



C.P./P.O. Box 62016  
(Shoppers Drug Mart),  
6491 Jean D'Arc Blvd,  
Orleans, Ontario  
K1C 7H8

## Newsletter

February 2015

### *Presidents Remarks*

Happy Heart Month. My heart is very happy. We are getting out 3-4 times a week to snow shoe. Once a week at night. I have to remind myself every time that we are in the city, less than 20 minutes from Parliament Hill. Truly a winter wonderland. To keep my creative heart happy, we are taking a wonderful pottery course. Be prepared for some new pots; new shapes, new glazes.

#### **Welcome new members.**

Thank you to Nancy Moynahan. She is our new Refreshment coordinator, taking over from Janet Kettles, who for many years has kept us in coffee and tea and the delicious goodies that we share and catch up with one another at our monthly meetings. Thank you so much Janet. Please make yourself (contact information) known to Nancy.

A big thank you to Barb Nolan for her beautifully written and extremely informative article on Donna and Larry Reed. I am looking forward to seeing the new paintings.

The Lester B. Pearson Spring Market will take place on Saturday March 28th and Sunday March 29th from 10 to 4. One week before Easter. Applications are available on the Ottawa Artisans Guild website and a copy was sent to those on the current membership list and they will also be available at the meeting on Thursday February 19th. Francis Meunier has resigned as the Market coordinator, I will be Lester B Pearson Spring Market Coordinator. I am thankful for the offers of help that I have received. I hope that one or two more of you can lend a hand. I would like to have a good advertising, OAG Website, Facebook, Twitter and a word of mouth campaign to promote the Lester B Market. There will post cards and flyers available at this Thursdays meeting. The post card is on our Facebook page and on the Ottawa Artisans Guild web-page. The post cards will be mailed out next week.



Don't miss the February Meeting!!! We are going to hold an ARTISANS FLEE MARKET. It is an excellent excuse to go through your workshop, your studio, your atelier or your basement and do that clean up you have been promising yourself. Instead of throwing out those unwanted items bring them to the ARTISANS FLEE MARKET. Give away, trade, sell. More information to follow.

At Thursday nights meeting I would like to hear the memberships ideas on our Markets, more specifically the number of Markets. There are an unprecedented number of marketing opportunities in the Ottawa area, in October, November and December in particular, but through out the year. That is evident with the rise in number and locations of the Ottawa Farmers Markets, as an example. As a Guild, we have had challenges manning the positions necessary to run the high quality markets that we and the public have been accustomed to.

So please plan to attend Thursday February 19th at 7:30 pm. We would like every ones ideas. Please remember this is a volunteer organization. We are all busy creative people. We all have jobs, families, obligations and our good health to think about, so please bring your best positive ideas forward.

**See you on Thursday!**

**Liz Fournier**

## Market Coordinator Message

### Lester B Pearson Spring Market

**Please bring your completed market applications to the meeting on Thursday February 19.**

I would like to post photos every other day on our facebook page and our website. Please send photos to [oagfacebookemail@gmail.com](mailto:oagfacebookemail@gmail.com) The more photos the better. Or any bits of info that we can pass along such as where any of your products can be seen, awards or art shows that you are in.

Please invite your friends to like us on Facebook.

A Facebook Event for the Ottawa Artisans Guild Spring Market at Lester B Pearson has been created. Please view it and invite your friend, family and customers to it.

I will have a digital post card ready for you to send out be email to your customers.

Thank you  
Liz Fournier

## OAG Thank You

The Ottawa Artisans Guild would like to take this opportunity to thank everyone who supported local Artisans at our fall markets; RED at St Paul's University and The Ottawa Artisans Guild's Fall Market at Lester B Pearson High School in Gloucester

We would also like to thank them for their generosity. The Ottawa Artisans Guild collected and donated \$647.95 and many boxes of food items to the Ottawa Food Bank and The Gloucester Emergency Food Cupboard. Thank you for your continued support.

### Recipe of the Month

If you have a recipe you would like to share, please e-mail it to: [oagwebmaster1@gmail.com](mailto:oagwebmaster1@gmail.com)

## Jurying Process

All members wishing to market through the guild must have their products juried. The jury records are valid for 5 years. To remain current, products must be re-juried. The jury process involves presenting three examples of your products to the jury committee. A full list of members and their jury status will be available at the Membership desk at guild meetings or you can contact the OAG Membership Coordinator, ([oagmembership@gmail.com](mailto:oagmembership@gmail.com)).

The jury committee will be available to jury products at Guild Meetings as follows:

September, October – **Jurying available**

November - *No Jurying on social night*

December - *No meeting*

January, February, March, April – **Jurying available**

May – *No Jurying on social night*

June, July, August - *No meeting*

The Jury committee is looking for additional members to assist with the jurying process. If you are interested in assisting with this, please contact Rachel Foster at ([K.F@sympatico.ca](mailto:K.F@sympatico.ca)).

The Membership Records will be updated on a monthly basis as required.

## Meeting Reminder

General Meetings are held ever 3rd Thursday of: Sept, Oct, Nov, Jan, Feb, Mar, Apr, and May.

Time: 7:30

Location: Cyrville Community Centre  
(4355 Halmont Dr)

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.

Thanks, Liz Fournier

## Credit Card Coordinator

There has been a noticeable drop in credit card slips being processed by us as a result of the Square device being adopted by members. As the Guild has ample funds it is my plan is to keep using the interest rates we currently charge until such time as we need to revise.

- The rates that Visa and Mastercard charged in 2014, averaged out over the 12 months, are very near what we are charging (see below).
- I have over 200 cheques on hand, so I am not expecting to order any in the next 12 months.
- I have a few imprinters in stock, and placed only one order from Maxwell late in 2014 for slips, I expect these will last for the year.

## OVERVIEW OF 2014

Number of slips processed:	1182
Income generated:	\$472.80
Banking fees charged:	\$459.09
Total Deposits:	\$73,415.11

Year	#of slips	Income	Bank Fees	Total Deposits
2013	1504	\$601.60	\$600.35	\$ 84,459.15
2012	2116	\$846.40	\$533.63	\$158,633.34
2011	2336	\$934.40	\$710.90	\$159,883.51
2010	1665	\$529.50	\$519.89	\$106,915.56

## Visa/Mastercard rates:

In 2014 we continued to use the average rate for the two credit cards accepted:

Visa	2.44%
Mastercard	2.65%

When I averaged out the rates over the year Visa came out at 2.43% and Mastercard 2.68%.

CC Charges collected by Paymantech:	\$1873.78
CC Charges collected by OAG:	\$1855.24
This has resulted in a loss, to OAG, of	-\$ 18.54

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

## Recipe of the Month

If you have a recipe you would like to share, please e-mail it to: [oagwebmaster1@gmail.com](mailto:oagwebmaster1@gmail.com)

## Up Coming Shows

### SAVE THE DATE NOTE THE PLACE

Lester B Pearson High School Spring Market 2015  
March 28-29, 2015



# Raisin Squares

Preheat oven to 350 F

## Crust

- 1 Cup flour
- ¼ Cup white sugar
- ½ Cup melted butter

Mix all ingredients together and press into an ungreased 8x8 Pyrex baking dish. Bake at 350 F for 15 min.

## Raison Mixture

- 2 eggs lightly beaten
- 1 Cup Brown sugar
- 2 Tablespoons melted butter
- 2 Tablespoons flour
- ½ teaspoon Baking Powder
- ½ teaspoon vanilla
- pinch salt
- 1 Cup raisons
- ½ Cup walnuts
- ½ teaspoon white vinegar

Combine all ingredients in bowl, mix well with a spoon. Pour raison mixture over crust. Return to 350 degree oven and bake for 25 minutes

# Asian Turkey Burger and Slaw

## Burger

- ¼ C finely chopped onion
- 1 lb ground turkey
- ¼ C panko crumbs
- 3 Tbsp Hoisin sauce
- 1 ½ tsp grated ginger
- 1 tsp grated garlic
- 2 tsp soy sauce
- 1 tsp hot sauce (sriracha)
- 1 tsp sesame oil
- 3 Tbsp chopped cilantro

In a large bowl mix all burger ingredients together. Form into 4 patties. Grill patties for 5 min per side, until the internal temperature is 165 F. degrees.

In a large bowl combine all the slaw ingredients and mix well. Serve over burger.

The recipe suggests packaged coleslaw or Asian slaw. I used savoy cabbage. I think nappa cabbage would be good. I would also do a combination of green and red cabbage along with shredded carrot. Broccoli slaw might be good as well.

We found that the slaw needed a bit more zing. We are going to add some lime juice and/or rice vinegar.

## Slaw

- 2 ½ Cups packed coleslaw
- 1 Tbsp Hoisin sauce
- 1 tsp minced ginger
- 1 tsp sesame oil
- ½ tsp hot sauce
- 2 Tbsp chopped cilantro
- 1 tsp sesame seeds

## 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

### Shipping Supplies Specialists

Uline (boxes, packing, bags, tape etc.)  
www.uline.ca 1-800-295-5510  
Fax: 1-800-295-5571

### Web Design / Maintenance

IceWeb Solutions Inc.  
www.IceWebSolutions.ca 1-800-917-4853  
chris@icewebsolutions.ca

## Programs

Questions | Comments please e-mail:  
[oagprograms@gmail.com](mailto:oagprograms@gmail.com)

## Helpful Names 2014-15

<b>President</b>	Liz Fournier	613-824-5914	<a href="mailto:oagpresident@gmail.com">oagpresident@gmail.com</a>
<b>Vice President</b>	William Wong	613-523-1184	<a href="mailto:oag.vicepresident@gmail.com">oag.vicepresident@gmail.com</a>
<b>Secretary</b>	Edda Brown	613-837-2183	<a href="mailto:eddabrown@rogers.com">eddabrown@rogers.com</a>
<b>Treasurer</b>	Joanne Dupuis	613-742-5832	<a href="mailto:oagtreasurer@gmail.com">oagtreasurer@gmail.com</a>
<b>Membership</b>	Kevin Wilson	613-820-0089	<a href="mailto:oagmembership@gmail.com">oagmembership@gmail.com</a>
<b>Credit Cards</b>	Alex Johnston	613-745-6705	<a href="mailto:oagccard@gmail.com">oagccard@gmail.com</a>
<b>Markets</b>	TBA		<a href="mailto:oagmktcoordlbp@gmail.com">oagmktcoordlbp@gmail.com</a>
<b>Publicity</b>	Myrosia Humeniuk	613-277-9574	<a href="mailto:oagpublicity@gmail.com">oagpublicity@gmail.com</a>
<b>Website</b>	Christopher Koster	800-917-4853	<a href="mailto:oagwebmaster1@gmail.com">oagwebmaster1@gmail.com</a>
<b>Newsletter</b>	Stephen J. Stephen		<a href="mailto:oagnewsletter@gmail.com">oagnewsletter@gmail.com</a>
<b>Refreshments</b>	Nancy Moynihan	613-820-8390	