



OESC Newsletter

By: *Leticia Newman*

SEPTEMBER

- Movie Night will be at Irina's house on Sept 14 to watch Julie & Julia
- Book Club is reading A Year of Wonders
- Hillcrest Bingo is on Sept 28
- Monthly Craft is a 3D project at Jennifer's on Sept 21. We will be making 3 3D projects for \$15. On Sept 25 come and make 10 cards for \$10 or 25 cards for \$20.
- Quilting Club will meet on Thurs Sept 16 at The Point. We will be making humbags for keeping crafting essentials close at hand when quilting. Michelle will e-mail out specific information.
- The Fit Club will be walking at the Parade Grounds across from Generals Row on Wednesdays @ 8:45 am.

Easy Apple Crisp

- 1 c sugar**
- 2 t lemon juice**
- A little lemon zest**
- ¼ c water**
- ¼ t vanilla**
- ½ t cinnamon**
- 5-6 peeled & sliced large apples**
- ¾ c flour**
- ¼ t salt**
- 6 T softened butter**

OCTOBER

- October 9 - Scrapbook Night @ Jennifer's from 6-11:30 for \$10. RSVP by Oct 6
- Oct 13 – Free Technique Class @ Jennifer's @ 4.
- Oct 20 – Stamp-A-Stack 10 cards for \$10 @ Jennifer's @ 11. Bring your own lunch. RSVP by Oct 12
- Oct 23 – Craft Day @ Jennifer's from 1-4 for \$15. RSVP by Oct 18

SEPTEMBER BIRTHDAYS

Evangeline	Sept 1st
Becky	Sept 2nd
Jennifer B.	Sept 15th

1. Preheat oven to 375. Combine ½ c sugar, lemon juice, a little lemon zest, water, vanilla and cinnamon.
2. Peel and slice apples.
3. Marinate apples in sugar combination and pour into a small baking pan.
4. Combine the other ½ c sugar, flour, salt, butter and a little cinnamon.
5. Crumble & sprinkle flour combination over apples evenly.
6. Bake at 375 for 40-50 minutes until apples are tender and crust is browned.
7. Serve with vanilla ice cream!!!