



BHADA

Black Hills
Area Decorative
Artists

October

**2026
Volume 4
Issue 10**

www.bhada.org

Post From Janae



We had a wonderful fall seminar! We learned new techniques, color combinations, and bought many, many patterns! It was so fun having Paulette here and showing her South Dakota! We have to plan to take some of her zoom classes.

A BIG, BIG, BIG thank you to Diane and Sally for a very successful seminar. You ladies do such a wonderful job of organizing and a phenomenal job of meals! Thank you so much for planning this great seminar!

See you in October at our Bunco Party at the Moose.

Janae

BHADA Bunco Party October 17, 2026 at the Moose in Rapid City, SD.

* **Next BHADA Meeting is November 21, 2026 at 9:30 at Whitewood SD in the Fire Hall.**

BHADA Pictures that you have taken and would like on the website, please send to Jo Ann our webmaster.

Reminder:

**BHADA dues are due
by the end of
November 2026
Dues are \$20.00
Pay them to our
Vice-President Deb**

WELCOME

**To our new
member
Jan H.
From Hill City
We look forward
to fun times
painting with
you!**

Memory Boxes



2026 BHADA OFFICERS

President
Janae H.

**Vice-President
Membership**
Deb C.

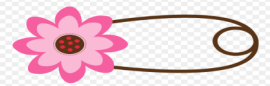
Secretary
Betty B.

Treasurer
Mary Z.

Newsletter Editor
Luann B.
1980jalu@gmail.com



SHARING MEMORIES



As you know, we all have a wide range of emotions. When I entered our seminar meeting room I heard lots of laughing and conversation. Seminars are our annual happy gatherings of friends and acquaintances--all involved in a unified activity. It is a beautiful connection.

At another time, on another day, these same artists could be experiencing a more somber mood. This mood can happen as we decorate a memory box and realize we are connecting with loss. We might not have had the experience of losing an infant but we have experienced loss and we are familiar with grief.

The memory box is delivered to a grieving family and I like to think that at that moment a smile crosses their faces. It is not instant recovery, by any means, but it is a recognition of beauty. In time they will sense, with gratitude, that someone they do not know understands their pain and cares about them. Over the years this gift and its contents provoke a tear and then another smile. Thank you for sharing your talent.

MEMORY BOXES ARE ALWAYS NEEDED



BHADA 2026 Fall Seminar



Our Teacher

Paulette DiGesare





Good
Time



Some special
Painting
Outfits!

Melting Moments'

Cream 1c soft butter; gradually add in 1/3 c. powd.sugar. Add 3/4 c. cornstarch and 1c. sifted flour.

Mix well. Chill 1 hour.

Form into 36 small irregular cookies.

Place on ungreased cookie sheet.

Bake at 350 degrees until light brown or about 15 minutes.

Frosting: Mix 2 Tblsp. Melted butter, 1 c. powd.sugar, and 1 Tblsp. lem-on juice with enough light cream to spread.

Enjoy!!

Signe



Paulette's beautiful Paintings

Ingredients

Nutella-Pumpkin Spice Bars

Ingredients

- 1 1/3 cups all-purpose flour
- 1 tsp. ground cinnamon
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. ground ginger
- 1/2 tsp. ground nutmeg
- 1 cup canned pumpkin
- 1/2 cup vegetable oil
- 1/2 cup packed dark brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp. vanilla
- 1/2 cup chocolate-hazelnut spread, such as Nutella



Directions

1. Preheat the oven to 350°F. Grease a 13x9-inch baking pan and line it with parchment paper, leaving an overhang on the edges to make removing the bars easier.
2. In a large bowl, whisk together the flour, cinnamon, baking powder, baking soda, ginger, nutmeg, and 1 tsp. kosher salt. In a separate bowl, whisk together the pumpkin, vegetable oil, brown sugar, granulated sugar, eggs, and vanilla until smooth. Stir the flour mixture into the pumpkin mixture until fully combined and no lumps remain. Pour the batter into the prepared pan and smooth the top.
3. In a small microwave-safe bowl, warm the chocolate-hazelnut spread for 30 seconds or until pourable. Spoon the warm Nutella over the batter, then use a knife or skewer to swirl it through, creating a marbled effect.
4. Bake the bars until a toothpick inserted in the center comes out clean, about 15 to 20 minutes. Allow the bars to cool completely in the pan on a wire rack, about 1 hour. Use the parchment paper overhang to lift the bars from the pan, then cut into 16 bars.

How to Store Pumpkin Nutella Bars

Store between sheets of waxed paper or parchment paper in an airtight container at room temperature up to 5 days.

Directions

Bacon Cheeseburger Chowder

	2 cans cream-style corn
4 cups diced potatoes	½ lb diced bacon or bacon pieces
1 cup sliced carrots	1 lb. ground beef
½ cup diced onion	½ cup butter
1 cup sliced celery	4 cups half & half or milk
1 tsp salt	2 cups Velveeta cheese
¼ tsp pepper	½ cup flower

Place first 6 ingredients in a kettle, cover vegetables with water (I used chicken stock) (just enough to cover Veg). cook until vegetables are tender. Once tender add corn.

While vegetables are cooking fry bacon & break into pieces, Brown ground beef & Drain.

Make a white sauce in the microwave of butter, half & half or milk, cheese & flour. Pour over vegetables. Stir often so it thickens evenly. Add bacon, ground beef, stir to mix. Serve

Cracker Barrel Meatloaf

For Meatloaf

1 tbs olive oil 1 medium yellow onion finely diced 1 green bell pepper finely diced
45 Ritz Crackers crushed 2 large eggs whisked 1 cup cheddar cheese
½ cup whole milk 1 tsp kosher salt ¼ tsp ground pepper 2 lbs 80% ground beef

For the Glaze

2/3 cup ketchup 2 tbs brown sugar 1 tsp yellow mustard

Instructions

Preheat the oven to 350 degrees. Line baking sheet with parchment paper lightly greased.

Heat the olive oil in medium pan over medium heat, add onion, bell pepper & cook until tender stirring often then remove from heat & let cool. In large bowl mix together Ritz crackers, eggs, cheese, milk, salt, pepper until combined, add bacon, ground beef & cooked onions, peppers. Mix with your hands till well combined. Shape mixture on prepared pan & bake 30 minutes. (if mixture feels too loose add more crackers)

Glaze: In small bowl stir together ketchup, brown sugar & mustard.

After the meatloaf cooks 30 minutes, spoon the glaze on the meatloaf coating it evenly. Bake another 30 minutes or until cooked through. Cool for 10-15 minutes before slicing.

For a Memory Box!



ROLO Pretzel Delights

Ingredients:

pretzels, small
Rolo caramels candy
pecan halves



1. Heat oven to 250°F. Line cookie sheet with parchment paper or foil.
2. Place one pretzel for each pretzel treat desired on prepared sheet. Top each pretzel with one unwrapped ROLO® Candy.
3. Bake 3 to 5 minutes or until ROLO® caramel piece begins to soften, but not melt. Remove from oven; top with either pecan half or additional pretzel. Cool completely.

BHADA Committee Chairs For 2026

Memory Box Program – **Bonnie and Mary**
 Membership - **Deb**
 Hospitality – **Jackie**
 Monthly Programs – **Rita**
 Ways & Means – **Linda K & Nelda**
 Fall Seminar – **Diane & Sally**
 Spring Retreat 2026 – **Diane & Sally**
 Webmaster & Facebook – **Jo Ann**
 Holiday Exchange – **Nelda**
 Newsletter – **Luann**
 Sharing Memories—**Mary**
 Memory Box ideas - **Deb**
 Publicity - **Karol J**
 Audit - **Karol J & Dorothy**

Monthly Programs For 2026

January 17	Bonnie E. Vet ornaments
February 21	Debby C.
March 21	Easter Egg Exchange
April 18-19	Spring Retreat
May 16	Ways & Means Bunco
June 20	Cindy R.
July 18	Luann & Janae
August 15	Jo Ann
September 18-20	Fall Seminar
October 17	Bunco Party
November 21	Connie M.
December 19	Christmas Exchange- Everyone Bring Treats

HOSPITALITY LIST 2026

January 17	Linda K. & Karol
February 21	Diane & Sally
March 21	Janae & Luann
April 18-19	Everyone Brings Treat
May 16	Mary & Deb
June 20	Connie & Janae
July 18	Everyone
August 15	Dorothy & Joyce
September 18-20	Everyone Brings Treats
October 17	Everyone Brings Cookies
November 21	Betty & Rita
December 20	Christmas Exchange-- Everyone bring Treats Installation of officers

Slate of Officers for 2027

President—Deb C.

**Vice-President - Janae H.
Membership**

Secretary - Betty B.

Treasurer - Mary Z.