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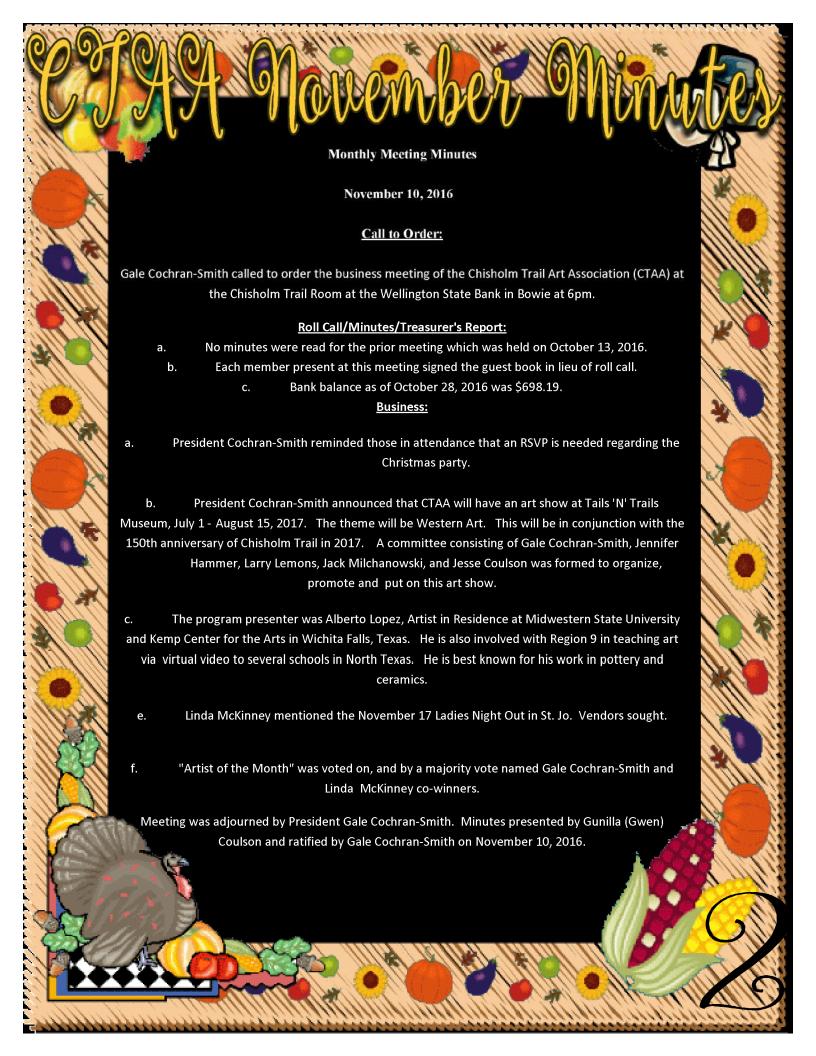
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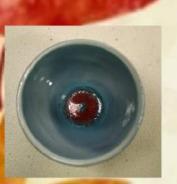
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# CORRECTION MUCHING





We were so happy to have Alberto Lopez give the program at our November meeting. He described his inspirational drive to create his beautiful pottery and ceramics.

Many of the methods he uses he has either invented himself or has brought back techniques that have not been seen in centuries.

Thank you so much Alberto!









We have another double Artist of the Month!

Linda Makinney for her beautiful pottery bowl and Gale Cochran-Smith with her photograph entitled 'All Aglow".



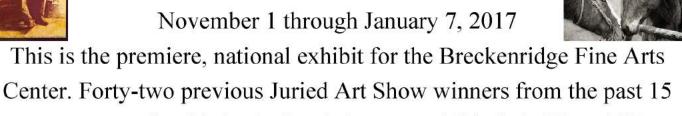
### Frechenidge Fine Arts Center



207 North Breckenridge Ave Breckenridge, TX 76424 254-559-6602 info@breckenridgefineart.org

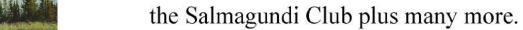
### Best of the Best show

Main and East Galleries:



years return for this invitational show to exhibit their 2D and 3D artwork. Also represented are finalists from the ARC International

Competition, the Safari Club International, the Bosque Art Classic and







## The Old Post Office Museum and Strt Eenter





Steve Miller
December 5th thru January 13th, 2017

Steve Miller has worked as an illustrator at a curriculum publishing company, as a free-lance illustrator, an animator and graphic designer with a multimedia company, created children's magazine illustrations, book illustrations, book jacket designs, and painted works on commission. He has even airbrushed vans, motorcycle tanks, tshirts, and a 40-foot mural.

Steve works in pencil, watercolor, acrylics, inks and dyes, chalk, and oil. He is drawn to subjects which are rich in purpose that may be hidden below the surface...places and things that speak deeply of life and ideas that live beyond the paint on the canvas. (www.stevemillerstudios.com)









LIVE MUSIC, FOOD, LIBATIONS & ART!

### FEBRUARY 3RD, 2017

STATE THEATER & BACKSTAGE CAFE 200 E CALIFORNIA ST. GAINESVILLE 6:00PM - 9:00PM - FREE ADMISSION

GAINESVILLE AREA VISUAL ARTS

For the Love of Art 2017

Every February Gainesville Area Visual Arts hosts this fantastic event to raise money for the GAVA Art Scholarship.

2017 marks our 4th Annual For the Love of Art event. We will be back with some new artists and most importantly new art. The best part is that all of the great art that will be there is available for you to purchase to support a great scholarship.

The only artists who show their art at this event are the members of Gainesville Area Visual Arts. We ask all GAVA members to let FLOA Chair Tony Avila or Co-Chair Joe Conner know by January 20th, 2017 if they are committed to be part of the event.





& hold). Pour 3 cups oil into wok or large skillet and set over medium-high heat. When oil almost begins to smoke or reaches 375 degrees, drop in 1/2 of coated pork, one by one. Fry 5-6 minutes until pork turns a crisp golden brown without burning. Remove with slotted spoon and keep warm in oven. Pour off remaining oil.

### Sauce:

1 tbsp peanut oil
1 medium onion, cut into 1" pieces
1 large green pepper, cut in strips
1 medium carrot, cut in strips
1 small can cubed pineapple chunks
1/2 cup chicken stock
4 tbsp red wine vinegar
1 tsp finely chopped garlic
1 large green pepper, cut in strips
4 tbsp sugar
1 tsp soy sauce

1 tbsp cornstarch, dissolved in 2 tbsp cold water

Add 1 tbsp peanut oil to pan used to fry pork cubes. Add garlic, onion, green pepper & carrot and stir fry 2-3 minutes until carrot darkens somewhat and onion is translucent. Add pineapple chunks and stir. Combine, chicken stock, sugar, vinegar & soy sauce in a measuring cup. Add liquid mixture to pan and bring to boil. Boil rapidly 1 minute or until sugar dissolves. Stir cornstarch and water into small bowl, and quickly add to pan. Cook a moment longer, stirring constantly. When sauce thickens and clears, pour over pork and serve with rice.

### CRISPY CAJUN SHRIMP FETTUCINI I Jack Milchanowski

INGREDIENTS: 4 oz fettucini 1 tbsp olive oil 1 tbsp butter 16 large shrimp 1 tbsp cajun spice 2 tbsp flour 1 cup chicken broth 1 cup heavy cream 1/2 cup Parmesan cheese, grated DIRECTIONS: Cook fettucini according to package instructions. Clean the shrimp and season with 1 tbsp of cajun spice. Drizzle the flour over the shrimp and toss in a bowl to make sure each shrimp is covered in flour. In a deep skillet add butter and olive oil and heat over high heat. Add shrimp and cook on each side about 2 min until crisp. Remove shrimp from skillet and set aside. In the same skillet add chicken broth and heavy cream. Season with additional cajun spice if preferred. Cook until sauce thickens a bit from the heavy cream, then add Parmesan cheese and whisk. Add fettucini and shrimp to the sauce and toss. Serve warm. \*Cajun Spice\* 2 1/2 tbsp salt 1 tbsp dried oregano 1 tbsp paprika 1 tbsp red chili powder 1 tbsp ground black pepper \*or you can use a cajun spice from store



Join us January 12, 2017 in Bowie at the Wellington State Bank's Chisholm Trail Room for the start of a new year of CTAA activities. Our program will consist of a member's show 4 Tell. We will also have news of our brand new, hopefully annual, Western art Show & Sale which will Take place next summer. 10

### Chishalm Trail Art Association Christmas Party

Slate of Officers to be voted on:

President - Gale Cochran-Smith
Vice President - Jack Milchanowski
Publicity - Jennifer Hammer
Secretary - Jody McCabe
Treasurer - Gwen Coulson
Programs - Larry Lemons

December 8th will be the CTAA Annual Christmas

Party.

Information is posted on the CTAA website with directions to the home of Sharon & Ron Brown.

RSVP! If you have not done so, please contact Gale: galecsmith@gmail.com

or

Jennifer: jh 1 040285@onemain.com

Wishing everyone a Merry Christmas from the Chisholm Trail Art Association!