

MAY Newsletter

May 8, 2023

2023 SUMMER SHOW UPDATE

The 2023 Summer Show is quickly approaching and is June 23-24th. We are excited to join the Food Truck Festival to create an amazing event for thousands of attendees.



133 vendors
4 vendors on waitlist

Please refer to SHOW COMMITTEE for all show related questions. Email: showcommittee@artistsandcraftsmen.org

Please remember that if you'd like to have any "new" products juried in, to send photos and a jury request email to Show Committee.

While we hate to see any of you go, please also remember that the deadline to cancel your booth is June 1, 2023. Requests MUST be in writing and cancellations after June 1 are NOT eligible for a refund.

You can find the cancellation notice form online at: <https://artistsandcraftsmen.org/pages/show-cancellation-notice>

Next General Meeting

June 14, 2023

7:00 PM

Country Kitchen Building
at Flathead County Fairgrounds



ZOOM MINI MEETINGS

Our next Zoom Mini-Meeting will be this Wednesday, May 17th at 6:00pm. Zoom links will be sent to you all via email, but in the meantime here is the meeting ID and passcode:

Meeting ID: 854 1272 8116
Passcode: 101544

For those of you connecting via phone, the phone numbers do not change from one meeting to the next, but the meeting ID and passcode will always be new.

This 1-hour Zoom meeting that you attend virtually/digitally from your phone or computer will allow you the opportunity to ask questions on any topic from ACF.

Participation in the Zoom meeting will be worth 1 credit each for those seeking more participation credits. Attendance will be monitored, counted and tracked. For more info, reach out to webadmin@artistsandcraftsmen.org

ANNUAL PICNIC SAVE THE DATE!

Mark your calendars for August 27th, 2023. Our annual potluck picnic will be from 1-4PM at Lawrence Park.

This fun event is a great way to have some fun with family and our friends of Artists & Craftsmen of the Flathead. More details to follow. Stay tuned!



BULK SHOPPING BAG ORDERS

We are putting together a large, bulk order of shopping bags. If you would like to order, please contact Lindsay ASAP. You can send an email to WebAdmin@artistsandcraftsmen.org or call her at 406-249-9181.

Orders are due by May 15th.

ACF MISSION STATEMENT

To promote interest in arts and crafts, to maintain a friendly relationship among artists and craftsmen, to encourage the highest possible quality of work by members, and to participate in art exhibitions, displays and sales.



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Did You Know?



ACF was established in 1981 by Kathy and John Harranon.

In June of 1981, ACF had 31 members. By 1982, there were 118 members. Prior to 2023, the largest membership total was 150.

ACF currently has 191 members!

The longest standing member has been a member for 42 years.

HAPPY
MOTHER'S
DAY

UPDATE YOUR ACF WEBSITE PROFILE

Please reach out to Lindsay to update your ACF profile on our website before the end of May. You can send in updates to your profile or pictures to webadmin@artistsandcraftsmen.org



ADVERTISING OPPORTUNITY

We're making a printed "Event Guide" for Summer Show this year and we'd love to offer some advertising space to all of you. This booklet will have it all - event map, vendor list, photos, event details, food truck menus and MORE!

We are also offering ad space to event sponsors and the general public, but we are going to give any ACF member who wants to purchase ad space for a discounted price:

- 1/8 page - 2.5"x2" - \$50
- 1/4 page - 2.5"x4" - \$100
- 1/4 page - 5"x2" - \$100
- 1/2 page - 5"x4" - \$200
- full page - 5"x8" - \$450



To see the non-reduced advertising pricing, or to get a copy of the flyer to share with a local business or two, please reach out to WebAdmin@artistsandcraftsmen.org.

If you're interested in purchasing ad space for your business, please send an email to WebAdmin@artistsandcraftsmen.org by May 19, 2023. Please also plan to pay for your ad space by May 19, 2023.

Designs/Artwork for your ad space will be due by May 19, 2023.

Have questions or need help designing your ad space? Please don't hesitate to reach out to us. We're happy to help or design it for you.

CONTRIBUTE TO THE NEWSLETTER

Do you have tips for your fellow vendors? Or a craft idea or hack that you want to share? How about a favorite recipe or anything fun? Consider contributing to the ACF Newsletter. Contact Pilar Ogier at 406.260.7389 or roguewax@gmail.com with your idea! See Christina William's contribution on the next page for a delicious Mother's Day recipe!

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Mother's Day Crepes by Christina Williams

If you have never tried Crepes then you're missing out of something amazing! A Crepes is a very thin type of pancake usually served in one of two varieties: sweet crepes or savory.

You can fill and top your crepes with whatever you like! Popular choices include whipped cream, fresh fruit, fruit sauce, cream cheese, and chocolate-hazelnut spread (such as Nutella). You can also make savory crepes with cheese, meats, and veggies.

Here are two of my crepes that we make:

Monte Cristo Crepe

- (1) Pre-made Crepe
- (2) Thinly slice Ham to cover the center (1 or 2 slices)
- (3) Thinly slice Turkey to cover the center (1 or 2 slices)
- (4) Grated Gruyere cheese (or Swiss cheese)
- (5) Raspberry preserves
- (6) Fill crepe and fold or roll
- (7) Powdered sugar (sprinkle on top of folded or rolled crepe)

Fruit and Nutella Crepe

- (1) Pre-made Crepe
- (2) Thin layer of Nutella down the center
- (3) Slice strawberries and bananas
- (4) Fill Crepe, fold or roll and add whip cream on top

Basic Crepe Recipe - makes 8 crepes

- 1 cup all-purpose flour
- 2 large eggs
- ½ cup milk
- ½ cup water
- ¼ teaspoon salt
- 2 tablespoons butter, melted

Directions:

Whisk flour and eggs together in a large mixing bowl; gradually add in milk and water, stirring to combine. Add salt and melted butter; beat until smooth.

Heat a lightly oiled griddle or frying pan over medium-high heat. Non-stick pans work the best - Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crêpe. Tilt the pan with a circular motion so that the batter coats the surface evenly.

Cook until the top of the crêpe is no longer wet and the bottom has turned light brown, 1 to 2 minutes. Run a spatula around the edge of the skillet to loosen the crêpe; flip and cook until the other side has turned light brown, about 1 minute more. Serve hot and fill the center. Fold in fourths or roll up like a burrito.

NOTE: You can pre-make and store your Crepes a head of time. Stack the crepes with wax paper in between each layer. Place them in an airtight container or zip-top bag, then store in the refrigerator for up to two days. You can freeze the crêpes for up to two months. **Enjoy!!!**

