hughp
- Enter your Password: This is the last four digits of your telephone number.
- Click on "Submit Query"
- To read the newsletter click on "Newsletter" and then click on the issue you want to read.
- To return to the public section click on "Member Log Out".

Website Trouble-Shooting (i.e. "What to do if you have a problem")

- If your last name is only 3 letters long, i.e. Henry Lee, your login would be leeh.

- If you try to log into the website and you get an error page, you are not logging in incorrectly, and the website is not broken, the Domain Server is Down. This means that the company that hosts (looks after) our website is having troubles. This is comparable to Bell Canada having problems, and your phone does not work.
- NOTE – you now have to use the leading 0's. so ignore previous instructions that say to drop the 0 if your phone number is 613-333-0234 your password would be 0234.

Thank you, Carolyn

On average, it takes 80 to 100 litres of birch sap to produce one litre of syrup (twice that needed for maple syrup) .

Where to Buy Your Stuff

Lighting for Shows

The "Puck Lights" from Costco are around \$15 for 4 lamps. They are becoming available at more and more stores (Canadian Tire, Zellers, etc.) but believe Costco sells them at the best price.

Bags

Pritchard Packaging - www.pritchard.com (613) 723-8989
110 Bentley Ave, Bldg 3, Door 27, Nepean, ON K2E 6T9

Necklace and Jewelry Findings

McBead Creations www.mcbeadcreations.com (613) 224-2143

Displays

Roy Sims Displays www.roysimsdisplay.com (613) 749-7588 / RoySims@roysimsdisplay.com

Business Cards and Printed Media

www.vistaprint.ca

Graphic Design

Ivin Deschatelets Communication Visual / Visual Communication (613) 794-8262 / ivin@magma.ca

Uline

Shipping Supplies Specialists (boxes, packing, bags, tape etc.)

www.uline.ca **Phone: 1-800-295-5510 Fax: 1-800-295-5571**

Appendix A: Contact Names

Position	LastName	Phone	E-mail
President	Elizabeth Fournier	TBD	oagpresident@gmail.com
Vice-President	Francis Meunier	TBD	oag.vicepresident@gmail.com
Secretary	SueAnn Soulliere	TBD	oagsecretary1@gmail.com
Treasurer	Catherine ten Den	613-443-3032	oagtreasurer@gmail.com
Market Director	David Murray	613-729-3250	oagmktcoordlbp@gmail.com
Market Coordinator, Lester B Pearson	David Murray	613-729-3250	oagmktcoordlbp@gmail.com
Market Coordinator, St Francis Xavier	TBD	TBD	OAGMarketSouth@gmail.com
Market Coordinator	Francis Meunier	TBD	oagmktrockland@gmail.com
Membership Coordinator	Shauna Rae Saroufim	TBD	oagmembership@gmail.com
Membership Coordinator	Hon Voong		oagmembership@gmail.com
Fabric and Stuffing Labels	Sharon Dunlop	613-729-0605	sdunlop@bell.net
Publicity Director	Teri Anne Ryerson	TBD	oagpublicity@gmail.com
	Catherine ten Den	N/A	oagpublicity@gmail.com
Program Director	Teri Anne Ryerson (Temporary)	TBD	oagprograms@gmail.com
Credit Card Director	Alex Johnston	613-745-6705	oagccard@gmail.com
Webmaster	Carolyn Penney	N/A	oagwebmaster1@gmail.com
Newsletter	Stephen Stephen	N/A	oagnewsletter1@gmail.com