

SHDA

Spring Hill Decorative Artists

Weeki Wachee Senior Club
3357 Susan Drive
Spring Hill FL 34606



Linda Duff, President

President's Letter

Hi everyone, it was so nice to see everyone at our October meeting. Saw some new faces back from the north. Lois was the teacher this month and from the picture everyone did a awesome job. Next month Hazel will teach, got back just in time.

We discussed the upcoming Christmas party and Kay Wells and Marge Thompson are co-chairing the party so any questions please contact one of them. Also if you want to volunteer to help paint some ornaments get in touch with them.

Pam is stepping down for VP of Programs and Lynn Merrick has agreed to take the position and if she any needs help Pam will be there to advise her.

I won't be at the meeting in November, I am going up to Michigan to see family and my great granddaughters baptism. I'll be there in spirit! So I'll see you all at the party in December. Have a happy Halloween and don't eat to much candy

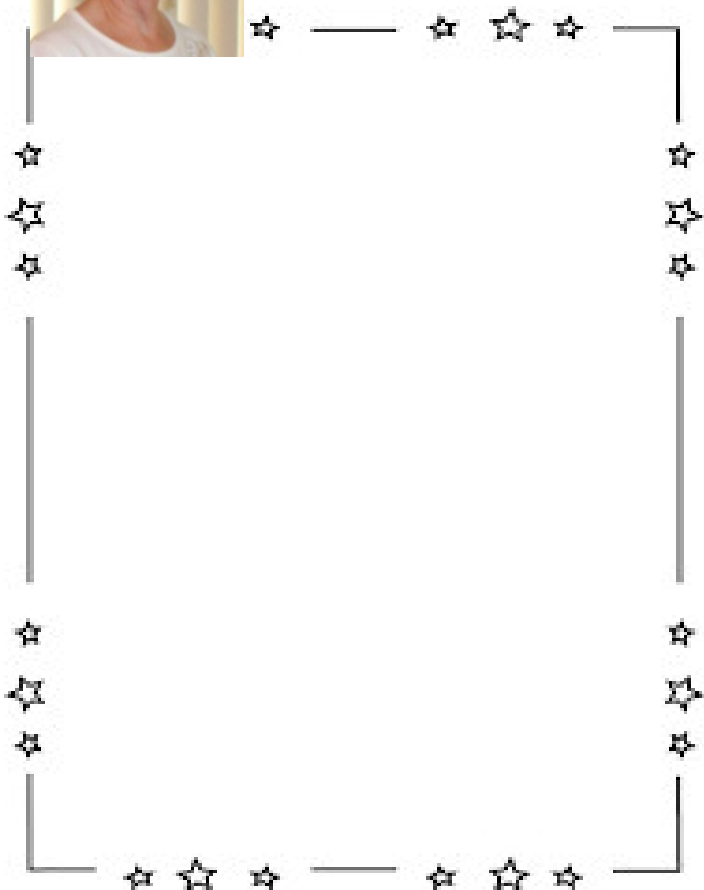


Hugs
Linda



TreasurerReport

Carol Hechler, Treasurer



Make sure to stay up with all the latest and more detailed info on our website!

<https://www.naturecoastdecorativeartists.com>

*** Change to Workshop Sign-up Policy ***

So that our teachers can better plan for providing packets, we are asking members to sign up for workshops no later than 1 week prior to the monthly meeting. There will be a sign-up button that will take you to a page asking for a yes/no response, your email address and your name. PLEASE respond on this form as soon as you are able. Teachers provide the packets at their own expense and making more than necessary has become costly.

MEETING MINUTES

March, 2019

Mary Banks, Secretary



Spring Hill Decorative Artist

Meeting Minutes

October 5, 2019

President Linda brought meeting to order. Welcome to everyone. Nice to see our Snow Birds returning.

Old News:

Treasure Report-in news letter. Accepted.
Secretary Minutes- in news letter. Accepted.
Membership-Ronnie passed out booklets for membership.
Pam Programs-Hazel to do project in November.

Christmas Party- Kay and Marge.
Met with Bay Port, we have room reserved for party.
Pam to help with set up.
There will be work day November 5, for party.
Gift exchange will be a \$25.00 value.
When contributing a raffle basket, please have index cards with items inside ,posted on basket.

New News:

Birthday gifts brought by:
Ellen, Kay, Dottie for a total of \$71.00

Won by :
Ronnie, Sandy, and Hazel.

Our new programs person will be Lynn, next year.

Please sign up on web site for project in November.

E mails to be sent out as a reminder to sign up for class.

Please. Keep Lois and Carol's husbands in your prayers. Also Mary Davis.

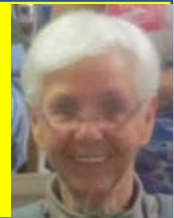
Linda will be out of town next month. There will be board meeting in November.

Adjourned for Show and Tell.

Respectfully,
Mary Banks

MEMBERSHIP

Jean Thompson



Birthday Raffles in November

Rhonda Norton - November

Marge Thompson - November

Hazel Benjamin - November

Because of the Christmas party there are no birthday raffles in December.

Birthdays in November & December

Hazel Benjamin - 11/18

Rhonda Norton - 11/25

Marge Thompson - 11/26

Judy Wilkins - 12/16

Eileen Peters - 12/18

Linda Duff - 12/22

Christmas Party!!!!!!

Our Christmas Party Luncheon will be held on Saturday, December 7 from 11-3 at Bayport Inn. We will be ordering off the menu and the menu is below. Your newsletter editor can personally attest to the deliciousness of the Grouper Sandwich.

We will be asking everyone to donate an item and/or a basket for the auction with the value being no less than \$25. This is our major fund-raiser of the year as well as being a very fun day with our painting friends. Additionally, there will be an optional gift exchange with the value of the gift being no less than \$25.

A paint-in for table favors will be held on Tuesday, 11/5 at the Weeki Wachee Senior Center beginning at 12:30. Bring basic painting supplies - towels, water bucket and base-coating brushes.

For any raffle items that need to be displayed upright, please provide an easel. Attach a tag with your name so that easels all find their way home.

For any basket donations, please include a tag itemizing the contents of the basket. Everyone likes to know what they are taking a chance on :-)

A button has been provided so that you can sign up for the party. We need to give the restaurant a head count so please respond as soon as you are able. The Christmas party committee thanks you!

Stay tuned for more details of this most wonderful time of the year party.

APPETIZERS

U-Peel Shrimp	½ lb \$12.95	1 lb \$19.95
Oysters	½ doz \$9.95	1 doz \$14.95
<i>Raw, in the shell, or steamed</i>		
Oysters Rockefeller	½ doz \$12.95	
Shrimp Rockefeller	1 doz \$14.95	
Steamed Clams	½ doz \$7.95	1 doz \$11.95
Garlic Bread		\$2.50
Garlic Bread with Mozzarella		\$3.50
Fried Calamari with Marinara		\$10.95
<i>Sweet, Medium or Hot</i>		
Deep Fried Chicken Fingers		\$8.45
Fried Gator Tail		\$11.95
Fried Crab Cakes		\$10.95
Fresh Fried Mushrooms		\$6.95
Crab Stuffed Mushrooms		\$9.95
Mussels with Marinara		\$9.95
<i>Sweet, Medium or Hot</i>		
Fried Pickles		\$3.99
Jalapeno Poppers		\$7.95
<i>With Cream Cheese</i>		
Jumbo Shrimp Cocktail (7)		\$9.95
Mozzarella Sticks		\$6.95
Cheese Fries		\$4.95
Cheese Fries with Chili Sauce		\$5.95
Hushpuppies		\$3.95
Crock of Chili with Cheddar		\$5.95
Nachos Supreme		\$11.95
<i>Chili, salsa, tomato, guacamole, jalapeno & sour cream</i>		
Chips with Salsa		\$5.95
Chips with Cheese & Chili		\$8.95
Buffalo Style Shrimp		\$12.95
<i>Fried or Steamed - Mild, Medium, or Hot</i>		
Chicken Wings	10 \$9.95	20 \$19.95 50 \$48.95
Boneless Wings	½ lb \$5.95	1 lb \$9.95
<i>Get them Hot, Mild, 3 Mile Island, Teriyaki, BBQ, or Lemon Garlic. Served with Celery & Bleu Cheese dressing. Extra Celery \$.75 Extra Sauce \$1 Extra Bleu Cheese \$1</i>		

ENTREES

*Includes Soup or Salad and one of the following sides
Your choice between: Rice, French Fries, Baked Potato,
Baked Sweet Potato, Vegetables or Pasta*

Fried Krab Cakes	\$13.95
Fried Gator Tail	\$22.95
Coconut Shrimp	\$17.95
Shrimp	\$17.95
Fried or Broiled Scallops	\$24.95
Fried or Broiled Shrimp & Scallops	\$22.95
Fried or Broiled Chicken Souvlaki Platter	\$13.95
<i>with Greek salad, French Fries & Tzatziki sauce</i>	
Fried Oysters	\$24.95
Soft Shell Crab	\$16.95
3 crabs with aioli crab sauce	
Grouper Dinner	\$23.95
Fried, Broiled or Blackened	
Cod Dinner	\$17.95
Fried, Broiled or Blackened	
Whole Fried Catfish	\$13.95
Fish Filet	\$14.95
Fried, Broiled or Blackened	
Fried Calamari	\$14.95
<i>Sweet, Medium, or Hot Marinara</i>	
Beef Liver & Onion	\$10.95
Snow Crab	Market Price
Pork Chops	\$13.95
<i>2 Broiled Pork Chops at 8oz each</i>	

BEEF & CHICKEN

Onions & Mushrooms are an additional \$2

Chicken Breast	\$13.95
<i>Grilled, Fried, Blackened, Lemon Pepper or Jamaican Jerk</i>	
Chicken Souvlaki	\$13.95
12oz Prime Rib	\$17.95
16oz Prime Rib	\$20.95

ITALIAN LOVERS

Veggie Alfredo	\$12.95
Fettucini Alfredo	\$10.95
Seafood Alfredo	\$23.95
<i>Shrimp, scallops and real crab meat</i>	
Mussels Marinara	\$13.95
<i>Sweet, Medium or Hot over pasta</i>	
Chicken Alfredo	\$16.95
Chicken Parmesan with Pasta	\$15.95
Shrimp Scampi	\$17.95
<i>Served with your choice of rice or pasta</i>	
Shrimp & Scallop Scampi	\$23.95
<i>Served with your choice of rice or pasta</i>	

SEAFOOD PLATTERS

Fried Big Splash	\$28.95
<i>Scallops, oysters, cod, frog legs and shrimp</i>	
Fried Fiesta	\$19.95
<i>Cod, shrimp and sea scallops</i>	
Fried Fish Lovers	\$19.95
<i>Cod, shrimp and whole catfish</i>	
Broiled Mermaid	\$24.95
<i>Cod, shrimp and scallops</i>	

STUFFED CREATIONS

Bayport Supreme	\$20.95
<i>Cod with Crabmeat stuffing, bacon, mozzarella & Hollandaise</i>	
Krab Stuffed Shrimp	\$20.95
Krab Stuffed Filet	\$18.95

SIDES

Baked Potato	\$2.25	Extra Cheese	\$1.00
French Fries	\$2.95	Bleu Cheese	\$1.00
Onion Rings	\$5.95	Pickles	\$.50
Vegetable	\$2.50	Salsa	\$1.00
Side Sauces	\$1.50	Sweet Potato	\$2.95
Coleslaw	\$2.25	Garlic/Cinnamon Butter	\$.50

SOUPS

French Onion	\$5.95
New England Clam Chowder	\$3.45 / \$4.95
<i>\$1.50 when added to an entree</i>	
Soup of the Day	\$2.50 / \$4.95

SALADS

Served with our own homemade bread

Chef	\$10.95
Caesar	\$3.45 / \$4.95
Grilled Chicken Caesar	\$10.95
Seafood Caesar	\$20.95
<i>Shrimp, Scallops & Real Crab</i>	
Greek	\$6.75 / \$10.95
Tossed	\$3.75

BAYPORT SANDWICHES

*Served with French Fries & Coleslaw
Substitute Onion Rings for \$1 / Bacon or Mushrooms for \$1*

Hamburger	\$8.45
Bayport Burger	\$9.95
<i>Peppers, onions & mushrooms topped with cheddar & BBQ</i>	
Cajun Burger	\$9.45
<i>Cajun spices & American cheese</i>	
Tiki Burger	\$9.95
<i>Bacon, cheddar & onion rings</i>	
Deep End Burger	\$11.95
<i>Double patty, swiss, bacon & jalapeno</i>	
Fried Crabcake Sandwich	\$9.95
Chicken Sandwich	\$9.75
<i>Fried, lemon pepper, grilled, blackened, or jerk</i>	
Cod Fish Sandwich	\$11.95
<i>Blackened, broiled or fried</i>	
Softshell Crab Sandwich	\$12.95
<i>2 crabs with aioli crab sauce</i>	
Grouper Sandwich	\$14.95
<i>Blackened, broiled or fried</i>	
BLT	\$6.95
Grilled Cheese & Bacon	\$6.95

BASKETS

*Served with French Fries & Coleslaw
Salad & Soup add \$1.50 / Onion Rings add \$2*

All You Can Eat Fish	\$9.95
<i>Offered as a dine in special only - no sharing</i>	
Fish Fingers	\$13.95
Chicken Fingers	\$11.95
Shrimp Basket (10)	\$14.95

WEEKLY SPECIALS

Monday / Seafood Special

2 complete dinners - choose from a special menu

Thursday / Prime Rib

Our Delicious Cut

2-4-1 Margaritas & All U Can Eat Fish Fry

All Day Every Day

DESSERTS

Ice Cream (Chocolate or Vanilla)	\$3.95
Cheesecake	\$4.95
Chocolate Madness	\$4.95
Brownie Sundae	\$5.75
Key Lime Pie	\$5.70
Carrot Cake	\$4.95

ASK ABOUT OUR DAILY SPECIALS!

GET THESE SANDWICHES BEFORE 4PM:

Philly Cheese Steak \$9.95

Turkey Club \$8.95

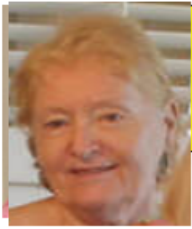
French Dip \$8.95

NON-ALCOHOLIC DRINKS

Coke Products (Free refills)	\$2.95
Iced Tea or Raspberry Tea (Free refills)	\$2.95
Milk or Juice	\$1.95
Coffee (Free refills)	\$1.75
Bottled Water	\$1.50
Hot Chocolate	\$1.95

Bayport Inn's address is 4835 Cortez Blvd, Weeki Wachee, FL 34607





Pamela Varricchio, 1st VP

PROGRAMS

November 2 Workshop

Hazel Dickson will be teaching this gorgeous Fall design.





AUTUMN LEAVES
BOWL, TRAY, BOX
PAGES 50 - 53
PULLOUT

Surface of Autumn Leaves

your choice

Surfaces: Primed Metal Plate from Artist's Club
Bowl and Tray from Viking Woodcrafts
Mailbox from local hardware store

Photo Frame from IKEA
Box from Sechtem's Wood Products

Acrylic Palette

✓ Antique Gold	Pigskin ✓
✓ Black Green	Red Iron Oxide ✓
✓ Brown Iron Oxide	Sandstone ✓
✓ Burnt Sienna	Seminole Green ✓
✓ Candy Bar Brown	Straw ✓
Cinnamon	Terra Cotta ✓
✓ Dark Goldenrod	Timberline Green ✓
✓ Ivory	Tomato Spice ✓
✓ Light Timberline Green	Trail Tan ✓
Dark Burnt Umber	Western Sunset Yellow ✓
Berry Red	
Old Parchment	

Brushes

#6, #4 Flats
5/8", 1/2", 1/4" Angular Shaders
#8 Filbert
#6 Round
#2 Script Liner
Small Scruffy Brush

Other

Sea Sponge
Delta's Gel Blending Medium
J.W. etc. Finishing Wax

Be sure to read General Information in front of book before starting.

Note: Each new section is transferred and painted over the previously painted area.

Base: All pieces (except mailbox) with two coats **Ivory** (base interior of bowl only). Sand lightly when dry. Sponge mailbox using medium to heavy pressure with **Ivory**. Allow some white to show through. Do not sand when dry.

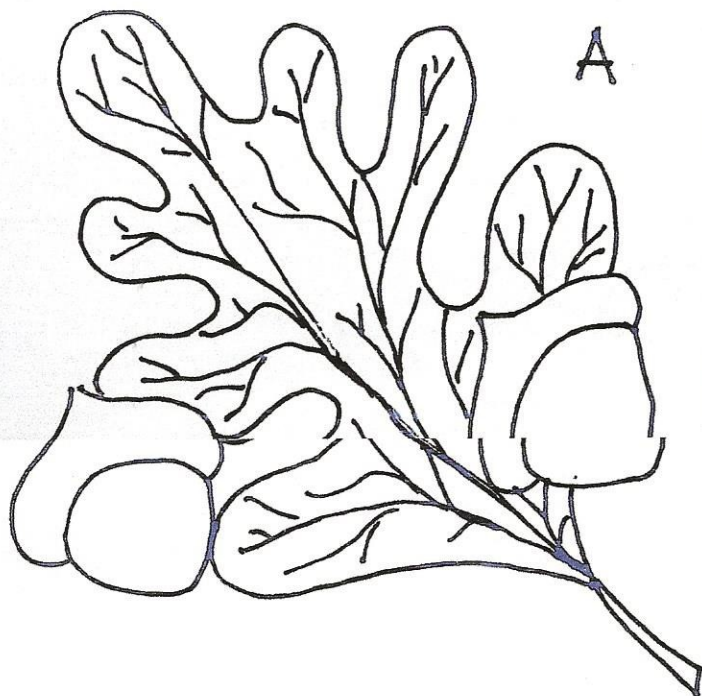
Sponge: All pieces with **Sandstone** using medium pressure. Be sure to let some of the **Ivory** show through. Dry. Paint rim and exterior of bowl with two coats **Sandstone**. Sand lightly when dry.

Maple Leaves

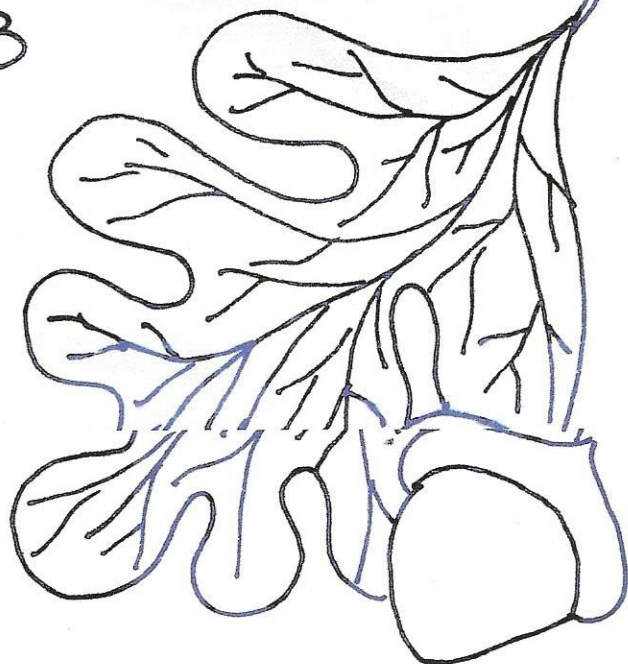
1. Base Red Iron Oxide - shade - Dark Burnt Umber - Highlight Berry Red
2. Base Terra Cotta - shade - Tomato Spice - Ht Light Terra Cotta

EXTRA Pattern

A



B



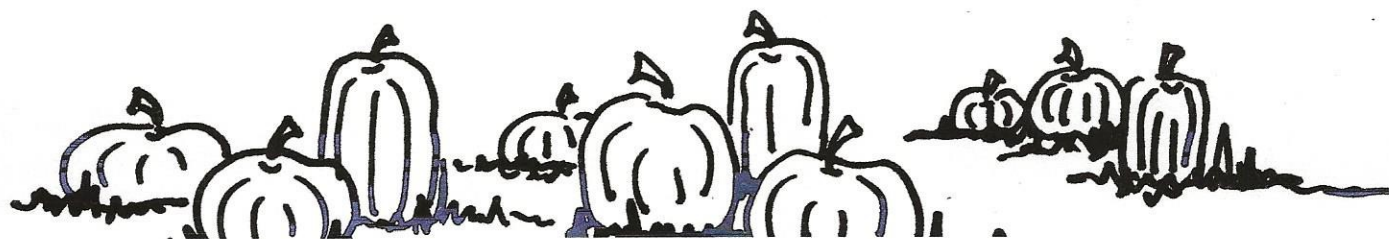
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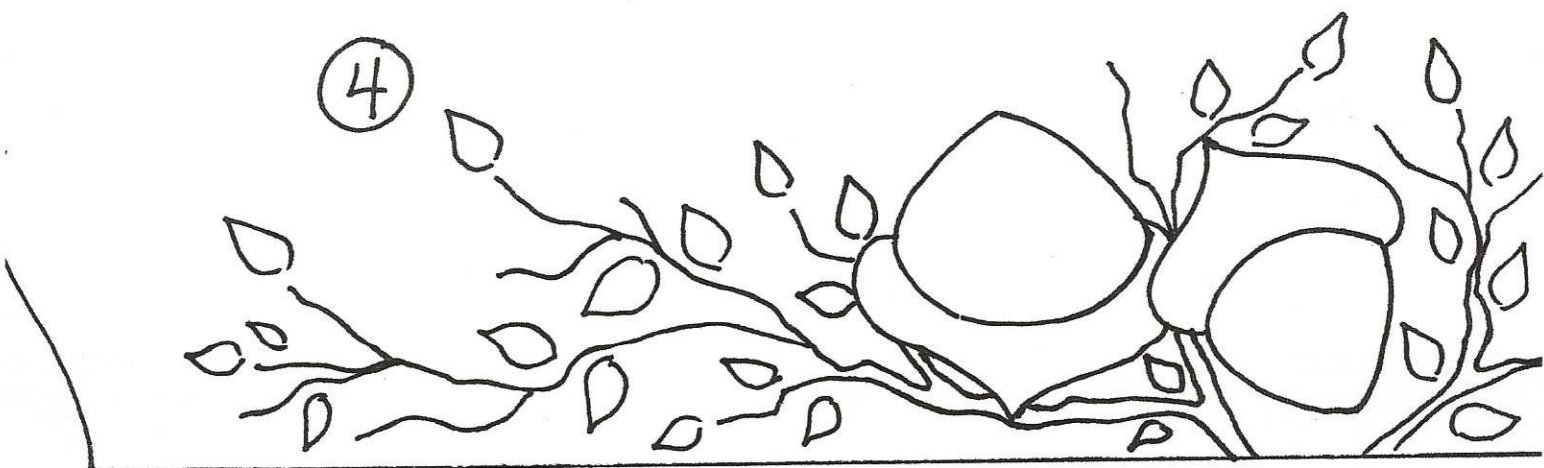
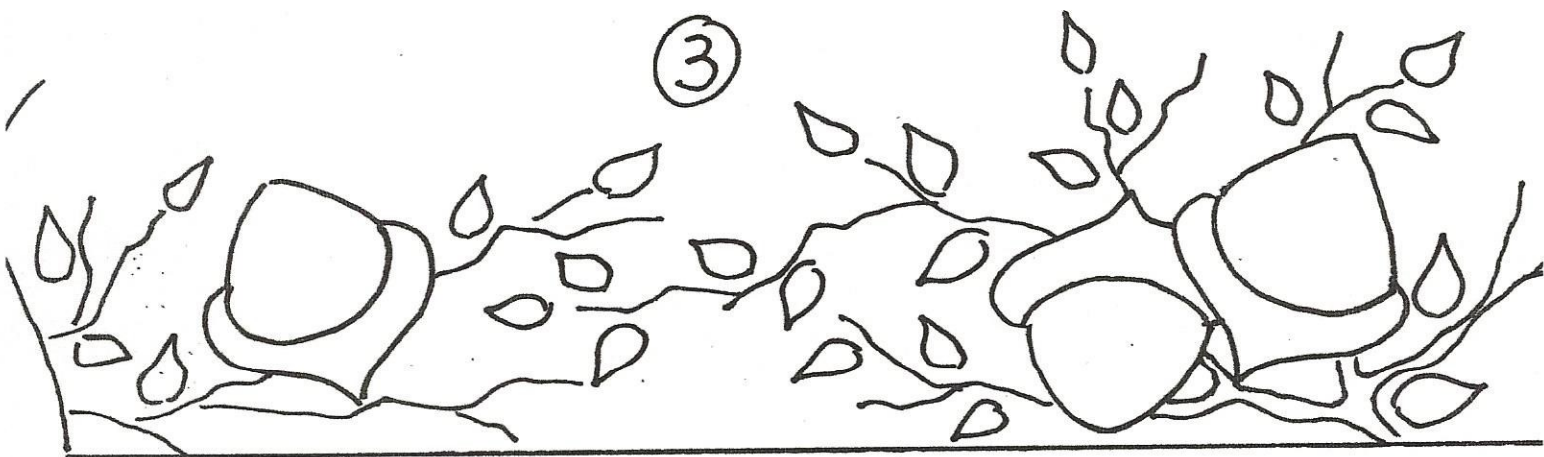
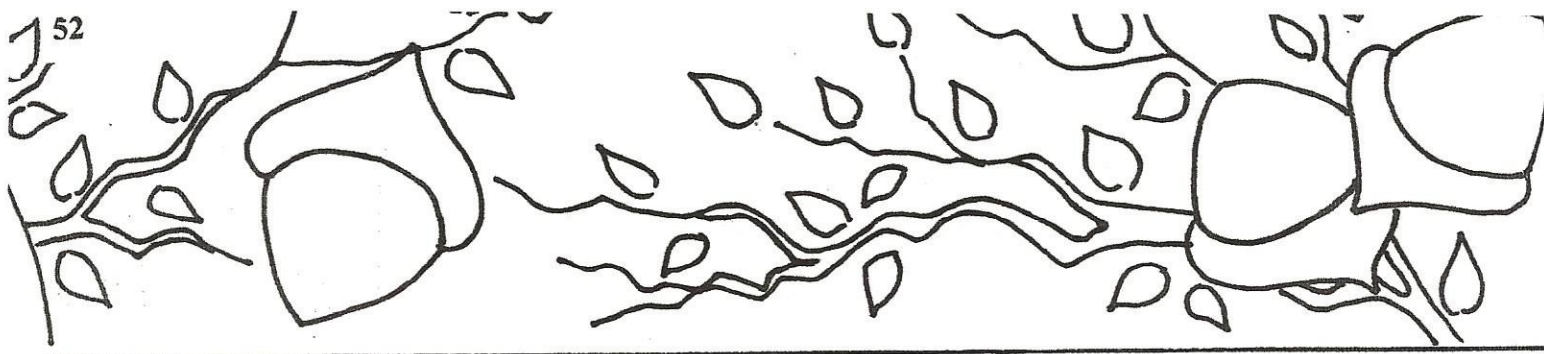


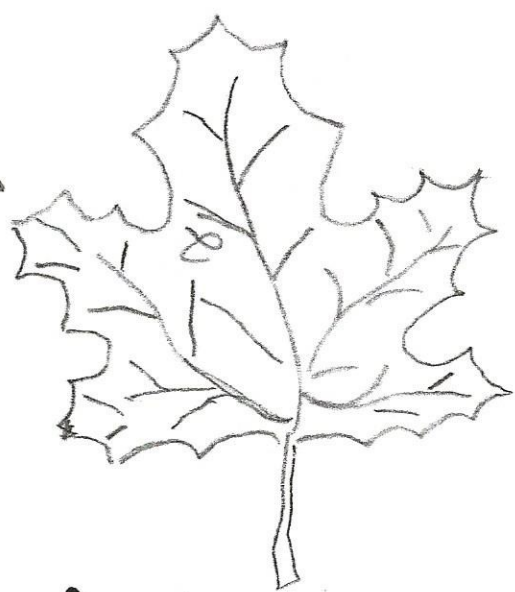
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AUTUMN leaves box







October 2019 Photos



